

# Italian Kitchen

DINE OUT VANCOUVER  
JAN 18TH - FEB 3RD

\$45 - WINE PAIRING \$25

## PRIMO

MISSION HILL ESTATE SERIES PINOT NOIR (4oz)

-OR-

MISSION HILL FIVE VINEYARDS PINOT GRIGIO (4oz)

### Minestra Maritata

brodo, fennel pork sausage, kale and parmesan

-OR-

### Burrata and Prosciutto Bruschetta

spicy tomato jam, peppered greens, aged balsamic

## SECONDO

ADD COURSE \$11

### Orecchiette Con Cime Di Rapa

orecchiette, italian sausage, charred broccoli

-OR-

### Cauliflower Pappardelle

cauliflower purée, pickled raisin, toasted almonds

## PRINCIPALI

MISSION HILL RESERVE CHARDONNAY (4oz)

-OR-

MISSION HILL RESERVE MERLOT (4oz)

### Mint & Pea Agnolotti Del Pin

stuffed pasta, mint, pea, lemon, chive butter emulsion

-OR-

### Merluzzo Arrosto Con Brodo di Pomodoro

roasted cod, heirloom tomato broth, castelvetrano olives  
anchovy and zucchini ragu

-OR-

### Lamb Shank

gremolata, charred eggplant purée  
creamy polenta, rosemary jus

## DOLCE

QUAILS GATE OPTIMA LATE HARVEST (1oz)

### Rosmarino Panna Cotta

rosemary and vanilla pannacotta with concord grape gelée  
rosemary rock salt and almond