

To Start

CAPRESE

Heirloom Tomato, Local Burrata, Basil Pesto, Arugula, Aged Balsamic. **\$18**

HERITAGE GREENS

Local Strawberries, Double Cream Feta, Roasted Pistachios, Aged Balsamic Vinaigrette. **\$16**

CAESAR SALAD

Romaine Hearts, Brown Butter Croutons, Double Smoked Bacon, Traditional Dressing, Parmesan. **\$16**

BEET SALAD

Ontario Beets, Rocket, Whipped Goat Cheese, Crushed Pistachios, Pristine Farms Cold Pressed Soy Bean Oil. **\$17**

INSALATA DI MARE

Seafood Salad, Baby Octopus, Baby Shrimp, Baby Scallops, Lemon & Olive Oil Dressing, Arugula, Fine Herbs. **\$21**

MUSHROOMS

Wild Foraged Mushrooms, Leeks, Truffle Fondue, Grilled Sourdough, Shaved Parmesan. **\$17**

CUCCI CALAMARI

Grilled Squid, Sweet Italian Sausage, Caper And Red Onion Puttanesca. **\$19**

ANTIPASTO FOR TWO

Selection of Artisan Cured Meats & Cheeses, Truffle Honey, Marinated Vegetables. **\$29**

TUNA TARTARE

Ginger Soy Broth, Cucumber & Scallion Spun Avocado, Jalapeno Yuzu Crema, Sesame Cracker. **\$21**

MUSSELS

White Wine Broth, Lemon Dill Butter, Pickled Shallots, Heirloom Tomatoes. **\$18**

Cucci Main Course

FETTUCCINE CON VERDURA

Grilled Zucchini, Sweet Peas, Sundried Tomatoes, Basil Pesto, Goat Cheese. **\$28**

LOBSTER LINGUINE

Poached Atlantic Lobster, Heirloom Tomatoes, Baby Spinach, Lemon Mascarpone. **\$39**

TENDERLOIN TAGLIATELLE

Seared Beef Tenderloin, Wild Foraged Mushrooms, Charred Cambray Onion & Fine Herb Aglio e Olio, Veal Jus. **\$34**

HOUSE GNOCCHI

Black Truffle, Parmesan Fondue, House Made Potato Dumpling. **\$28**

RISOTTO PESCATORE

Shrimp, Scallops, White Fish, Clams, Zucchini, Heirloom Tomatoes, Fine Herbs. **\$39**

RIGATONI

Chicken, Sweet Italian Sausage, Olives, Fire Roasted Peppers, Arrabbiata. **\$29**

ONTARIO LAMB

Mustard & Herb Crusted, Leek Mash Potato, Market Vegetables, Borolo Jus. **\$49**

CHICKEN BALLOTINE

Lemon Thyme Marinated Chicken Ballotine, Roasted Fingerling Potatoes, Spring Vegetables, Caper Shallot Jus. **\$36**

PAN SEARED HALIBUT

Garlic Crab Butter, Risotto Cake, Coconut Chilli Sugo, Bitter Greens. **\$42**

BEEF TENDERLOIN

Parmesan Spun Yukon Gold Mash Potatoes, New Season Greens, Heirloom Carrots, Red Wine Demi Glace. **\$49**

BRANZINO & SHRIMP

Pan Seared Branzino, Sautéed Shrimp, Puttanesca Risotto, French Green Beans, Olive Tapenade. **\$39**

** Please add applicable taxes*