

# Appetizers

## **Fritto Misto**

*calamari, smelts, shrimp, baby leeks, lemon & asparagus*

\$17

## **Seared Prawn**

*Gruyère cheese polenta, marmellata di pancetta & green onion*

\$18

## **Daily Soup**

*chef's creation*

*Market Price*

## **Burratini**

*Clementine, pecans, mint & olive oil*

\$17

# Salads

## **Mixed Green Salad**

*caramelized pear, Saint Agur blue cheese, walnuts, red onions & ginger vinaigrette*

\$12

## **Super Green Salad**

*baby spinach, baby kale, arugula, pumpkin seeds, hemp seeds & macadamia nuts*

\$15

## **Radicchio Salad**

*clementine, pomegranate, cashews & whipped Meyer lemon honey yogurt*

\$14

# Handmade Pasta

## **Gnocchi alla Romana**

*sugo di anatra, whipped mascarpone with rosemary, sage & walnuts*

\$18

## **Spinach Fettucine**

*soleggiati tomatoes, prosciutto & poached egg*

\$16

## **Octopus Risotto**

*leeks, Meyer lemon & fennel*

\$22

# Entrées

## **Steak Oscar**

*6oz tenderloin, scampi, broad beans, allumette potatoes & sauce choron*

*\$59*

*Edge, Cabernet Sauvignon, Napa Valley, 2014*

*\$90*

## **Fish Special**

*finest selection of fresh & saltwater fish*

*Market Price*

*Poggio, Argentato Bianco, Tuscany, 2015*

*\$70*

## **Grilled Chicken Legs**

*chick peas, spinach, cherry tomato, paprika & crema verde*

*\$34*

*Carmel Road, Pinot Noir, Monterey, 2013*

*\$85*

## **Ontario Lamb Shank**

*Guinness, green olives, pearl onions, parnip & potato croquette*

*\$42*

*Il Bruciato, Guado Al Tasso, Bolgheri, 2014*

*\$75*

## **Branzino**

*rapini & grilled lemon*

*\$34*

*Louis Moreau, Chablis, Bourgogne, 2015*

*\$75*

## **Veal Milanese**

*braised white beans, wilted dandelion & grilled lemon*

*\$38*

*Perrin, Chateauneuf du Pape Les Sinards, Rhone, 2013*

*\$90*

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

*please ask your server for our daily dessert selections*