



Memories

of an Italian Vacation

Sundays in August, Inspired by the
Flavours of Italy

va tutto

Tuscany

Entrée - Crumbed olives with fresh house made focaccia

Wine Match: Ruggeri "Argeo" Prosecco - Treviso Italy - \$14

Abruzzo

Primo: Pasta Chitarra, with 6 hour slow cooked lamb ragu

Wine Match: 2021 Tenuta Ulisse Montepulciano d'Abruzzo - Abruzzo Italy - \$14

Veneto

Main: Quail Saltimbocca on polenta

Wine Match: 2024 I Campi 'Campo Base' Soave - Veneto Italy - \$17

Dessert: Treviso Tiramisu - House savoiardi, coffee, marsala and mascarpone

Wine Match: Cipriani Bellini - Veneto Italy - \$15

\$90 per person

Optional wine pairings priced on consumption