




**LITTLE
GROUSE**
- on the prairie -

Alla Famiglia



Enjoy sharing food with family and friends. Experience multiple courses in a shared family style. Portions are designed to allow for the experience of multiple dishes and flavours

\$70 or \$90

Price is per person

Additional Wine Pairing

Small \$50 Or Large \$70

ANTIPASTI

Charcuterie Plate | \$18

Rotating Selection of Imported and House Cured Salumi

Salmon | \$16

Cured Carpaccio with Avocado, Chili, Pine Nut, Chai

Beef Belly | \$17

Bagna Cauda, Mustard, Anchovy, Kale

Prawn | \$16

Side Stripe Prawn, Salsify, Harissa, Lemon Thyme, Ciccioli of Beef

Scallop | \$19

Diver Scallop, Mushroom, Pepperoncini Salsa Verde, Nettles, Spring Onion

Octopus | \$16

Citrus Braised Wild Octopus, Miner's Lettuce, Orange

Insalada | \$13

Tuscan Baby Kale, Brussel Sprout, Celery Root, Apple, Cashew, Parmegiano Reggiano, Shallot Vinaigrette

PRIMI

Tagliarini | \$23

Beef Ragu, Parsley, Parmegiano Reggiano

Agnolotti di Ortiche | \$24

Wild Nettles, Pecorino, Ricotta, Mascarpone

Caramelle | \$23

Fior di Latte, Pomodoro, Basil

Linguini con Ricci di Mare | \$27

Sea Urchin, Pomodoro, Herb Crumb

Pappardelle | \$23

Mushroom "Bolognese", Parmegiano Reggiano

Spaghetti | \$26

Puttanesca, Olive, Tomato, Herb Crumb

SECONDI

Beef | \$31

Tagliati di Manzo, Balsamic,
Tuscan Kale, Pine Nuts

Monkfish | \$35

Sesame, Tomato, Fava, Fiddlehead

Veal | \$37

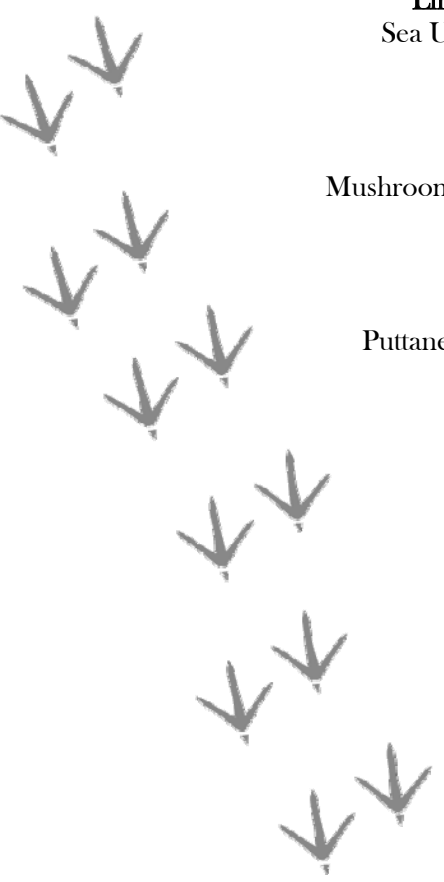
Scallopini, Heirloom Tomato, Caper, Lemon, Parsley

Duo of Lamb | \$37

Farro Verde, Shoulder Ragu, Cattail, Flavivs Vinegar

Duo of Hen | \$36

Dijon Spatzle, Buttered Leek, Jus



RISOTTI

Carrot | \$24
Pumpernickel, Parsley

Truffle | MP
Black Perigord Truffle

Milanese | \$24
Saffron, Parmegiano Reggiano

Bianco | \$28
Diver Scallop, Prosecco

Mint and Pea | \$24
Sweet Pea, Mint, Marscapone

DOLCE

Pannacotta | \$14
Fennel, Lavender Rice, Rose, Caramelized White Chocolate

“Affogato” | \$14
Sweet Pea, Earl Grey, Vanilla

Citrus | \$14
Gelée, Meringue, Peppercorn, Custard

VINO ROSSO

Saint Cosme | Syrah, Cotes du Rhone, 2016 | \$11 | \$55

Vivanco | Rioja, Crianza, 2013 | \$12 | \$60

Vite Colte “Ansisa” | Barbera, Alba, 2014 | \$13 | \$65

Rocca di Castagnoli “Poggio a’Fрати” | Chianti Classico Riserva,
Tuscany, 2012 | \$14 | \$70

