

A Journey Through Tuscany

CROSTINI TOSCANI

Chicken liver pate, sourdough crostini,
local Ontario apple cider gelee

Wine Pairing



PANZANELLA

Ontario tomatoes, crispy basil, red onion,
ciabatta, EVOO, mustard vinaigrette

Wine Pairing



RIBOLLITA

Tuscan soup made with vegetable base, kale,
cannellini beans, Grana Padano, served with Focaccia

Wine Pairing



PASTA TOSCANA

Pappardelle, San Marzano tomato, garlic,
shallots, heavy cream, Parmigiano Reggiano

Wine Pairing



BISTECCA ALLA FIORENTINA

Local boneless Rib-eye, rosemary duck fat roasted potato,
compound butter Tuscan style, bagna caouda sauce

Wine Pairing



TORTA DI MELE

Tuscan Apple Cake, candied walnut,
cinnamon goat-cheese gelato

Wine Pairing

Buon Appetito

Chef Massimo Capra

