

## TO SHARE

|   |      |
|---|------|
| Warm Olives & Capocollo<br>Estate olive oil, saba                           | \$13 |
| Burrata<br>basil pesto, arugula,<br>cured tomato crema,<br>grilled focaccia | \$16 |
| Prosciutto Di Parma<br>shaved pecorino, arugula,<br>Estate olive oil, saba  | \$17 |
| Shishito Pepper & Corn Fonduta<br>vintage cheddar, crostini                 | \$11 |

## STARTERS

|   |      |
|---|------|
| Polenta<br>confit duck, Fresh & Tasty Farms mushroom ragout,<br>shaved black truffle                        | \$17 |
| East Coast Scallops<br>100km Farm double smoked bacon, gremolata  | \$19 |
| Roots & Sprouts<br>shaved root vegetables, greens, Dripline Farms sprouts,<br>aged balsamic vinaigrette     | \$15 |
| Zupa Di Pesce<br>steamed mussels & clams, shrimp, bay scallops,<br>chorizo, blistered tomatoes, tomato sugo | \$19 |

## HAND-MADE PASTA

|   |                          |  |                          |
|---|--------------------------|--|--------------------------|
| Tagliatelle al 'Cinghiale'<br>braised Ontario wild boar, Fresh & Tasty Farms<br>mushrooms, pecorino, shaved black truffle | small \$24<br>large \$29 | Ricotta Gnocchi All' Amatriciana<br>Estate guanciale, tomato sugo, chilies,<br>pecorino romano           | small \$21<br>large \$25 |
| Spaghettoni<br>tomato sugo, Ontario buffalo mozzarella,<br>Dripline Farms basil   | small \$20<br>large \$24 | Lobster Ravioli<br>lobster & mascarpone filling, amatriciana<br>sauce, dill, cured tomato, beluga caviar | small \$26<br>large \$31 |

## ENTRÉES

|   |      |  |      |
|---|------|--|------|
| Risotto<br>Fresh & Tasty Farms mushrooms, black truffle,<br>mascarpone, toasted walnut                                      | \$29 | Wellington County Beef Tenderloin<br>mushroom crema, foie gras torchon,<br>sautéed morels & spinach,<br>shaved black truffle, port jus | \$57 |
| Prime Striploin Tagliata<br>fried calamari, mascarpone potato mash,<br>roasted carrots, rapini, peppercorn jus              | \$44 | Capon Supreme<br>ricotta caramelized onion & squash,<br>sautéed spinach, parsnip, farro ragout,<br>shallot jus                         | \$41 |
| Muscovy Duck Breast<br>celeriac crema, apricot & mustard compote,<br>sautéed brussel sprouts, mustard jus                   | \$43 | Alberta Lamb Rack<br>orzo & spicy sausage ragout, carrot crema,<br>steamed greens, rosemary jus  | \$57 |
| Pan Seared Branzino & Caviar<br>crab & herb crusted, confit pearl onions,<br>fennel sauce, heirloom beets, petals & sprouts | \$45 |  |      |

## DESSERTS

|  |      |   |      |
|--|------|---|------|
| Blackcurrant Lime Cheesecake<br>graham cracker crust, whipped<br>mascarpone crema, macaroon            | \$10 | Niagara Peach Mousse<br>berry coulis, genoise sponge, shaved chocolate,<br>crumbled amaretti cookie | \$11 |
| Torta (GF)<br>flourless chocolate cake, Nutella layer,<br>vanilla gelato, toasted & crumbled hazelnuts | \$13 | Morello Cherry Tart<br>dark chocolate tart, Morello cherry & pastry<br>cream filling, mint crema    | \$13 |