

insalata

- 18 New Season Greens**
Gem lettuce, garbanzo beans, barley, ricotta salata, field cucumbers, heirloom tomatoes, pickled onions, Bella di Cerignola, aged balsamic vinaigrette | 1, 7
- 18 Caesar**
Baby gems, black pepper bacon, olive oil and rosemary focaccia croutons, traditional dressing | 1, 7
- 19 Asparagus & Artichoke Salad**
Arugula, crispy speck, radish, bolzanina sauce, lemon & herb vinaigrette, sourdough, Parmigiano | 1, 3, 7, 9
- 24 Crab Salad**
Roasted almond agro dolce sauce, lime & ginger dressing, iceberg, cabbage, cucumber, radish, fine herbs | 2, 4, 5
- 23 Caprese Salad**
Burrata, heirloom tomatoes, arugula, balsamic, basil | 7

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- 24 Saku Tuna**
Ginger scallion dressing, pickled honey mushroom, micro green & herb salad, crispy shallots, chili aioli, radish | 1, 3, 4, 6, 8, 10
- 29 Grilled Octopus**
Lemon roasted fingerling potatoes, saffron aioli, chorizo, cippolini onions, salsa rossa | 2, 3, 4, 7, 9
- 22 Mushrooms On Toast**
Wild and foraged mushrooms, leeks, truffle fondue, grilled sourdough | 2, 3, 4, 7, 9
- 26 Seared Shrimp**
Sweet corn puree, dry cured chorizo, pesto calabrese, corn relish, focaccia | 1, 2, 5, 7, 9
- 28 Calamari**
Humboldt calamari, sausage, heirloom tomatoes, capers, olives, red onion, fine herbs | 2, 4, 7, 9
- 24 Foie Gras Mousse**
Rosemary focaccia, apricot & cherry mostarda, pickled onion, pistachio | 1, 3, 5, 7

Chitarra	32
<i>Citrus marinated tiger shrimp, fennel sausage, heirloom tomato concassé, roasted garlic rapini, fine herbs 1, 2, 3, 7</i>	
Fileja	34
<i>Burrata, Calabrian pesto, Bella di Cerignola salsa, Genovese basil, Grana Padano, herb infused olive oil 1, 3, 7</i>	
Mezze Maniche	29
<i>Alla Zozzona, guanciale, house garlic fennel sausage, San Marzano tomato sauce, egg yolk, pecorino, cracked black pepper 1, 3, 7, 9</i>	
Orecchiette	39
<i>Saffron braised Ontario lamb, English peas, local asparagus, Pecorino Romano, mint gremolata 1, 6, 7</i>	
Spaghettoni	37
<i>Lemon & chili crab, zucchini, caramelized cipollini onions, scallion butter, fine herbs 1, 2, 3, 4</i>	
Gnocchi	28
<i>Black truffle and parmesan fondue, house made dumplings 1, 2, 3, 4</i>	
Linguine	44
<i>Poached Atlantic lobster, heirloom tomatoes, baby spinach, lemon mascarpone 1, 2, 3, 4</i>	
Branzino	39
<i>Sicilian couscous, Castelvetrano olives, peperonata, salsa verde, charred lemon vinaigrette 1, 4, 10</i>	
Sea Bream	42
<i>Citrus marinated shrimp, savoury clams, Sicilian artichokes, asparagus, roasted fingerling potatoes, Salmoriglio sauce 2, 4, 7</i>	
Beef Tenderloin	67
<i>Marrow fried king oyster mushrooms, truffle mashed potato, parmesan fondue spinach, Barolo jus 7</i>	
Duck	47
<i>Hudson Valley seared duck breast, agro dolce all'arancia, braised Napa cabbage, roasted carrots, foie gras au jus 5, 7</i>	
Ontario Lamb Rack	67
<i>Scallion whipped Yukon gold potatoes, Ontario asparagus, snow pea leaves, pistachio & mint gremolata, roasted shallot demi 5, 7</i>	
Heritage Chicken	36
<i>Red chimichurri, parmesan smashed new potatoes, stewed peppers, charred broccolini, aji verde 3, 7</i>	

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secondi

Allergen Guide

Scan the QR code to access our allergen guide. Please inform your server if you have any allergies.

