

Ora di Cena

- To Share -

*LAKE VILLAGE BAKERY ARTISAN BREAD 9
olive oil / balsamic / seasonally flavoured butter

*HOUSE MARINATED MIXED OLIVES 9
warmed / toasted fennel seed / confit garlic

MEATBALLS 17

fresh pork & beef meatballs / forno roasted tomato sauce
Smits & Co.w aged goat gouda / toasted focaccia / fresh basil
pairing suggestion 2019 Character Red

CHEF'S SELECTION TASTING BOARD 27

cured meats / local & imported cheeses / warm olives
house made spreads / pickled vegetables / artisan bread
pairing suggestion 2019 Selected Barrels Cabernet Merlot

- Lighter Bites -

CHEF'S DAILY SOUP 9
locally inspired

CAESAR SALAD 17

Fine Point Farms fresh romaine / crisp pork
garlic chili kale chips / toasted focaccia
cured egg yolk / grana Padano
pairing suggestion 2019 Chardonnay

*AUTUMN PANZANELLA 22

fresh local greens / toasted focaccia / pickled onion
beets & winter squash / toasted paprika walnuts
lemon garlic dressing
pairing suggestion 2019 Pinot Gris

SMOKED BEET HUMMUS 18

blue cheese / "similkameen apiaries" honey
spiced walnuts / crispy forno bread
pairing suggestion 2019 Character White

- Pizza -

*MARGHERITA 19

fresh tomatoes / pulled mozzarella / basil / black pepper
pairing suggestion 2018 Selected Barrels Merlot

MUFALADA PIZZA 24

salami / spicy capicoli / provolone / mozzarella / olives
pairing suggestion 2018 Syrah Viognier

- Main -

ITALIAN FENNEL SAUSAGE & PRAWN RIGATONI 26

"two rivers" fennel sausage / forno roasted tomato sauce
grana padano / toasted focaccia
pairing suggestion 2018 Reserve Merlot

SPAGHETTI CARBONARA 24

harvest vegetables / grana padano
pancetta / toasted focaccia
pairing suggestion 2019 Chardonnay

SEAFOOD PAELLA 34

fresh fish / salt spring Island mussels / prawns
local vegetables / arborio rice / farro / heirloom tomatoes
pairing suggestion 2019 Pinot Gris

TWO RIVERS BRAISED LAMB SHANK 44

parmesan & sage soft polenta / autumn vegetables
cabernet franc reduction
pairing suggestion 2018 Reserve Cabernet Franc

PAN SEARED CHICKEN 29

asiago biscuits / fresh creamed local corn / basil butter
pairing suggestion 2019 Chardonnay

*VEGETARIAN OPTION

Sides -

TWO RIVERS CHORIZO 9

THREE PRAWNS 9

TWO MEATBALLS 6

*FORNO ROASTED SEASONAL VEGETABLES 12

TERRAFINA
AT HESTER CREEK

CHEF ADAIR SCOTT

Passionately creating memorable experiences through locally sourced ingredients, quality wines and gracious hospitality.