



CENA

ANTIPASTI

- SALUMI FORMAGGI

Selection of cured meats and imported cheese, marinated olives, honeyed nuts and Estate compotes

Merlot/ Cabernet Franc
- CARCIOFI

Crispy artichokes with Parmigiano-Reggiano, parsley gremolata and Calabrian olives

LUSH Sparkling Rosé
- HOUSE-MADE FOCACCIA

Baked to order with Rosemary & K76 olive oil

Margo Rosé
- MARINATED OLIVES (add to any order)
- ARANCINI

Sicilian rice balls with smoked mozzarella, tomato sauce & basil

Eleventh Post
- POLPETTE

House-made veal meatballs with tomato sauce

Eleventh Post

PRIMI

- BEEF CARPACCIO

Arugula, pecorino, pickled shallots, truffle oil and pine nuts

Margo Rosé / Merlot
- INSALATA CICORIA

Bitter Italian Greens with red wine anchovy vinaigrette and Parmigiano-Reggiano

Margo Rosé
- VITELLO TONNATO

Thinly sliced veal striploin, tonnato sauce and fried capers

LUSH Sparkling Rosé
- POLPO

Grilled octopus, chickpea tomato puree with mascarpone chili paste & salsa verde

Margo Rosé
- CHEF’S DAILY SOUP

SECONDI

- MARGHERITA PIZZA

Valoroso tomato sauce, fior de latte, basil

Stone Eagle Estate Reserve

25
- TRUFFLE PIZZA

Mascarpone truffle sauce, mozzarella, fior de latte, oyster & shiitake mushrooms topped with arugula, shaved Parmigiano-Reggiano and truffle oil

Barrel Fermented Chardonnay/ Cabernet Franc

35
- RISOTTO TREVISANO

Creamy risotto made with our signature Eleventh Post wine, radicchio, Parmigiano-Reggiano

Riesling/Cabernet Sauvignon

34
- RIGATONI BOLOGNESE

Fresh made pasta with traditional house Bolognese of veal, pork & beef and Parmigiano-Reggiano

Cabernet Sauvignon

32
- CACIO E PEPE

Bucatini with fresh truffle and shaved pecorino

Barrel Oaked Chardonnay/Cabernet Sauvignon

38
- LINGUINI ALL’ASTICE (subject to availability)

1lb East Coast Canadian half Lobster, white wine & Brandy Pomodoro sauce

Barrel Fermented Chardonnay

58

CONTORNI

- PATATE FRITTE

Crispy potatoes, roasted garlic & rosemary, Maldon salt

14
- VERDURE GRIGLIATE

Grilled zucchini and peppers

14
- RAPINI SALTATA

Sauteed rapini, lemon and chili oil

14
- FUNGHI - Sauteed mushrooms

16

CARNE / PESCE

- OSSOBUCO

Veal shank braised in red wine & rosemary with creamy polenta

Stone Eagle

58
- CONIGLIO AL VINO BIANCO

Rabbit braised in white wine, olives & pancetta with heirloom carrots

Sauvignon Blanc

42
- PESCE

Pan seared Halibut with carrot ginger puree & fresh seasoned tomatoes

Unoaked Chardonnay

40
- MANZO

Beef tenderloin with baked endive

Stone Eagle

60

18% gratuity will be added to parties of 8 or more