

Appetizers

Burrata

preserved Ontario green strawberries, baby beets & spiced almonds
\$17

Grilled Octopus

artichokes, pepper agrodolce, capers, shallots & pepperoncino
\$18

Lamb Chops

Ontario lamb chops, romesco, potato chips & gremolata
\$21

Salads

Radicchio Castelfranco

sumac yogurt, saba, cara cara orange, barrel aged red wine vinegar & olive oil
\$16

Arugula

pine nut cream, black mission figs, blueberries, lemon & honey vinaigrette
\$15

Mixed Green

pear, manchego cheese, macadamia nut & apple cider vinaigrette
\$13

Handmade Pasta

Tagliatelle

traditional veal & pork bolognese
\$16

Pasta al Grano Arso

rapini, basil, parmigiana & zucchini, pine nuts
\$17

Pasta Feature

handmade pasta special
Market Price

Entrées

Cornish Hen

parsnip, watercress, Brussels sprout leaves, lentils & raisins

\$34

Patrice Chevrier, Domaine de Sermezy Fleurie, 2015

\$65

Branzino

rapini & grilled lemon

\$34

Antonutti, Sauvignon, Friuli, 2015

\$60

Moroccan Duck Leg

roasted olives, clementine, couscous, almonds & saffron

\$42

Stoney Ridge Estate Winery, Gewurztraminer, 2013

\$85

Atlantic Salmon

spätzle, leeks, crème fraîche, dill, fennel & sea asparagus

\$36

Blazon, Chardonnay, Napa Valley, 2014

\$68

Fish Special

finest selection of fresh & saltwater fish

Market Price

Featured Cut of the Week

premium organic, antibiotic, hormone free proteins exclusively raised in Canada

Market Price

Recommended wine pairings with each entrée, or ask your server for our full wine list

Please ask your server for our daily dessert selections

*Executive Chef
Giacomo Romano*