

Takeout Menu

Three Course Menu

\$40 PLUS APPLICABLE TAXES

To start:

LOT 1 BREADSTICKS

Irene's Bakery, rosemary, parmesan, olive oil, salt, pepper, sundried tomato dip

First Course Choice of

PORK BITES

Spice roasted crispy pork belly, shaved fennel salad, sriracha & roasted garlic aioli

SUPPLI

Fior Di Latte stuffed fried risotto, tomato sauce, basil

CAESAR SALAD

Romaine lettuce, creamy caesar dressing, bacon bits, focaccia croutons, crispy capers, shaved parmesan, roasted garlic cloves

Second Course Choice of

MOROCCAN CHICKEN RIGATONI vegan available

Rigatoni, Moroccan spiced free run chicken, red pepper, onions, cashews, coconut milk, cilantro

BRAISED BEEF CAMPANELLE

Campanelle, red wine braised beef, roasted crimini mushrooms, rosemary, goat cheese, parmesan

PESTO SEAFOOD TAGLIATELLE

Tagliatelle, prawns, mussels, tomato, cream, basil, pesto, parmesan

SPAGHETTI & WAGYU MEATBALLS

Spaghetti, Brant Lake wagyu meatballs, parmesan, basil, tomato sauce

FEATURE ENTRÉE

Chef inspired feature entrée

Third Course

CHOCOLATE CREAM CHEESE BROWNIE

Chocolate cream cheese brownie, raspberry sauce, whipped cream, caramel