



KINGSTONLICIOUS

A SIGNATURE CULINARY EVENT

HEIST Restaurant and Wine Club x Enoteca Sociale

A CELEBRATION OF ROMAN CUISINE



Event description

Executive Chef Lindsay Skoropada of HEIST Restaurant and Wine Club welcomes Kyle Rindinella, Executive Chef of Enoteca Sociale, a Toronto restaurant known for its Roman cuisine. Together, they will create a sumptuous meal accented with selections from HEIST's impressive wine collection. The meal is complemented with a sorbetto and a gelato inspired by Rome, courtesy of Erin Allen of Mio Gelato.

Wine pairings and the HEIST wine and beverage menu will be offered for this evening.

Price: \$95 plus taxes, gratuity, and beverage pairings

Date: Thursday, February 29

Time: 5 pm onward.

For reservations:

HEIST Restaurant + Wine Club →→



MENU

Vegetarian options are available on request.

Amuse-bouche

Mortadella panetto

With pistachio and stracciatella

Chicken liver mousse

With frutta cotta (fig and
raisin preserve)

Grilled carciofo

Artichoke with salsa Cavour
(egg, pine nut, and parsley sauce)



fresh

MENU

Antipasti (choose one)

Albacore tuna crudo

With tonnato sauce, pickled fennel, and chili

Beef crudo

With sunchokes and truffles

Primi (to share)

Cacio e pepe

Spaghetti with black pepper and Pecorino Romano

Amatriciana

Rigatoni with guanciale, tomato, and chili

Campari sorbetto, a light refreshing palette cleanser between courses

Secondi (choose one)

Branzino

Seabass fillet with butter beans and escarole

Saltimbocca

Prosciutto-wrapped veal with butter beans and escarole

Dolce

Pistachio gelato

With fig ripple

LINDSAY SKOROPADA

Executive Chef

HEIST Restaurant + Wine Club



Lindsay attended the Stratford Chefs School, followed by an apprenticeship under Bryan Steele at The Prune Stratford, where she developed her talents in fine dining French cuisine. Later, Lindsay moved to Cork, Ireland where she worked as head chef of Paradiso, which is well-known for its innovative vegetarian cuisine. After returning to Canada, Lindsay developed a keen interest in Italian fine dining at Toronto's sweetheart restaurant, Enoteca Sociale. Lindsay is happy to be back in Kingston, having worked at top local restaurants for the past six years. Her passion is handmade pastas and breads, which are found in abundance on HEIST's seasonal menu.

ERIN ALLEN

Production Manager Mio Gelato

Erin has been making gelato in Kingston for 10 years. She delights in bringing together everyday flavours with Italian classics.



KYLE RINDINELLA

Executive Chef
Enoteca Sociale

Kyle grew up just outside of Milan. While his family moved to Brampton, Ontario when Kyle was 11, the cuisine of Italy had a lasting impact on him. He first studied journalism, with the aim of writing about Italian cuisine for a North American audience. But he continued to spend most of his time in the kitchen, recreating favourite dishes from his childhood. Kyle returned to Italy to work at Al Bragozzo, a small restaurant in Trieste. Every morning, fresh seafood was delivered to the restaurant: the fresh bounty would then inspire the day's menu. This philosophy created a lasting impression, now translated into every dish that Chef Kyle creates. He joined Enoteca Sociale as chef de cuisine in 2017; the Toronto restaurant received a Michelin Bib Gourmand award in 2022.

