

CAMPO

DINE-IN FAMILY STYLE MENU 'A' : \$65/PERSON

START

A selection of cured meats
Marinated olives

Montadito: Tomato and manchego
Fresh bread

PASTA

Choose two

Orecchiette (Short noodle)
Tomato sauce, basil and parmigiano

Strozzapreti (Short noodle)
N.F.L shrimp, crab, leek soffrito and parsley

Cassarecce (Short noodle)
Pancetta, egg yolk, parmigiano and black pepper

MAIN

Choose two

Pan seared branzino
Thyme, garlic and leeks

Pan seared strip loin
Garlic, rosemary and olive oil

Chicken cacciatore
Tomato, olives and capers

Chorizo meatballs
Manchego and basil

SIDES

Choose two

Insalata verde
Greens, fresh herbs and lemon vinaigrette

Brussel sprouts 'sicilian style'
Pine nuts, raisins, parsley and aged red wine vinegar

Shaved fennel
Citrus, shaved zucchini and parsley

Roasted root vegetables
Thyme, roasted garlic and sweet onion

Potatoes
Piquillo peppers, leeks and olive oil

Creamy polenta
With parmigiano

DESSERT

Mini budino (*a favourite*)
Whipped cream and hazelnuts

CAMPO

DINE-IN FAMILY STYLE MENU 'B' : \$80/PERSON

START

Marinated olives

A selection of
cured meats

Ontario burrata
with pesto

Fresh bread

Montadito:
mushroom sotto'olio

Montadito:
tomato and manchego

PASTA

Choose two

Orecchiette

(short noodle)

Tomato sauce,
basil and parmigiano

Strozzapreti

N.F.L shrimp, leek
sofrito and parsley

Cassarecce

(short noodle)

Pancetta, egg yolk,
parmigiano and black pepper

Gometti

(short noodle)

Braised short rib,
mushrooms and pecorino

MAIN

Choose two

Pan seared branzino

Thyme, garlic and leeks

Chicken cacciatore

Tomato, olives and capers

Pan seared strip loin

Garlic, rosemary and olive oil

Chorizo meatballs

Manchego and basil

SIDES

Choose two

Brussel sprouts
'sicilian style'

Pine nuts, raisins, parsley
and aged red wine vinegar

Insalata verde

Greens, fresh herbs and
lemon vinaigrette

Shaved fennel

Citrus, shaved zucchini
and parsley

Roasted root
vegetables

Thyme, roasted garlic
and sweet onion

Potatoes

Piquillo peppers,
leeks and olive oil

Creamy polenta

With parmigiano

DESSERT

Choose one

Mini budino (*a favourite*)

Whipped cream and hazelnuts

Chocolate olive oil torta

With whipped mascarpone cream

CAMPO

DINE-IN FAMILY STYLE MENU 'C' : \$95/PERSON

START

Marinated olives

Fresh bread

A selection of
cured meats

Ontario burrata
with pesto

Montadito: tomato
and manchego

Montadito: mushroom
and parmigiano

Lobster and shrimp
a la catalana

PASTA

Choose two

Orecchiette

(short noodle)

Tomato sauce,
basil and parmigiano

Strozzapreti

N.F.L shrimp, leek
sofrito and parsley

Cassarecce

(short noodle)

Pancetta, egg yolk,
parmigiano and black pepper

Gometti

(short noodle)

Braised short rib,
mushrooms, preserved
black truffle and pecorino

MAIN

Choose two

Pan seared branzino

Thyme, garlic and leeks

Chicken cacciatore

Tomato, olives and capers

Pan seared strip loin

Garlic, rosemary and olive oil

Shrimp al ajillo

Confit garlic, olive oil
and calabrian chilies

Chorizo meatballs

Manchego and basil

Braised beef cheeks

Piquillo peppers and parsley

SIDES

Choose three

Insalata Verde

Greens, fresh herbs and
lemon vinaigrette

Brussel Sprouts

“Sicilian style’

Pine nuts, raisins, parsley
and aged red wine vinegar

Shaved Fennel

Citrus, shaved zucchini
and parsley

Roasted Root
Vegetables

Thyme, roasted garlic
and sweet onion

Potatoes

Piquillo peppers,
leeks and olive oil

Creamy Polenta

With parmigiano

DESSERT

Choose one

Mini budino
(a favourite)

Whipped cream
and hazelnuts

Chocolate
olive oil torta

With whipped
mascarpone cream

Citrus olive
oil cake

With whipped
cream