

# 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 Rosa**

*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 fraiche, 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*