



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

### **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*