



## Sunday - Wednesday Feature Menu

\$60 per person | \$30 Wine Pairing

### First Course

#### Traditional Tomato Caprese Salad

*Heirloom tomato, fior de latte, focaccia crisp, ricotta salata,  
limoncello reduction, mint sauce*

*Prosecco NV, Montelvini 'Prodry', Veneto, Italy*

OR

#### Caesar Salad

*Romaine hearts, caesar dressing, parmesan, strawberries, croutons  
2022 'Conundrum' White Blend, California, USA*

### Second Course

#### Tagliatelle Bolognese

*Beef Bolognese, grana padano, herb oil, garlic toast  
2021 'Blind Trust' Red Blend, Laughing Stock, Okanagan, Canada*

OR

#### Tagliatelle Pomodoro

*Red wine pomodoro sauce, fior di latte, herb oil, garlic toast  
2022 Sangiovese 'Organic', Tavernello, Emilia-Romagna, Italy*

ADD

Grilled Blackened Chicken (7oz.) **15**

Grilled Tenderloin (6oz.) **22**

6 Grilled Prawns **16**

### Third Course

#### Tiramisu

*Coffee-soaked cookies, sweet mascarpone, baileys, cocoa nibs  
10 year old Tawny Port, Taylor Fladgate, Portugal*

Please advise your server of any allergies or dietary restrictions you may have.

All prices are subject to applicable government taxes.

An additional 18% service charge applicable for parties of 6 and above.