

bosk

PRIX FIXE LUNCH

2 COURSE - \$58 PER PERSON

FIRST COURSE | CHOICE OF

ZUPPA DI BROCCOLI 

Roasted Broccoli Soup | Morel Powder | Canadian Smoked Gouda Espuma | House-Made Focaccia

INSALATA DI CAVOLO NERO 

Chopped Black Kale | Roman Dressing | Confit Potatoes | Culatello | Stracciatella | Puffed Farro

BURRATA  

Local Burrata | Spring Green Peas | Watercress | Pearl Onions | Pistachio | Lemon Vinaigrette | Herb Crumb

SECOND COURSE | CHOICE OF

GUAZZETTO DI FAGIOLI E CARCIOFI  

Grilled Artichokes | Stewed Romano Beans | Stoney Creek Tomatoes | Sofrito | Rapini | Gremolata

VITELLO MILANESE

Herb and Garlic Crusted Veal Loin | Confit Tomato | Watercress | Parmigiano Reggiano | Grilled Lemon

SPAGHETTI AI FRUTTI DI MARE

Canadian Ancient Grain House-made Pasta | Fogo Island Shrimp | Manila Clams | Scallop Cream | Anchovy Pangrattato | Niagara White Wine

 Vegan  Vegetarian  Contains Pork  Gluten-Free  Contains Nuts  Contains Alcohol

*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.

The menu items highlighted in green are part of our "Rooted in Nature" program, showcasing the finest local and seasonal ingredients sourced from local Canadian farmers and purveyors, meticulously crafted to pay homage to their dedication.