



Prix Fixe Menu option 1

Price: C\$120.00

ANTIPASTO BAR

A selection of Chef curated Mediterranean inspired starters, artisan international cheese & cured meat charcuterie boards including aged Grana Padano, freshly sliced prosciutto, oven roasted Italian sausage with sautéed with sweet peppers and onions, marinated eggplant, house-roasted red peppers, and a medley of grilled and fried zucchini. Classic brochette, sun dried tomatoes, spicy banana peppers, and herb-marinated mushrooms, Fior di Latte Caresse, Kalamata and chili-spiced green olives, roasted beetroot salad and Greek.

From the sea, enjoy seafood salad,

BREAD

A selection of freshly baked focaccia and specialty breads presented table side.

PASTA

Casarecce served in a fresh tomato and basil sauce.

ENTREE

5oz Braised Beef Short Rib & 5oz Chicken Supreme 5oz

Red wine braised beef short rib and 5oz supreme breast of chicken. Accompanied by an asparagus bundle wrapped with shaved a carrot, medallion of roasted yam, and garlic mashed potatoes.

DESSERT

Trio

A trio of sweet indulgence, including mini vanilla crème Brulé, a hand-dipped chocolate strawberry, and a delicate mini cheesecake. Gizio staff to provide a cake cutting service (cake not included).

BAR

Standard Open Bar Inclusive of Standard bar alcohol, coffee, tea, espresso, juice, and water.