




**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

Hamachi, Water Chestnut, Mascarpone, Fennel Seed

Prawn | \$16

Beet Marinated Side Stripe, Fennel, Parsnip, Campari

Scallop | \$19

Wild Rice, Green Peppercorn, Wild Ramp, Porcini Puree

Carne | \$16

Slow Braised Short Rib, Wild Fiddlehead, Panagrattato, Sage

Arugula | \$13

Almond, Olive, Apple

PRIMI

Ravioli | \$20
Ricotta di Campagna, Sage Butter

Torteloni di Carciofi | \$23
Artichoke, Mascarpone, Basil

Agnolotti | \$22
Porchetta, Ricotta, Kale

Mafalda | \$22
Amatriciana, San Marzano Tomato,
Smoked Guanciale, Parmigiano Reggiano

Strozzapreti | \$24
Braised Octopus, Tomato, Basil, Olive Oil

Farfalle | \$20
Pesto, Roasted Fiddlehead, Lemon

SECONDI

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

Branzino | \$39
Onion Nage, Wild Spring Onion,
Fava, Camellini

Porchetta | \$25
Fingerling Potato, Caper,
Grilled Cippolini, Apple

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

RISOTTI

Milanese | \$24
Saffron, Parmeggiano

Nero | \$25
Sicilian Cuttle Fish Ink, Sundried Bouttarge

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

DOLCE

Chocolate | \$12
Pliable Chocolate Ganache, Kumquat Marmalade,
Caramelized White Chocolate, Bourbon Mascarpone

Torta | \$12
Olive Oil Chiffon, Olive Oil Powder,
Vanilla Cremeux, Almond Praline

Limone | \$12
Yuzu, Laurel Bay Sherbet, Ricotta Beignet,
Limoncello, Milk Crumb, Fresh Citrus

PRE-FIXE MENU

\$45 per person | \$60 with wine pairing
5:30pm - 6:30pm

Please choose one of the following from each course without
alteration or substitution

Arugula | Almond, Olive, Apple

Tuna Crudo | Hamachi, Water Chestnut, Mascarpone, Fennel Seed

Beef Carpaccio | Black Peppercorn Cured Tenderloin, Wild Greens,
Olive Oil, Parmigiano

Ravioli | Ricotta di Campagna, Sage Butter

Mafalda | Amatriciana, San Marzano Tomato,
Smoked Guanciale, Parmigiano

Porchetta | Fingerling Potato, Caper, Grilled Cippolini, Apple

Chocolate | Pliable Chocolate Ganache, Kumquat Marmalade, Caramelized
White Chocolate, Bourbon Mascarpone

Torta | Olive Oil Chiffon, Olive Oil Powder, Vanilla Cremeux, Almond
Praline

Limone | 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**
- Chateau D' Aigueville** | Cotes Du Rhone | **\$70**
- Pierre Andre' Bourgogne** | Pinot Noir | **\$75**
- Domaine Guillot - Broux** | Macon Cruzille, Pinot Noir | **\$80**
- Fontannafredda** | Piemonte, Barolo | **\$85**
- Cantina Del Fucino** | Scabino, Abruzzo, Montepulciano | **\$95**
- Chateau Bel-Orme** | Haut Medoc, Cabernet, Merlot Blend | **\$95**
- Carlo Negri** | Sfursat, Lombardia, Nebbiolo | **\$100**
- Colombaia** | Tuscany, Sangiovese Nera | **\$100**
- Masi Costasetra** | Valpolicella, Amarone Classico | **\$110**
- Montesodi** | Tuscany, Cab, Merlot, Petite Verdot | **\$120**
- Podere Sapaio** | Tuscany, Cab, Merlot, Petite Verdot | **\$220**
- Poggio Di Sotto** | Tuscany, Brunello Reserva | **\$260**

WHITE VINO

- Bolla** | Venezia, Pinot Grigio | **\$11 | \$60**
- Hugel** | Alsace, Gewurztraminer | **\$12 | \$65**
- Louis Latour** | Bourgogne, Chardonnay | **\$13 | \$70**
- Cantina Del Fucino** | Pecorino, Chieti Bianco | **\$60**
- El Goru** | Jumilla, Chardonnay Blend | **\$65**
- Casal De Serra** | Piemonte, Verdicchio | **\$70**
- Castello Monaci** | Piemonte, Acante Fiano | **\$70**
- Joseph Mellot** | Pouilly - Fume, Sauvignon Blanc | **\$75**
- Chateau D'Aigueville** | Cotes du Rhone, Rose | **\$75**
- Anselmi** | Capitel, Veneto, Foscarino | **\$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 | Wiser's Canadian Whiskey, Antica Formula, Orange Bitters

COCKTAILS - CREATIONS

\$13 | 2oz

Amalfi Daiquiri | Havana Club Anejo Rum, Campari, Lemon, Orange, Fennel, Mint

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

The Radler | Original 16 Pale Ale, Gw Radler, Basil

COCKTAILS - CLASSICS

\$13 | 2oz

God Father | Bowmore Scotch, Luxardo Amaretto

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

Medici Concerto | Lambrusco | \$13 | \$70

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

Veuve Clicquot | Champagne, France | \$150

