

insalata

- 17 **Caesar Salad**
Baby gem lettuce, crispy pancetta, focaccia croutons, traditional dressing
- 17 **Zucchini Carpaccio**
Thinly sliced zucchini, ricotta salata cheese, toasted pine nuts, baby arugula, lemon-mint dressing
- 19 **Burrata & Tomato**
Creamy burrata cheese, heirloom cherry tomatoes, basil, and aged balsamic

antipasti

- 23 **Foie Gras Crème Brûlée**
Sweet figs, brioche toast points, and aged balsamic reduction
- 36 **Coal Roasted Alaskan King Crab**
Soy, lime and cilantro zabaglione
- 23 **Saku Tuna**
Thinly sliced sushi grade tuna, crisp capers, lemon-Calabrian bomba infused extra virgin olive oil
- 21 **Mushrooms on Toast**
Wild and foraged mushrooms, leeks, truffle fondue, grilled sourdough
- 32 **Shrimp Cocktail**
Chilled jumbo shrimp poached in Prosecco & vanilla bean. Served with house dipping sauce
- 24 **Roasted Figs**
Figs stuffed with creamy gorgonzola, and wrapped with prosciutto di parma
- 29 **Calamari**
Pan seared Humboldt squid, cannellini beans and chorizo with sherry vinaigrette

Pappardelle	41
<i>Classic Milanese osso buco sugo, saffron pappardelle, traditional gremolata</i>	
Fettuccine	36
<i>Sauteed shrimp, semi dried tomatoes, asparagus, lemon-tarragon crema</i>	
Rigatoni	32
<i>Roasted peppers, artichoke hearts, heirloom cherry tomatoes, arugula-basil pesto, pecorino</i>	
Gnocchi	28
<i>A Cucci classic, black truffle & parmesan fondue, house-made dumplings</i>	
Linguine	42
<i>Poached Atlantic lobster, heirloom tomatoes, baby spinach, lemon mascarpone</i>	
King Crab Ravioli	42
<i>Housemade ravioli, zucchini ribbons, tomato coulis, oven dried soft herb ricotta</i>	
Spaghetti Alla Chitarra	32
<i>Fresh clams, white wine, garlic and chilli, with grated Sardinian bottarga</i>	
Ribeye	75
<i>USDA grilled ribeye, parmesan roasted fingerling potatoes, charred shishito peppers and cipollini onion, borolo jus</i>	
Branzino	48
<i>Caviar, rose infused veloute, roasted cauliflower, baby potatoes</i>	
Veal Tenderloin	48
<i>Pan roasted, foraged wild mushrooms & marsala, crispy risotto cake and wilted greens</i>	
Ontario Lamb Rack	63
<i>Herb marinated lamb rack, mint chimichurri, wilted greens, spring pea potato cake, heirloom buttered carrots</i>	
Heritage Chicken	37
<i>Pan roasted boneless half chicken, toasted sicilian pistachios, lemon-thyme jus, roasted jerusalem artichoke puree, baby vegetables</i>	
Kuterra Salmon	44
<i>Fregola, cherry tomatoes, black olives, capers, white wine brodo</i>	
Muscovy Duck Breast	44
<i>Fresh cherry and rosemary sauce, grilled asparagus, cipollini onion mashed potato</i>	

primi

secondi