



C U C C I
M O D E R N . I T A L I A N . C U I S I N E

VALENTINE'S MENU

Antipasti

Cesar Salad 19

Gem Lettuce, Traditional Dressing, Focaccia Crumb, Crisp Pancetta, Boquerones

Beet Salad 23

Pistachio Butter, Whipped Ricotta, Roast Garlic Vinaigrette, Parsnip Chips

Mushrooms on Toast 20

Wild Foraged Mushrooms, Leeks, Truffle Fondue, Grilled Sourdough

Beef Tartare 26

Grass Fed Beef Filet, Pickled Mustard Seeds, Cured Egg Yolk, Pecorino Aioli, Focaccia Crostini

Poached Shrimp 24

House Made Cocktail Sauce, Charred Lemon, Salad Greens, Cucumber, Dill

Chilled Seafood Antipasto 95

Oysters, Colossal Shrimp, Lobster, Snow Crab, Seared Tuna

Secondi

Surf N' Turf 85

Beef Tenderloin, Colossal Shrimp & Scallop Skewer, Whipped Potatoes, Seasonal Vegetables, Demi-Glace

Halibut Piccata 71

Lemon Caper Brown Butter, Parsnip Purée, Sauteéd Spinach, Crisp Prosciutto

House Gnocchi 34

Black Truffle, Parmesan Fondue, House Made Dumplings

Linguine 68

Atlantic Lobster, Seared Scallop & Shrimp, Heirloom Tomatoes, Baby Spinach, Lemon Mascarpone

Ontario Lamb Rack 75

Taleggio Polenta, Seasonal Vegetables, Barolo Jus

Roasted Capon Breast 42

Oyster Mushroom Duxelles, Seasonal Vegetables, Fingerling Potatoes, Herbed Chicken Jus

Seared Squash Steak 32

Cannellini Bean Hummus, Roasted Pine Nuts, Dukkah Oil, Frisée

Dolce Trio *for two*

Chocolate Tart 15

Dark Chocolate Ganache, Sugared Almonds, Raspberry Preserves

Crème Brûlée 15

Blood Orange Custard, Sugar Cookie, Torched Orange Segments

White Chocolate Cheesecake 15

Salted Caramel, Caramelized Apples, Oat Crumb