

## insalata

- 17 **Caesar Salad**  
*Baby Gem, Crispy Pancetta, Focaccia Croutons, Traditional Dressing*
- 19 **Ancient Grains**  
*Lentils & Quinoa, Artichoke Hearts, Edamame, Pickled Heirloom Carrots, Scallions, Jalapeno Lime Vinaigrette*
- 19 **Kale Salad**  
*Heirloom Beets, Whipped Goat Cheese, Candied Walnuts, Lemon & Mint Vinaigrette*
- 21 **Grilled Asparagus**  
*Crispy Polenta, Poached Duck Egg, Manchego Fonduta, Shaved Foie Gras*

## antipasti

- 20 **Mushrooms on Toast**  
*Wild Foraged Mushrooms, Leeks, Truffle Fondue, Grilled Sourdough*
- 29 **Grilled Octopus**  
*Romesco, Fingerlings, Pickled Shallot, Hazelnut*
- 21 **Salmon Tartare**  
*Spicy Salmon, Wasabi Crema, Cucumber, Charred Citrus, Lemon Aioli, Vegetable Chips*
- 24 **Foie Gras & Muscovy Duck Gyoza**  
*Ontario Strawberry & Rhubarb Confit, Scallion, Cold Pressed Lavender Oil*
- 22 **PEI Mussels**  
*Pepperoncino, Garlic, White Wine, Garlic Parsley Butter*
- 23 **Sesame Crusted Saku Tuna**  
*Avocado, Wakame, Ponzu*
- 22 **House Made Ricotta**  
*Marinated Heirloom Tomatoes, Roasted Peppers & Artichoke Hearts, Focaccia*

**Gnocchi** 28  
*Black Truffle, Parmesan Fondue, House Made Dumpling*

**Linguine** 42  
*Poached Atlantic Lobster, Heirloom Tomatoes, Baby Spinach, Lemon Mascarpone*

**Orecchiette** 36  
*Braised Quail, Hen-of-the-woods, Roasted Red Peppers, Fava Beans, Kale, Gremolata*

**Saffron Risotto** 56  
*Seared Diver scallops, soft herbs, fennel salad*

**Mafalda** 35  
*House Italian Fennel Sausage, Sun Dried Tomatoes, Rapini Pesto, Ricotta Salata*

**Spaghetti** 39  
*Citrus & Garlic Shrimp, Nduja Sausage, Roasted Red Peppers, Heirloom Tomato*

**Casarecce** 34  
*Sweet Pea's, Pea Tendril Pesto, Burrata, Shaved Pistachio*

**Beef Tenderloin** 59  
*Yukon Gold Mash, New Season Vegetables, Bone Marrow Compound Butter*

**Heritage Chicken** 37  
*Grilled Boneless half Chicken, Fingerlings, Asparagus, Heirloom Tomatoes, Pancetta Jus*

**Hazelnut Crusted Ontario Lamb Rack** 62  
*Fingerlings, Swiss Chard, Pickled Mustard Seeds, Barolo Juss*

**Provimi Veal Chop** 59  
*Asparagus & Grilled Zucchini Risotto, Dry Cured Chorizo Chimichurri*

**Kuterra Salmon** 37  
*Grilled Scallion Potato Cake, Minted Sweet Peas, Lemon Beurre Blanc*

**Branzino** 38  
*Roasted Heirloom Potatoes, Puttanesca Brodo*

**Muscovy Duck Breast** 44  
*Braised Bok Choy, Duck Confit & Jalapeno Polenta, Lemongrass & Chervil Jus*

## primi

## secondi

*Chef de Cuisine - James Stephenson*

Please note 18% Gratuity added to groups of 8 or more. Please add applicable taxes.