

# Italian Kitchen

## ITALY MEETS CANADA SPECIALTY MUSHROOM & TRUFFLE MENU OCTOBER 4TH - 22ND\*

### APPETIZERS

#### **Vellutata di Funghi 18**

wild mushrooms soup, whipped mascarpone  
crispy sage, focaccia croutons

#### **Carpaccio di Bresaola Casereccia e Finferli 23**

roasted canadian chanterelles, pickled shallots  
mustard seeds, shaved parmesan

### ENTRÉES

#### **Ravioloni al Pollo & Porcini 35**

hand folded ravioli, parmesan foam, roasted chestnuts, sweet peas  
crispy guanciale, brown butter sauce, aged balsamic reduction

#### **Table Side BC Pine Mushroom Risotto Cacio e Pepe 48**

chardonnay, fresh cracked pepper  
finished in a pecorino cheese wheel

#### **Bistecca di Vitello alla Griglia 59**

14oz grilled canadian veal chop, lion's mane mushroom  
milanese, heirloom tomato & arugula salad, veal jus

### ADD ONS

**Shaved Black Truffle +\$14**

**Add Shaved White Truffle MP**

### DOLCE

#### **Cheese Plate 25**

asiago mezzano, grilled BC lobster mushrooms mostarda  
gorgonzola dolce, amaretti crumble

\*NOT AVAILABLE THANKSGIVING WEEKEND

