

TO SHARE

ANTIPASTO BOARD	\$19	BURRATA	\$24
marinated olives, taleggio cheese, quail egg, honey roasted squash, pickles, crostini		basil pesto, arugula, vine ripened tomato, grilled focaccia	
PROSCIUTTO DI PARMA	\$21	CAVOLETTI DI BRUXELLES	\$17
cracked manzanilla olives, pecorino		crispy brussels sprouts, pancetta, whipped stracciatella cheese, crumbled walnut	

STARTERS

CIOPPINO	\$25	TUNA CEVICHE	\$29
chorizo, mussels, prawns, bay scallops, white fish, tomato broth, grilled sour dough		beluga caviar, cucumber, radish, caperberries, grapefruit segment, fennel, lime dressing	
MISTICANZA	\$19	SCALLOPS	\$27
mixed leafs, shaved root vegetable, ricotta, crumbled pistachio, honey & mustard vinaigrette		fall squash purée, guindilla gremolata, fried calamari rings	

HAND-MADE PASTA

LINGUINE	small \$27 / large \$31	RICOTTA GNOCCHI	small \$25 / large \$29
mussels, pancetta, leeks, cream, saffron		rabbit ragu, cured tomato, spinach, reggiano	
SPAGHETTINI	small \$23 / large \$27	TORTOLONE	small \$31 / large \$35
tomato sugo, Ontario buffalo mozzarella, basil		braised short rib & ricotta filling, Fresh & Tasty farms mushrooms, fresh truffle	

ENTRÉES

PRAWN RISOTTO	\$37	ONTARIO VENISON LOIN	\$65
East coast prawn morsels, beet crema, mascarpone, arugula salad		celeriac crema, brussel sprouts, confit pearl onions, pistachio dust, rosemary jus	
BEEF STRIPLOIN TARTUFO	\$59	BRANZINO	\$59
foie gras butter, mushroom crema, truffled mushroom ragu, fresh truffle, porcini jus		prosciutto wrapped & seared, beluga lentils, roasted beets, olives & caper sauce	
MUSCOVY DUCK BREAST	\$51	POLENTA	\$31
mascarpone potato mash, butternut squash, steamed spinach, grape jus		creamy polenta, roasted squash rings, crispy kale, toasted mushrooms	
FILLETO OSCAR	\$67		
crab cake, kale crema, confit parsnips, honey carrots, béarnaise, port jus			

INGREDIENTS LOCALLY SOURCED AND FROM THE HOCKLEY VALLEY RESORT FARM