



KINGSTONLICIOUS

A SIGNATURE CULINARY EVENT

Dinner and a movie:

A WALK THROUGH ITALY AT OLIVEA



save your

Event description

Embark on a culinary journey through Italy with Olivea's special four-course prix fixe menu, thoughtfully crafted by Chef Rebecca Foss and Chef Matt Darch. Enjoy the rich, savoury flavors of Northern Italy, the bright, herbaceous flavors of the Amalfi Coast, Tuscany's hearty, comforting dishes, and the vibrant, fresh ingredients of Sicily.

Each course is designed to capture the unique essence of Italy's diverse regions and seasons, celebrating the country's rich culinary heritage.

Pair this unforgettable dining experience with a screening at the Kingston Canadian Film Festival for the ultimate "dinner and a movie" night. Optional wine pairings from each region will also be available, perfectly complementing the flavours of each dish.

Price: \$100, tax, gratuity, and beverages excluded

Date: Wednesday, February 26 through Sunday, March 2, 2025

Seatings: 5 to 9 pm

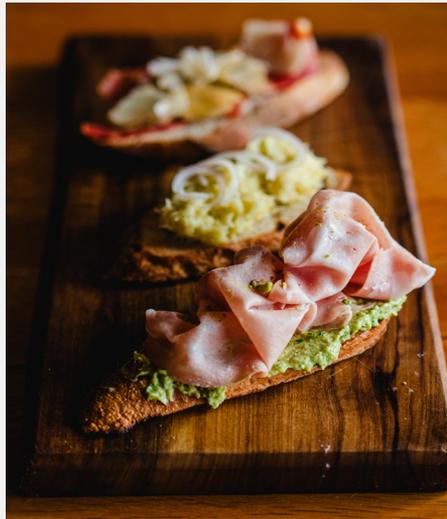
Location: 39 Brock Street

For reservations:

Olivea →

Enjoy a movie at KCFF before or after your meal. [Buy your tickets online](#), starting Feb. 1 and use promo code *dinnerandamovie* to receive 10% off. This discount is not available for KCFF events at the Kingston Grand Theatre.

KINGSTON CANADIAN FILM FESTIVAL



MENU

First course

A trio of cicchetti served on crostini – Venice

Baccalà mantecato (salt cod whipped with olive oil, garlic, and parsley)

Mortadella and pistachio cream

Artichoke and pecorino

Second course

Tortelli cremaschi – Lombardy

Sweet and spicy amaretti-filled pasta with a sage butter sauce and Grana Padano

Third course

Roast pork loin – Tuscany

Roasted pork loin with rosemary and garlic, sautéed spinach, and Tuscan white beans

Fourth course

Pardulas – Sardegna

Tartlets filled with ricotta, saffron, and citrus peel



REBECCA FOSS

Host Chef

Olivea, Kingston



Rebecca joined the Olivea team in 2017 and has played a key role in organizing and leading many of the restaurant's special events, from signature brunches to themed dinners that guests look forward to each season. Growing up on a farm instilled in Rebecca a deep appreciation for local and seasonal ingredients, which perfectly embodies the heart of Olivea and the essence of Tuscan cuisine. When she's not planning events, Rebecca can be found crafting new biscotti flavours or dreaming up feature desserts to delight Olivea's customers.

MATT DARCH

Host Chef

Olivea, Kingston

Matt has been an integral part of the Olivea team since it opened its doors in 2008. A naturally gifted and creative cook, Matt is the mastermind behind many of Olivea's beloved dishes, including hearty soups, flavourful pasta fillings, the renowned porchetta, succulent braises, and expertly crafted charcuterie. With a deep passion for meat butchery and cookery, Matt brings unparalleled expertise and artistry to every dish. His dedication and love for the craft shine through in every bite, making Olivea's food an unforgettable experience.

