



Monday Pasta & Wine Night

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

MARCH 9th

Sausage & Rapini Pesto Pasta

Housemade 'Farm One Forty' pork sausage, rapini pesto & roasted peppers,
handmade tagliatelle \$27

Wine pairing: Nebbiolo d'Alba, Poderi Colla - Barbaresco, Italy



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 11th FEATURE PIZZA

Pizza Frutti di Mare - wild-caught Humboldt squid, PEI mussels & ocean wise prawns,
heirloom tomato sauce & garlic herb lemon butter \$26



Thursday Prix Fixe Dinner Night

MARCH 12th

Creamy roasted 'Simpkins' parsnip soup
w/ browned shallot butter & toasted hazelnuts

Stout braised local beef brisket w/
bacon roasted brussels sprouts & crispy potato sticks

Banana chocolate coconut cream pie