

SAPORI DI *Stagione*

FLAVOURS OF THE SEASON

As the vineyards turn golden and the evenings grow cooler, we celebrate the Italian harvest with slow braises, earthy flavours, seasonal ingredients and comforting dishes inspired by autumn in Italy.

Antipasti

CARCIOFI FRITTI | 23

Crispy artichokes, lemon-Parmesan crema, Calabrian chili oil, crispy capers, shaved Parmigiano Reggiano, fresh parsley & grilled lemon.

Recommended pairing - Queenston Mile Sauvignon Blanc

COSTOLETTE D'AGNELLO CON DUE SALSE | 26

Four rosemary, lemon and garlic grilled lamb chops served with vibrant Italian salsa verde, warm spicy roasted tomato sugo and charred lemon.

Recommended pairing - Queenston Mile Ripasso

Insalata

INSALATA DI PERA & GORGONZOLA | 27

Baby greens & arugula, roasted pear, Gorgonzola dolce, crispy prosciutto, toasted walnuts & pear-white balsamic vinaigrette.

Choice of Grilled Chicken, Grilled Shrimp or Grilled Salmon.

Recommended pairing - Queenston Mile High Sparkling

Pasta

Comes with choice of soup or salad.
Substitute Caesar Salad for \$2.50

TORTELLONI CON ZUCCA & PANCETTA | 28

Cheese-filled tortelloni, roasted butternut squash cream, crispy pancetta, brown butter, sage & Parmigiano Reggiano.

Recommended pairing
Queenston Mile Signature Reserve Chardonnay

MEZZI RIGATONI AL BRASATO | 31

Barilla Al Bronzo Mezzi Rigatoni, shredded beef slow-braised with Queenston Mile Meritage, soffritto, rich beef jus, Parmigiano Reggiano & fresh herbs.

Recommended pairing - Queenston Mile Meritage

Secondi

Comes with choice of soup or salad.
Substitute Caesar Salad for \$2.50

BRANZINO ALL'ACQUA PAZZA | 40

Roasted Mediterranean branzino, cherry tomatoes, white wine, garlic, capers & fresh herbs in a light acqua pazza broth.

Recommended pairing - Queenston Mile Sauvignon Blanc

OSSO BUCO MILANESE | 38

Slow-braised osso buco served over creamy Parmigiano rice, finished with a rich tomato and red-wine braising sauce and fresh lemon-parsley gremolata.

Recommended pairing - Queenston Mile Appassimento

Pizza

TARTUFO E FUNGHI | 26

Truffle crema, roasted wild mushrooms, caramelized onions, fior di latte & Parmigiano Reggiano.

Recommended pairing - Queenston Mile Pinot Noir

Dolce

CRÈME BRÛLÉE ALLA ZUCCA & AMARETTO | 14

Roasted pumpkin & Amaretto custard, crisp caramelized sugar, toasted amaretti & a touch of warm spice.

Recommended pairing - Queenston Mile Icewine

Cocktails

MELA D'AUTUNNO | 14

Aperol, Amaretto, crisp apple, Prosecco & a touch of cinnamon. Finished with rosemary & dehydrated apple.

FALLTINI | 14

Canadian Rye & Amaretto blended with velvety Pumpkin Spice and Almond Milk. Shaken until silky smooth and finished with nutmeg and a cinnamon stick. A rich, warming taste of autumn in every sip.

Mocktails

FALLTINI ZERO | 10

Velvety Pumpkin Spice, Almond, Vanilla & Cold Brew shaken until silky smooth and finished with nutmeg and cinnamon. All the warmth of autumn, without the spirits.

MELA SPEZIATA | 11

Crisp apple, blood orange, fresh lemon, cinnamon & sparkling ginger. Finished with dehydrated apple & rosemary.