



# TWO SISTERS

## *Vineyards*

NIAGARA-ON-THE-LAKE

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### *Menus*

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### *Hors d'oeuvres*

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Mushroom, gorgonzola crostini

Smoked mozzarella arancini

Our Signature 76 Pizza squared with sopressata, capicola and fresh tomato sauce

Polenta squares with Rabbit Ragu



*Menu is only a sample. Items are subject to change and priced during event negotiations. 18% gratuity on all parties of 6 or more.*



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## *Vineyards*

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### *Menus*

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### *Prix Fixe*

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### *Appetizer*

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#### **Carpaccio**

Shaved beef tenderloin, arugula,  
aged Italian perconio and imported truffle oil

#### **Polpo**

Grilled octopus, shaved fennel, radish,  
celery, lemon and parsley

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### *Main*

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#### **Rigatoni alla Bolognese**

Rigatoni tossed in our slow  
braised bolognese sauce

#### **Sea Bream**

Crisped skinned filet, crushed  
potatoes, and zucchini caponata

#### **Lamb**

Grilled Ontario lamb with guanciale  
potatoes, and seasonal vegetables

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### *Dessert*

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#### **Beignets**

Cinnamon sugar doughnuts, salted caramel,  
whipped vanilla cream, chocolate sauce



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18% gratuity on all parties of 6 or more.*



# TWO SISTERS

## *Vineyards*

NIAGARA-ON-THE-LAKE

### *Menus*

#### *Set Menu*

#### *Appetizer*

##### **Arugula**

Fresh pear, toasted walnuts, lemon vinaigrette and shaved Italian Parmigiana Reggiano

#### *Main*

##### **Pollo**

Roasted farm raised Ontario breast of chicken with guanciale potatoes and seasonal vegetables

#### *Dessert*

##### **Panna Cotta**

Chocolate and hazelnut, espresso cream, hazelnut crumble



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18% gratuity on all parties of 6 or more.*