

Monday Pasta & Wine Night

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

MAY 4th

Green pea & prosciutto pasta bake w/ organic spiralotti il cappelli & house béchamel, gratin w/ fresh mozzarella, Parmigiano & garlic crumb \$26
Wine pairing: Sattlerhof, Sauvignon Blanc

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 – cream roasted wild & cultivated mushrooms, house crème fraîche & 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

APRIL 6th FEATURE PIZZA

Italian sausage & roasted eggplant – housemade Italian pork sausage, stewed organic eggplant & heirloom tomato sauce, fior di latte & shaved Parmigiano \$23

Thursday Prix Fixe Dinner Night

3 Course Dinner \$35/pp

MAY 7th

Heritage leaf salad w/ watermelon radish, pickled shallots & crumbled feta, red wine vinaigrette

Cottage Pie - local beef mince, garden carrots, corn & green peas & rich jus, pommes duchesse

Bread pudding w/ shmoo sauce & whipped cream