




**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 | \$17

Rotating Selection of Imported and House Cured Salumi

Tuna Crudo | \$18

Albacore, Pumpkin Seed, Butternut Squash, Apple

Cauliflower | \$15

Roasted & Raw, Bagna Cauda, Lemon, Parsley

Prawn | \$16

Side Strip Prawn, Peaches & Cream Corn, White Heritage Polenta, Shishito Pepper

Scallop | \$19

Diver Scallop, Brown Butter Broccoli, Toasted Almond Gremolata, Roasted Florets

Beef Tartare | \$18

Sterling Silver Tenderloin, Quail Egg, Crostini

Arugula | \$13

Almond, Olive, Apple

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PRIMI

Ravioli | \$20
Ricotta di Campagna, Sage Butter

Tortellini | \$23
Spinach, Water Chestnut, Ricotta,
Brodo, Parsley

Cappellini | \$25
Amatriciana, Caccio e Pepe

Orecchiette | \$22
Corn, Heritage Greens, Ricotta di Campagna

Rigatoni | \$22
Roasted Eggplant Caponata, Raisin, Mint, Tomato

Spaghetti al Carbonara | \$21
Pancetta, Egg Yolk, Black Peppercorn

SECONDI

Beef | \$30
Tagliati di Manzo, Balsamic,
Arugula, Pine Nuts

Branzino | \$39
Fennel, Cannellini, Red Wine Jus

Veal | \$37
Scallopini, Caper, Lemon, Parsley

Duo of Lamb | \$33
Slow Braised Shank, Roasted Rack,
Fingerling Potato, Caper, Marinated Raisin

Duo of Hen | \$37
Dijon Spatzle, Haricots Verts, Truffle Jus

RISOTTI

Milanese | \$24
Saffron, Parmeggiano

Al Funghi | \$26
Wild Mushroom, Brandy,
Parsley, Parmeggiano

Risotto Bianco | \$28
Diver Scallop, Prosecco

DOLCE

Chocolate | \$13
Rhubarb, Almond Cremeux, Chocolate Soil, Amaretto

Raspberry | \$13
Buckwheat, White Chocolate, Mint, Rosehip

Limone | \$13
Yuzu, Laurel Bay Sherbet, Ricotta Beignet,
Limoncello, Milk Crumb, Fresh Citrus

RED VINO

Peppoli | Tuscany, Chianti Classico | \$13 | \$70

Torcicoda | Puglia, Primitivo | \$12 | \$65

Passione Famiglia Pasqua | Veneto, Rosso Blend | \$11 | \$60

Zabu | Sicilia, Nero D'avola Blend | \$65

El Goru | Jumilla, Syrah Blend | \$65

Chateau D' Aigueville | Cotes Du Rhone | \$70

Baron Philippe De Rothchild | Pays D'oc, Pinot Noir | \$75

Tramin | Alto Aldige, Pinot Nero | \$85

Fontannafredda | Piemonte, Barolo | \$85

Giovanni Almondo | Pimonte, Nebbiolo | \$95

Chateau Bel-Orme | Haut Medoc, Cabernet, Merlot Blend | \$95

Enzo Boglietti | Piemonte | Dolcetto \$100

Enzo Boglietti | Piemonte | Barbera \$100

Poloziano | Vino Nobile di Montepulciano | \$100

Podere Sapaio Volpola | Bolgheri, Cab Blend | \$110

Masi Costasetra | Valpolicella, Amarone Classico | \$110

Marchesi Di Barolo | Piemonte, Barolo | \$140

Poggio Di Sotto | Tuscany, Brunello Reserva | \$260

WHITE VINO

Bolla | Venezie, Pinot Grigio | **\$11** | **\$60**

Hugel | Alsace, Gewurztraminer | **\$12** | **\$65**

Stephano Mancinelli | Piemonte, Verdicchio | **\$13** | **\$75**

El Goru | Jumilla, Chardonnay Blend | **\$65**

Umani Ronchi | Pecorino, Chieti Bianco | **\$70**

Castello Monaci | Piemonte, Acante Fiano | **\$70**

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

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

Mas Neuf | Cotes Du Rhone, Rose | **\$75**

Louis Latour | Bourgogne, Chardonnay | **\$75**

Planeta | Sicilia, Riesling | **\$85**

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

SCOTCH

Bowmore 12 year | \$8

Highland Park 12 year | \$12

Oban 14 year | \$18

DIGESTIFS

House-made Limoncello | \$12

Nino, Prosecco, Grappa | \$14

Di Mombaruzzo, Amaretto | \$12

Di Berta, Amaro | \$12

Amaro Montenegro | \$6

Fernet Branca | \$6

Taylor Fladgate 20 year, Port | \$12



BARREL-AGED COCKTAILS

\$13 | 2oz

Old Fashioned | Bulleit Bourbon, Raw Sugar, Angostura Bitters

Negroni | Beefeater Gin, Sweet Vermouth, Campari

Manhattan | Wisier's Canadian Whiskey, Antica Formula, Orange Bitters

COCKTAILS - CREATIONS

\$13 | 2oz

The Grove | Beefeater Gin, Lillet Blanc, Blueberry Syrup, Noily Prat Vermouth, French Quarter Bitters

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

Summer Shine | Cazadores Reposado Tequila, Sage & Pink Peppercorn Infused Cocchi, Americano, Lemon, Citrus, Soda

Ginger Monk | Wisier's Canadian Whiskey, Yellow Chartreuse, Mint, Lemon, Ginger Beer

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

COCKTAILS - CLASSICS

\$13 | 2oz

Mad Hatter | Wisier's Canadian Whiskey, Yellow Chartreuse, Maraschino, Sweet Vermouth

Manhattan | Wisier's Canadian Whiskey, Antica Formula, Orange Bitters

Aperol Spritz | Aperol, Prosecco, Soda

Pisco Sour | Pisco, Lime, Egg White, Peychaud's Bitters

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

BIRRA - ON TAP

16oz

Great Western Original 16 Pale Ale | \$7

Great Western Original 16 Copper | \$7

Rebellion Lentil Cream Ale | \$7

BIRRA - BOTTLES

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

Peroni Nastro Azzurro | 330ml | 5.10% | Italy | \$9

SPARKLING

Nino Franco | Prosecco Brut, Veneto, Prosecco | \$13 | \$70

Veuve Clicquot | Champagne, France | \$150

