




**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** | \$19

Hamachi, Spiced Walnut, Radish, Arctic Char Caviar, Pear, Calamansi

**Brandade** | \$17

Black Cod, Cauliflower, Nigella Seed, Pearl Onion

**Prawn** | \$16

Side Strip Prawn, Carrot, Rye, Molasses Glaze

**Scallop** | \$19

Diver Scallop, Leek, Sea Buckthorn, Ash

**Peperone** | \$18

Cotechino, Pickled Pepperoncini, Hazelnut

**Insalada** | \$13

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

## PRIMI

**Ottimo** | \$16  
Kale, Yolk, Ricotta di Campagna,

**Scarpinocc** | \$21  
Potato, Fontina, Black Pepper, Brown Butter

**Caramelle** | \$22  
Fior di Latte, Pomodoro, Basil

**Maltagliati Amatriciana** | \$23  
San Marzano Tomato, Guanciale, Parmegiano Reggiano

**Tagliarini** | \$22  
Mushroom "Bolognese", Parmegiano Reggiano

**Capellacci di Brigante** | \$25  
Sweet Breads, Garlic, Fines Herbes

## SECONDI

Tagliati di Manzo, Balsamic,  
Tuscan Kale, Pine Nuts

**Black Cod** | \$39  
Pancetta, Croquette, Brussel Sprout, Butter Milk

**Veal** | \$37  
Scallopini, Heirloom Tomato, Caper, Lemon, Parsley

**Duo of Duck** | \$33  
Scotch & Lavender Glaze, Jerusalem Artichoke, Shallot

**Duo of Hen** | \$37  
Dijon Spatzle, Haricot Vert, Truffle Jus

## RISOTTI

**Broccoli** | \$25  
Shaved, Raw, Brown Butter

**Truffle** | MP  
White Alba Truffle

**Milanese** | \$24  
Saffron, Parmeggiano

**Risotto Bianco** | \$28  
Diver Scallop, Prosecco

## DOLCE

**Pistachio** | \$13  
Sicilian Pistachio, Pumpkin Mousse, Toasted Pumpkin Seed, Maple Butter

**Egg Nog** | \$13  
Semifreddo, Dark Chocolate, Hazelnut, Dark Rum and Vanilla Syrup

**Pineapple** | \$13  
Raw & Roasted, Butterscotch, Coriander Seed, Sourdough Crisp

## RED VINO

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

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

**Ricossa** | Piemonte, Barbera | \$11 | \$60

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

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

**Vivanco** | Rioja, Crianza | \$70

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

**Pierre Andre** | Bourgogne, Pinot Noir | \$80

**Fontanafredda** | Piemonte, Barolo | \$85

**If You See Kay** | Tuscany, Rosso Blend | \$95

**Livio Felluga Verigo** | Friuli, Cabernet Blend | \$95

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

**Enzo Boglietti** | Piemonte | Dolcetto \$100

**Spettacolare** | Tuscany, Sangiovese Blend | \$100

**Scabino** | Montepulciano, Vino Nobile | \$100

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

**Masi Costasetra** | Valpolicella, Amarone Classico | \$110

**Marchesi Di Barolo** | Piemonte, Barolo | \$140

**Allegrini** | Valpolicella, Amarone | \$210

## WHITE VINO

- Bolla** | Venezie, Pinot Grigio | **\$11** | **\$60**
- Hugel** | Alsace, Gewurztraminer | **\$12** | **\$65**
- Umani Ronchi** | Piemonte, Verdicchio | **\$13** | **\$75**
- El Goru** | Jumilla, Chardonnay Blend | **\$65**
- Scaia** | Tuscany, Chardonnay Blend | **\$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**
- Umani Ronchi** | Abruzzo, Pecorino | **\$80**
- 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

- Limoncello | \$10
- 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

**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

## COCKTAILS - CREATIONS

\$13 | 2oz

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

**A Frayed Knot** | Bacardi 8 Rum, Antica Formula, Cocchi Americano, Grapefruit Syrup, Lime, Basil

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

**Sun Storm** | Joven Mezcal, Cocchi Vermouth, Lime, Ginger Beer, Pineapple, Rosé Syrup, Taboo Absinthe

**Scotch Cobbler** | Bowmore Scotch, 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** | Bulleit Bourbon, Lemon, Egg White, Angostura Bitters

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

**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

Black Bridge Milk Stout | \$7

Black Bridge Rye Ale | \$7

## BIRRA - BOTTLES

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

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



## SPARKLING

**Mionetto** | Prosecco Brut, Veneto, Prosecco | \$13 | \$70

**Veuve Clicquot** | Champagne, France | \$150

**Medici Concerto** | Lambrusco, Italy | \$13 | \$70