

# Miradoro

**Easter Brunch, Sunday April 5<sup>th</sup> 2026, 11-3pm**

*featured menu - regular menu still available*

## **feature cocktails**

**mimosa** - sparkling wine, orange juice, orange liqueur \$13.50

**elderflower spritz** - elderflower liqueur, sparkling wine \$14

**caesar** - vodka, clamato, spiced rim & garlic scape \$11

## **to begin**

**grilled sourdough** with ricotta, figs, hazelnut & pine honey  
\$15

## **sunchoke soup**

dill crème, puffed wild rice

\$13

## **entrée**

### **morel mushroom, leek & potato frittata**

beet & goat cheese salad in sherry vinaigrette

\$26

### **pizza amalfitana**

pancetta, meyer lemon, asparagus, red onion, mozzarella di bufala, pecorino romano

\$26

### **garganelli verde**

kale & pumpkin seed pesto, asparagus, fried egg

\$26

## **dessert**

### **migliaccio**

neopolitan style ricotta & semolina cheesecake with poached rhubarb

\$12.5

Executive Chef - Jeff Van Geest  
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no further discounts