

ampersand 27

Three Courses \$49.00 + gst, includes a cocktail upon arrival

STARTERS

Choose one

SOUP OF THE MOMENT

Please ask your server

SUNDRIED TOMATO CAESAR

Romaine Hearts, Arugula, Prosciutto, Creamy Sundried Tomato dressing, Herb Croutons, Grated Grana Padano

TRUFFLE ARANCINI

Black Garlic Truffle Risotto Balls with Flore Di Latte. Coated in Bread Crumbs and Fried, Garnished with Arugula and a Cream Sauce

JARCUTERIE

Chef's Sections of Market Meats, Cheeses, Pickles and Olives, Served in a Glass Jar, Accompanied with Sliced Ciabatta Baguette.

CAULI BITES

Tempura Cauliflower, Parmesan, Parsley, Radish, Marinara Dip and Pepperoncini Aioli.

ENTREES

Choose one

&BURGER

Hand Made Chuck Patty, Crisp Bacon, Arugula, Roma Tomato, House Smoked Mozzarella, Aioli. Served on a Brioche Bun with French Fries

POM POM CHICKEN

Pan Seared Chicken Supreme Served with Wild Mushroom Risotto, Charred Broccolini, Pomegranate Gastrique

FOREST FLOOR PIZZA

Foraged Mushrooms, House Made Ricotta, Arugula, Truffle Oil and Aioli Base.

CARBO DI PORCO

Chorizo, Bacon, Smoked Pork Shoulder, Egg Yolk and a Cream Sauce. Garnished with Grana Podano and Parsley

MARGHERITA PIZZA

Fior Di Latte, Mozzarella, Basil, EVOO, Marina

PASTA PRIMAVERA

Orecchiette, Fresh Spring Vegetables, Grana Padano, Green Peas, Arugula, Cream Sauce

DESSERTS

Choose one

CHEESE CAKE

Chef's choice of Chessecake, Garnished with Berries and Whip Cream

SORBETTA/ GELATO

Assorted Flavours, Ask your server for today's selection

CHOCOLATE CAKE

Chef's choice of Chocolate cake, Garnished with Berries and Whip Cream

