



BANQUET MENU 1.

\$ 65 PER PERSON

FIRST COURSE

Polenta e Tartufo Nero

House made golden cornmeal chips with truffle aioli

Polpette di Pasta (VE)

Lightly fried pasta and cheese balls (4) with Napolitana sauce and grated Montasio cheese

SECOND COURSE

Gnocchi Quattro Formaggi (VE)

Artisanal potato gnocchi in a creamy sauce with Gorgonzola, Provolone, Fior di Latte and Grana Padano

Orecchiette Con Salsiccia e Taleggio

Short pasta with house made Italian sausage and creamy taleggio cheese sauce. Crispy pancetta on top

Il Vento Focaccia

Wood fired focaccia bread with garlic, oregano, and olive oil

THIRD COURSE

Rocket & Grana

Fresh rocket with Italian shaved Grana Padano parmesan & olive oil

Selection of Woodfired Pizzas

Chef's selection of pizzas made on our 48hr fermented pizza dough and cooked to perfection in the woodfired oven.