

Appetizers

Burrata Stracciatella

tomato, garlic confit, sesame, olive oil, green chili pesto & pomegranate
\$17

Scallops

sunchoke purée, house-made pancetta, espelette pepper & sorrel
\$17

Fried Polenta

duck ragu, aged pecorino & basil
\$16

Salads

Baby Kale

lentil, roasted beet, sesame, walnut, sweet potato, feta & lemon vinaigrette
\$14

Arugula

apple, roasted squash, cranberry, pecan & orange vinaigrette
\$15

Mixed Green

persimmon, pomegranate, goat cheese, pumpkin seed & champagne vinaigrette
\$13

Handmade Pasta

Spaghetti

garlic, olive oil, anchovy, bread crumb, peperoncino & parmigiano
\$16

Pasta e Fagioli

tomato, white bean, parmigiana & basil
\$17

Pasta Feature

hand-made pasta special
Market Price

Entrées

Cornish Hen

carrot, baby beet, pearl onion, celeriac, parsnip chip & chicken jus

\$34

Patrice Chevrier, Domaine de Sermezy Fleurie, 2015

\$65

Branzino

rapini & grilled lemon

\$34

Antonutti, Sauvignon, Friuli, 2015

\$60

Lamb Rack

romesco, panisse, sharmula, tabini & artichoke

\$42

Alain Graillot, Crozes-Hermitage, Rhone, 2007

\$85

Atlantic Salmon

new potato, asparagus, pommery mustard & warm bacon vinaigrette

\$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*