

Dish of Olives

Warm marinated olives with herbs and citrus

7

Prosciutto Americano

Thinly sliced artisanal, smoked prosciutto (60g)

13

Salt Cod Fritters

House salted cod/lemon/smoked paprika mayonnaise

11

Beet Salad

Heirloom beets/avocado/gem lettuce/fresh goat cheese/mint/chili
beet molasses/fine olive oil

18

Romaine Hearts

Caesar dressing/Parmesan/toasted bread crumbs

17

Green Salad

Mixed leaves/mustard sherry vinaigrette

14

Six Oysters

Cocktail sauce/lemons

priced accordingly

Piccolo Fritto

Fresh calamari/onion/celery heart/coriander leaves/lemon mayonnaise

23

Tuna Tartare

Sashimi grade yellow fin/soy marinade/daikon

coriander seedlings/chili lime sauce

24

To Share

Whipped potatoes 7 Frites 7 Sautéed greens 9

Pappardelle

Wild mushrooms/caramelized shallots/wilted greens/truffled porcini sauce
18 / 26

Ravioli

Pea and pecorino/sweet onions/asparagus/artichokes/pea shoots/tomato
butter sauce
18 / 26

Spaghetti Chitarra

Neapolitan style veal meatballs/tomato sauce/basil
toasted Parmesan bread crumbs
19 / 25

Peppercorn Fettucine

Beef tenderloin/oyster mushrooms/Madeira/cream/pine nuts
gruyère herb crust
22 / 30

Cavatelli

Slow cooked rapini/Parmesan/seared sea bass/lemon
28

Calamarata Nero

Fresh fish and shellfish/grilled fennel/squid ink pasta rings/lobster tomato sauce
basil/fine olive oil
36

Chicken

Crispy roasted breast/ragu of seasonal mixed mushrooms/pearl onions
smoked bacon/grilled endives/natural jus/lemon aioli
29

Grilled Calf's Liver

Parmesan whipped potatoes/green beans/buttermilk onion rings
lemon garlic jus
29

Grilled Filet Mignon

Naturally raised Ontario AAA beef/seasonal mushrooms
blistered cherry tomatoes/green beans/frites/red wine jus/aioli
46

North Atlantic Cod

Tarragon mustard crust/fennel/green beans
meyer lemon relish/white wine butter sauce
36