

Primi

Arugula

Baby Arugula, Fennel Puree, Pickled Fennel, Hazelnut Vinaigrette, Shaved Hazelnuts, Micro Mustard Greens

12

Caprese

Heirloom Tomatoes, Fresh Mozzarella, Pristine Farms Cold Pressed Soy Bean Oil, White Balsamic, Basil Puree, Flowers, Young Basil

14

New Season Greens

Young Greens, Shaved New Season Vegetables, Cucumber, Soused Shallots, Soft Herbs, Farro, Mostarda Vinaigrette

12

Caesar

Romaine Hearts, Brown Butter Croutons, Double Smoked Bacon, Traditional Dressing, Parmesan

12

Mushrooms

Wild Mushrooms, Leeks, Truffle Fondue, Grilled Sourdough

15

Calamari

Grilled Squid, Sweet Italian Sausage, Wilted Greens, Heirloom Tomatoes, Fennel

16

Shrimp

Cold Poached Shrimp, Gin Compressed Cucumber, Pickled Anaheim Chillies, Tomato & Clam Gazpacho, Clam Escabeche

19

Secondi

Sausage & Tomato Rigatoni

Spicy Italian Sausage, Heirloom Tomatoes, Rapini, Roasted Garlic, Fennel, Almond Lemon Butter

23

Chicken Garganelli

Double Smoked Bacon, Foraged Mushrooms, Braised Greens, San Marzano Tomato Sauce

23

Shrimp Linguine

Wilted Spinach, Heirloom Tomatoes, Citrus Herb Cream

25

Gnocchi

Black Truffle, Parmesan Fondue, Potato Dumpling

22

Ontario Lamb

Herb Crusted Loin, Grilled Corn & Heirloom Tomato Polenta, Gremolata

29

Chicken Supreme

Fingerlings, New Season Greens, Black Truffle & Herb Pan Jus

25

Beef Striploin

California Cut, Yukon Gold & Herb Mash, Charred Savoy Cabbage, Red Wine Jus

31

Arctic Char

Carrots & Peas, Pickled Pearl Onion, Burnt Onion Crumble, Cilantro

26

C U C C I

- LUNCH MENU -