

# Italian Wine Dinner Menu

## January 18

### Welcome canapés

Mushroom arancini with a smoked tomato sauce  
&  
Prosciutto skewers, melon, cherry tomato, mini mozzarella  
Paired with:  
**Villa Antinori Bianco Toscana ITG**

### Appetizers

**Beef tartare**  
Beef tenderloin, shallots, sundried tomatoes, pine nuts, fresh basil,  
shaved parmesan  
or

**Field tart**  
Puff pastry, confit tomatoes, sautéed mushrooms, onions, peppers, arugula  
Paired with:  
**Bellezza Rizerva Chianti Classico DOCG**

### Mains

**Seafood fettuccini**  
Scallops, prawns, clams, marinara sauce, lemon, basil, tarragon  
or  
**Crusted veal**  
Panko crusted veal, fresh tomatoes, herbs, mozzarella on a linguini nest  
or

**Primavera pasta**  
Rotini, onions, olives, tomatoes, basil, mushrooms, garlic, capers  
Paired with:  
**Villa Antinori Red Toscana IGT**

### Dessert

**Tiramisu**  
Mascarpone cheese, whipped cream, cookie, Frangelico & espresso sauce,  
fresh berries  
or  
**Deconstructed wild berry tart**  
Granola crumbles, raspberries, blueberries, strawberries  
Paired with:  
**Espresso liqueur**

**“Canada’s most elevated dining experience.”**  
Eagle’s Eye Chef Nassim Meddane