

FEATURE MENU #3

La Cena

\$63.00 per person drinks, tax and gratuity not included

Add wine & beer open bar + \$22 per person, house wines, draft beers

BRUSCHETTA CAPRESE VGT

House made bread, toasted in the brick oven, topped with diced tomatoes, basil, garlic, extra virgin olive oil, fresh mozzarella

AND / CONTADINA SALAD VGT

Greens, arugula, pears, Gorgonzola, candid walnuts, Modena reduction dressing

CHOICE OF MAIN COURSE

MEATBALLS & POLENTA GF

Grass-fed 100% beef "polpette" braised in our marinara sauce
Served with roasted polenta & Parmigiano Reggiano

OR / GNOCCHI TRICOLORE VGT

Potato dumplings, tossed in pomodoro sauce
Topped with pesto & burrata's stracciatella

OR / SALMON AL FORNO GF DF

Rubbed with extra virgin olive oil and garlic, roasted in our brick oven
Served with potatoes and a side of creamy-Dijon dip

DESSERT

Tiramisu cake, freshly made the morning off, the classic from Treviso
Add Grand Marnier in the mix if there are no children in your party

GF gluten free VGT vegetarian VGN vegan DF dairy free

We offer customized menu and gluten-free and vegan options, please inquire

