

# A Social Kitchen Dine Around



## Sociale

### Social Bread

Signature focaccia bread, baked fresh in house every day, served with extra virgin olive oil and balsamic vinegar

## antipasti

### Calamari

Flash fried calamari, roasted garlic aioli, arugula

**Suggested Pairing: Clos de Soleil Fume Blanc (3 oz)**

### Beef Carpaccio

Seared and thinly sliced Petite Tenderloin, lemon olive oil, pecorino Romano, pickled shimeji mushrooms, truffled aioli, potato crisps, peppercorns, arugula

**Suggested Pairing: Clos de Soleil "Celestiale" red blend (3 oz)**

### Caesar Salad

Family recipe Caesar dressing, rough chopped romaine lettuce, focaccia croutons, grana padano

**Suggested Pairing: Clos de Soleil Fume Blanc (3 oz)**

## Principale

### Chicken Scallopini 35

Tender flash seared breast of chicken & wild mushroom cream, house made spaghetti, winter vegetable

**Suggested Pairing: Clos de Soleil Fume Blanc (6 oz)**

### Pearl barley & Porcini Risotto 35

Canadian Pearl barley, Italian Porcini mushrooms, Mixed wild mushrooms, white Italian truffle oil, walnuts, shallots, garlic, herbs, grana Padano

**Suggested Pairing: Three Sisters Cabernet Franc (6 oz)**

### Spaghetti Cozze e Vongole 40

PEI mussels, Fanny bay Manila clams, Chorizo sausage, shallots, garlic, parsley, lemon, extra virgin olive oil

**Suggested Pairing: Clos de Soleil Fume Blanc (6 oz)**

### Il Mercato Chicken & Prosciutto 50

Roasted chicken breast suprême brined for tenderness and wrapped in Italian prosciutto, house made gnocchi, brown butter parmesan sauce, winter vegetable

**Suggested Pairing: Three Sisters Cabernet Franc (6 oz)**

### Braised Lamb Shank 50

New Zealand braised lamb shank, herb & roasted garlic polenta fries, Gremolata, winter vegetables

**Suggested Pairing: Lakeside Estate Merlot (6 oz)**

## Dolci

### Social Kitchen House Signature Tiramisu

Mascarpone, espresso, Frangelico, lady fingers

### Italian Trifle

Our take on this favourite. Layers of Italian dark chocolate cake, pastry cream, mixed berries, lemon whipped cream and mint garnish

**\*Dessert course served with locally roasted GioBean fresh ground custom blend coffee**

**Four course Dine Around meals are priced on your entrée choice  
Wine pairings (3 oz appetizer course and 6 oz entrée course) are an additional 17**