

Giro D'Italia - \$65 Dinner

Vaughan Flavours Menu

Select one from each course:

Appetizer

CARPACCIO DI MANZO AL TARTUFO

Thinly shaved beef carpaccio, topped with truffle aioli, shaved Grana Padano, toasted pine nuts, and shaved fresh truffle.

BURRATINA

Fresh burrata served with cherry tomato gazpacho, roasted root vegetables (carrot, parsnip, beetroot), and topped with microgreens.

Main Course

RIGATONI BOLOGNESE

House made rigatoni in a traditional beef, pork, sausage, and veal ragu, topped with shaved Grana Padano.

GNOCCHI DI PATATE AI FUNGHI E SALSICCIA

Handmade potato gnocchi sauteed with porcini mushrooms and sausage in a white wine sauce.

BRANZINO IN CROSTA DI PATATE

Fresh branzino fillets baked with potato crust on a carrot and potato puree, served with vegetable of the day.

Dessert

TIRAMISU

Classic house made tiramisu with layers of espresso soaked savoiardi cookies, mascarpone cream and cocoa powder.

LEMON PISTACHIO MERINGUE (DF & GF)

Pistachio dacquoise, lemon cream, and meringue.

GRAFFE FRITTE

House made fried donuts coated in white sugar and drizzled with pistachio cream, mascarpone, and Nutella, topped with toasted crumbled pistachios.