

SMALL PLATES

Warm Olives toasted marcona almonds, Estate olive oil	\$9
Potato & Mozzarella Crocchette fried dumpling, spicy tomato sugo	\$11 / 2pcs
Lamb Kofta grilled & spiced lamb cutlet, white bean tapenade	\$14 / 2pcs
Crostini Duo grilled asparagus & goat cheese, mortadella & sweet pea duxelles	\$12

STARTERS

Seared Tuna Carpaccio herb crusted, avocado crema, fennel salsa, champagne mignonette pearls	\$19
Split Pea Soup pea shoots, crème fraiche, brioche croutons	\$12
Prosciutto di Parma melon, arugula, shaved reggiano, saba	\$17
Grilled Asparagus crispy estate pancetta, slivered almonds, confit garlic aioli	\$14
Tuscan Kale buttermilk dressing, brioche croutons, saba, reggiano	\$16

HAND-MADE PASTA

Beetroot Linguine morels, sage pesto, toasted walnuts, pecorino	small \$19 large \$23	Ricotta Gnocchi fennel sausage, asparagus, peas, chillies, reggiano	small \$21 large \$25
Spaghettini tomato sugo, Ontario buffalo mozzarella, basil	small \$18 large \$21	Cappelletti shrimp & mascarpone filling, cured tomatoes, leeks, tarragon	small \$23 large \$28

ENTRÉES

Vegetarian Plate 5 tastes from the kitchen made daily	\$26	Pan Seared Monkfish beluga lentil stew, confit onion & artichoke crust, arugula salad	\$38
Spring Risotto peas, fava beans, mascarpone, prosciutto wrapped & grilled asparagus, pecorino	\$29	Wellington County Beef Tenderloin carrot crema, mushroom & fingerling potato trifolati, sautéed spring greens, crispy prosciutto shard, porcini jus	\$49
Confit Duck Leg spring vegetable & raisins ragout, braised cabbage, mustard jus	\$37	Chicken Supreme ricotta caramelized onion & pea stuffing, sautéed spinach, parsnip, farro ragout, shallot jus	\$39
Willowgrove Pork Loin herb & mustard crust, sweet potato mash, brussel sprouts, maple jus	\$35	Lamb Shank Abbacchio braised lamb shank, cellared root vegetable, polenta, gremolata, rapini	\$49
Porterhouse Steak crab & mascarpone potato, grilled asparagus, sautéed peas, petite salad, port jus	\$129 <i>34oz steak to share</i>		

DESSERTS

Mud Pie peanut butter & dark chocolate filling, chocolate wafer crust	\$11	Shortcake house made vanilla gelato filling, mixed berry compote	\$12
Rhubarb Cheesecake Graham cracker crust, lemon zest & mascarpone quenelle	\$10	Torta ^{GF} flourless chocolate cake, salted caramel layer, macaroon	\$13
		Lemon Mousse Fresh blueberries, orange zest, crumbled vanilla sponge	\$10