Chateau des Jacques | Gamay, Moulin-à-Vent, 2012 | \$15 | \$75

Sinfarosa | Zinfandel, Puglia, 2013 | \$85

Fontannafredda | Barolo, Piemonte, 2013 | \$85

Enzo Boglietti | Dolcetto, Piemonte, 2015 | \$90

Livio Felluga “Vertigo” | Merlot & Cabernet Blend, Friuli, 2015 | \$95

Spettacolare | Sangiovese Blend, Toscana, 2013 | \$100

Rocca di Castagnoli “Le Pratola” | Merlot, Toscana, 2004 | \$100

Beronia | Rioja, Gran Reserva, 2009 | \$100

Polaziano | Vino Nobile, Montepulciano, 2014 | \$105

Marchesi di Barolo “Peiragal” | Barbera d’Alba, Piemonte, 2015 | \$110

Henri de Villamont | Nuit-Saint-Georges, Bourgogne, 2007 | \$110

Vite Colte “Essenze” | Barolo, Piemonte, 2012 | \$120

Masi Costasetra | Amarone Classico, Valpolicella, 2011 | \$120

Vietti | Barolo, Piemonte, 2011 | \$180

Pieropan | Amarone, Valpolicella, 2012 | \$190



VINO BIANCO

Tiefenbrunner | Pinot Grigio, Vigneti Delle Dolomiti, 2016 | \$12 | \$60

Kruger-Rumpf | Riesling, Nahe, 2015 | \$13 | \$65

Tramin | Lagrein Rosè, Alto Adige, 2015 | \$13 | \$65

Domaine de Vaufruges | Vouvray, Loire, 2016 | \$13 | \$65

Argiolas “Costamolino” | Vermentino, Sardegna, 2016 | \$14 | \$70

Louis Latour | Chardonnay, Bourgogne, 2015 | \$60

Umani Ronchi | Pecorino, Abruzzi, 2016 | \$65

Terras Gauda “O Rosal” | Albariño, Rias Baixas, 2015 | \$70

Planeta “Alastro” | Greco, Sicilia, 2013 | \$75

Giovanni Almondo | Arneis, Roero, Piemonte, 2015 | \$75

Joseph Mellot | Sauvignon Blanc, Pouilly-Fume, 2015 | \$75

Saracco | Riesling, Piemonte, 2015 | \$80

Livio Felluga | Pinot Grigio, Friuli, 2015 | \$95

Fournier “Grand Cuvee” | Sauvignon Blanc, Sancerre, 2013 | \$95

Planeta | Chardonnay, Sicilia, 2014 | \$110

SCOTCH

Bowmore 12 year | \$9

Highland Park 12 year | \$10

Oban 14 year | \$16

DIGESTIFS

House-made Limoncello | \$10

Nino, Prosecco, Grappa | \$12

Di Mombaruzzo Amaretto | \$12

Di Berta Amaro | \$12

Amaro Nonino | \$10

Amaro Montenegro | \$7

Taylor Fladgate 20-year, Port | \$14

BARREL-AGED COCKTAILS

\$13 | 2oz

Manhattan | Wiser’s Canadian Whiskey, Antica Formula, Orange Bitters

Old Fashioned | Bulleit Bourbon, Raw Sugar, Angostura Bitters

Negroni | Beefeater Gin, Sweet Vermouth, Campari

Vieux Carre | Wiser’s Canadian Whiskey, Hennessy Cognac Sweet Vermouth, Peychauds Bitters, Angostura Bitters



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COCKTAILS - CREATIONS

\$13 | 2oz

The Grove | Beefeater Gin, Lillet Blanc, Blueberry Syrup, French Quarter Bitters, Cinnamon

Ron Burgundy | Ron Zapaca 23, Brugal Extra Sec Rum, Peychaud's Aperitivo, Pineapple Syrup, Lime, Ginger Beer

Resurrection | Chamomile Infused Beefeater Gin, Lillet Blanc, Aperol, Lemon, Absinthe Rinse

The Promenade | Capel Pisco, Cocchi Americano, Yellow Chartreuse, Earl Grey Syrup, Grapefruit, Lime, Rosemary

Scotch Cobbler | Bowmore Scotch, Calvados, Lillet Blanc, Lemon, Peach, Angostura Bitters

Regal Spritz | Prosecco, Nonino Amaro, Nolly Prat Dry Vermouth, Raspberry Tea Syrup, Traditional Citrus Bitters

COCKTAILS - CLASSICS

\$13 | 2oz

Aperol Spritz | Aperol, Prosecco, Soda

Aviation | Beefeater Gin, Crème De Violette, Maraschino, Lemon

Bourbon Sour | Maker's Mark, Lemon, Egg White, Angostura Bitters

Golden Frog | Strega, Galliano, Absolute Vodka, Lemon, Brandied Cherry

Cocchi Di Americano | Cocchi Vermouth, Averna Amaro, Galliano, Cream, Espresso

BIRRA - ON TAP

16oz

Great Western Original 16 Pale Ale | \$8

Great Western Original 16 Copper | \$8

Great Western Raddler | \$8

Black Bridge Milk Stout | \$8

BIRRA - BOTTLES

Birra La Cottina | 330ml | 4.80% | Italy | \$9

Peroni Nastro Azzurro | 330ml | 5.10% | Italy | \$7

SPARKLING

Nino Franco "Rustico" | Prosecco Superiore, Italy | \$14 | \$70

Medici Concerto | Lambrusco, Italy | \$14 | \$70

Veuve Clicquot | Champagne, Brut | \$150

Moët & Chandon | Champagne, Nectar Impérial | \$150

