

Primi

BUTTERNUT SQUASH & SWEET POTATO BISQUE

Jonah Crab Salad, Brown Butter Sage Pesto. **\$19**

MUSHROOMS

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

CAESAR SALAD

Baby Gem, Focaccia Croutons, Double Smoked Bacon, Traditional Dressing. **\$16**

BURRATA

Fire Roasted Brussels Sprouts, Radicchio, Pickled Chillies, Spiced Pumpkin Seeds. **\$18**

Secondi

HOUSE GNOCCHI

Black Truffle, Parmesan Fondue, House Made Dumpling. **\$26**

LOBSTER LINGUINE

Poached Atlantic Lobster, Heirloom Tomatoes, Baby Spinach, Lemon Mascarpone. **\$37**

BEEF FIORE

Braised Beef Cheek, Greens, Wild Mushrooms, Veal Cream, Porcini Crumble, Pecorino. **\$35**

SMOKED CHICKEN CASARECCE

Italian Sausage, Roasted Peppers, Black Olives, San Marzano Tomato Sugo. **\$29**

BOLOGNAISE

Black Pepper Spaghetti Alla Chitarra, Grana Padano. **\$24**

7oz. BEEF TENDERLOIN

Smoked Cheddar Spun Yukon Golds, Market Vegetables, Shallot Parsley Compound Butter, Red Wine Jus. **\$45**

CHICKEN SUPREME

Sage & Wild Mushroom Risotto. **\$36**

BRANZINO & GRILLED SHRIMP

Fingerling Potatoes, Market Vegetables, Saffron Crema. **\$39**

Dessert

TRADITIONAL TIRAMISU

Espresso Whipped Mascarpone, Grand Marnier Zabaglione. **\$11**

CHOCOLATE PÂTÉ

Crème Anglaise, Berries. **\$11**

WHITE CHOCOLATE CHEESECAKE

Preserved Ontario Berry Compote. **\$11**