

## insalata

- 17 **Caesar Salad**  
*Baby gem, crispy pancetta, focaccia croutons,  
traditional dressing*
- 21 **Local Beet Salad**  
*Roasted beets, whipped goat cheese, baby rocket, topped with  
crushed pistachios, white balsamic reduction, Rosewood  
wildflower honey*
- 21 **Roasted Brussels Sprouts**  
*Radicchio, squash carpaccio, roasted butternut squash, oven  
dried cherries, sage & onion vinaigrette*

## antipasti

- 20 **Mushrooms on Toast**  
*Wild foraged mushrooms, leeks, truffle fondue, grilled  
sourdough*
- 29 **Grilled Octopus & Burrata**  
*Shaved fennel, torched orange, olive tapenade*
- 26 **Snake River Carpaccio**  
*Wagyu beef, arugula, black pepper aioli, pickled honey  
mushrooms, shaved pecorino, finishing oil*
- 24 **Saku Tuna**  
*Avocado, wakame, pickled daikon radish, chili ponzu*
- 27 **Grilled Calamari**  
*Sicilian style, sausage and puttanesca*
- 23 **Foie Gras Parfait**  
*Brûlée sugar crust, served alongside toasted brioche,  
20-year-port-soaked cherries*

<b>Gnocchi</b>	28
<i>Black truffle, parmesan fondue, house made dumplings</i>	
<b>Linguini</b>	44
<i>Poached Atlantic lobster, heirloom tomatoes, baby spinach, lemon mascarpone</i>	
<b>Rigatoni</b>	39
<i>Braised beef cheek ragu, hen-of-the-woods mushroom, oven dried tomatoes, kale, Amarone jus, parmesan</i>	
<b>Pappardelle</b>	32
<i>Roasted pumpkin, crumbled goat cheese, toasted walnuts, brown butter &amp; pumpkin crema</i>	
<b>Tagliatelle</b>	34
<i>Bolognese sauce, porcini mushrooms, whipped ricotta, garlic &amp; herb crumb</i>	
<b>Chitarra</b>	38
<i>Shrimp, sweet Italian sausage, rapini, black olive &amp; roasted red pepper, sugo Arrabbiata</i>	

## primi

<b>Beef Tenderloin</b>	58
<i>Parmesan spun potatoes, seasonal vegetables, bone marrow compound butter, demi-glace</i>	
<b>Heritage Chicken</b>	39
<i>Roasted half chicken, fingerling potatoes, rapini, heirloom carrots, leek puree, truffle-black garlic jus</i>	
<b>Pistachio Crusted Ontario Lamb Rack</b>	64
<i>Parmesan spun potatoes, seasonal vegetables, Barolo jus</i>	
<b>Ocean Reserve Scallops</b>	52
<i>Butter seared, saffron risotto, white wine, peas, parmesan</i>	
<b>Boneless Short Rib</b>	42
<i>Yukon mash potatoes, seasonal vegetables, thyme &amp; parmesan pangrattato</i>	
<b>Muscovy Duck Breast</b>	44
<i>Sweet potato tart, buttered parsnips, brussels sprouts, black berry reduction</i>	
<b>Mediterranean Branzino</b>	42
<i>Whole boneless fish, sautéed spinach, cauliflower puree, toasted almonds, pesto &amp; caper butter</i>	

## secondi