

## Appetizers

### CAESAR SALAD

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

### MUSHROOMS

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

### CUCCI CALAMARI

Heirloom Tomato & Black Olive Puttanesca, Chilli Sugo. *(Add Sweet Italian Sausage)* \$18

## Pastas

### HOUSE GNOCCHI

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

### LOBSTER LINGUINE

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

### BOLOGNAISE

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

## Entrées

### 7OZ BEEF TENDERLOIN

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

### CHICKEN BALLANTINE

Sage & Wild Mushroom Risotto. \$36

### ONTARIO LAMB RACK

Herb Roasted Fingerlings, Market Vegetables, Sauce Robert. \$47

## Dessert

### TRADITIONAL TIRAMISU

Espresso Whipped Mascarpone, Grand Marnier Zabaglione. \$11

### CHOCOLATE PÂTÉ

Crème Anglaise, Berries. \$11

### WHITE CHOCOLATE CHEESECAKE

Preserved Ontario Berry Compote. \$11