

## insalata

- 17 **Caesar Salad**  
*Baby Gem, Crispy Pancetta, Focaccia Croutons, Traditional Dressing*
- 19 **Local Burrata**  
*Heirloom Beets, Caramelized Fennel, Maple Campari Vinaigrette*
- 18 **Roasted Brussels Sprout & Radicchio Salad**  
*Butternut Squash, Pecorino, Sage & Onion Vinaigrette*
- 18 **Watercress Salad**  
*Radish, Poached Ontario Apples, Pickled Sweet Onion, Roasted Apple & Balsamic Vinaigrette*

## antipasti

- 18 **Mushrooms on Toast**  
*Wild Foraged Mushrooms, Leeks, Truffle Fondue, Grilled Sourdough*
- 29 **Scallop & Berkshire Pork Belly**  
*Celeriac, Seaweed Pesto, Apple & Kombu Dashi*
- 23 **Duck Confit Arancini**  
*Romesco, Pickled Jalapeno, Shaved Hazelnut*
- 29 **Wild Boar & Pheasant Galette**  
*Porcini Velouté*
- 26 **Cucci Calamari**  
*Sweet Italian Sausage, Heirloom Tomato & Black Olive Puttanesca, Chilli Sugo*
- 23 **Tuna Tartare**  
*Avocado Crema, Miso Aioli, Sesame Tuile*
- 26 **Bison Carpaccio**  
*Wild Mushroom Mousse, Brioche, Manchego*

<b>House Gnocchi</b>	28
<i>Black Truffle, Parmesan Fondue, House Made Dumpling</i>	
<b>Lobster Linguine</b>	42
<i>Poached Atlantic Lobster, Heirloom Tomatoes, Baby Spinach, Lemon Mascarpone</i>	
<b>Muscovy Duck Cavatelli</b>	36
<i>Slow Braised Duck Ragu, Orange &amp; Almond Crumble</i>	
<b>Hen-of-the-Woods Fiore</b>	38
<i>Cipollini Onions, Lupini Beans, Pecorino, Bone Marrow</i>	
<b>Braised Rabbit &amp; Mascarpone Ravioli</b>	38
<i>Wild Mushrooms, Braised Greens, Carrot Crema</i>	
<b>Garlic &amp; Citrus Shrimp Spaghetti</b>	36
<i>Heirloom Tomatoes, Roasted Peppers, Nduja Sugo</i>	
<b>Bucatini Carbonara</b>	32
<i>Smoked King Oyster Mushroom "Bacon", Sweet Peas, Sous Vide Egg</i>	
<b>Beef Tenderloin</b>	57
<i>Yukon Gold Mash, Roasted Root Vegetables, Shallot Parsley Compound Butter</i>	
<b>Chicken Supreme</b>	37
<i>Gnocchi Parisienne, Pearl Onions, Wild Mushrooms, Pancetta, Pan Jus</i>	
<b>Hazelnut Crusted Ontario Lamb Rack</b>	57
<i>Confit Fingerlings, Swiss Chard, Pickled Mustard Seeds, Barolo Jus</i>	
<b>Provimi Veal</b>	52
<i>California Cut Striploin, Pumpkin Puree, Crab &amp; Herb Polenta, Pumpkin Seed Chimichurri</i>	
<b>Branzino</b>	38
<i>Beet &amp; Fennel Risotto, Tobiko</i>	
<b>Venison Short Loin</b>	48
<i>Potato Rosti, Wild Blueberry Jus</i>	
<b>Braised Boneless Beef Short Rib</b>	42
<i>Rutabaga Mash, Thyme Pangrattato</i>	

**primi**

**secondi**