

bosk

DINNER MENU

SHAREABLES

MARINATED OLIVES VE GF Castelvetro Cerignola Taggiasca Gaeta Citrus Herbs	12
MEAT AND CHEESE P Local Ontario Cheeses Cured Meats Giardiniera Preserves "Brodflour" Sourdough	40
SQUASH FRITTI V N "Cookstown Farms" Kabocha Squash "B-Wall" Honey Tuscan Batter Spiced Almonds Sage Lemon	18
FRITTI MISTI "Fogo Island" Shrimp Squid Smelts Preserved Chili Lemon	23
EAST COAST OYSTERS Mignonette Horseradish Lemon	30 58

APPETIZERS

GNOCCHO FRITTO House-cured "Hudson Valley" Duck Prosciutto Lemon and Rosemary Fritter Seasonal Mostarda	12
RIBOLLITA SOUP V "Persall's" White Kidney Beans Fennel Caponata Apricot Gel Basil Lavash	19
ROMAN SALAD P "Lennox Farms" Brussels Sprouts Gem Lettuce Anchovy Dressing Preserved Lemon Parmigiano Reggiano Cured Bacon Focaccia Crouton	24
BEETS SALAD V N "Cookstown Farms" Baby Beets Charred Radicchio Whipped Gorgonzola Buttermilk Dressing Tarragon Pistachio	25
BEEF CARPACCIO "Beverly Creek" Picanha "Brodflour" Sourdough Parmigiano Espuma Cured Egg Yolk Caper Arugula	25
ORATA CRUDO GF N Cured Sea Bream "Johnston's Cranberry Marsh" Cranberry Caviar Prosecco Hazelnut Powder Olive Oil	28

PASTA

'NDUJA AND CRAB TAGLIATELLE P "Brodflour" Einkorn Flour Tagliatelle Spicy Pork Sausage East Coast Snow Crab Stracciatella Squid Ink Crumb	44
MUSHROOM PAPPARDELLE V "Brodflour" Einkorn Flour Pappardelle "Marc's Mushrooms" Porcini And Black Garlic Butter Cured Egg Yolk	38
SQUASH RISOTTO VE GF "Cookstown Farms" Squash Acquerello Rice Apple Pumpkin Seed Gremolata	32
CHESTNUT RAVIOLI V N "Merrylynd Organics" Spelt Flour Stuffed Pasta Pecorino Espuma Shaved Celery Pickled Shallot Lemon Butter Sauce	34
SPAGHETTI BOLOGNESE P "Stonecroft Farms" Berkshire Ground Pork Veal Beef "Stoney Creek" Tomatoes Testun Barolo Basil	34
GNOCCHI ROSE V "Merrylynd Organics" Potato Gnocchi Rose Sauce Parmigiano Reggiano House Made Ricotta Basil	30

MEATS

AGRIBIO FARMS CORNISH HEN GF ½ Roasted Cornish Hen "Zephyr Farms" Tuscan Kale "Persall's" White Kidney Beans Fig Agro Dolce Olive Tapenade	42
OSSO BUCO "Quebec" Milk-Fed Veal Shank Bone Marrow Polenta Tomato Puree Cipollini Onions Gremolata Veal Jus	54
STONECROFT FARMS PORK CHOP GF 14oz Dry Aged Berkshire Pork Chop Venetian Spice Mustard Jus Seasonal Mostarda	66
BEVERLY CREEK RIBEYE GF 10oz Canadian Prime Ribeye "Marc's Mushrooms" Porcini and Espresso Crust Wild Blueberry Jus Juniper	95

FISH

ONTARIO RAINBOW TROUT GF N "Lennox Farms" Sous Vide Baby Fennel Beluga Lentils Pistachio Gel Compressed Apple	42
PACIFIC HALIBUT "Lennox Farms" Cauliflower Herb and Garlic Pangrattato Taggiasca Olives Lemon Puree	58

SIDES

BROCCOLINI GF Charred Broccolini Bagna Cauda Sauce Preserved Chili Lemon White Anchovy	17
PATATE V Roasted Fingerling Potato Lemon and Herb Pangrattato Garlic Confit Parmigiano Reggiano	17
FUNGHI V GF "Marc's Mushrooms" Caramelized Shallot Truffle Emulsion	19

DESSERTS

HONEY SEMIFREDDO "B-Wall" Honey Cake Vanilla Semifreddo "Norfolk Fruit Growers" Fall Apple Compote	17
TORTA CAPRESE GF N Chocolate Amarena Cherry Cake "Warner's Farm" Sour Cherry Compote Vanilla	17
CAFFÈ E NOCCIOLA N "Quality Cheese" Mascarpone Mousse Espresso Hazelnut Praline Crunch	17

VE - Vegan | V - Vegetarian | P - Contains Pork | GF - Gluten-Free | N - Contains Nuts

*All prices are exclusive of service charge, tax and gratuity. | *Please let our colleagues know if you have any food allergy or special dietary requirement. | Our produce and cuisine is "Rooted in Nature", featuring the finest local and seasonal ingredients. 