



Monday Pasta & Wine Night

Handmade Pasta & 50% off Feature Wine (per bottle)

MARCH 2nd

Squid Ink Tagliolini Aglio e Olio with Prawns
Housemade squid ink pasta w/ olive oil, 'Our Farm' garlic & red chillies and
Ocean Wise prawns \$30
Wine pairing: Joseph Drouhin, Mâcon-Villages - Burgundy, France



Tuesday Burger & Pint Night

Local Bison Smash Burger or Lentil Burger + Local Pint \$20



Wednesday Pizza Night

Organic Hand Stretched Pizzas

Margherita - heirloom tomato sauce, fior di latte, Parmigiano & basil \$19

Wild SK mushroom - roasted wild & cultivated mushrooms, house crème fraiche & arugula \$23

Prosciutto & arugula - heirloom tomato sauce, fior di latte, Parmigiano,
Italian prosciutto & dressed arugula \$22

House made beef sausage, caramelized onion & burrata - bacon & balsamic onions, beef sausage,
semi dried tomatoes, fior di latte & fresh burrata \$26

MARCH 4th FEATURE PIZZA

Chorizo Pizza - Spanish chorizo, heirloom tomato sauce, roasted bell peppers & St. Benoit fontina,
house pickled jalapeno peppers



Thursday Prix Fixe Dinner Night

MARCH 5th

Rapini & roasted walnut pesto ciabatta toast w/ shaved pecorino

*Italian tomato & herb braised local beef short ribs w/
pennoni & roasted eggplant pasta toss*

Classic chocolate pate