

bosk

DINNER MENU

APPETIZERS

OLIVE MARINATE  	13
Castelvetro Cerginola Taggiasca Citrus Preserved Chili	
SALUMI E FORMAGGI 	42
Local Ontario Cheeses Artisanal Cured Meats Giardiniera Preserves Brodflour Sourdough	
PAPPA AL POMODORO 	20
Tomato Soup House Made Ricotta Cream Parmigiano Reggiano Crisps Basil	

FRITTI

FUNGHI FRITTI 	22
Marc's Mushrooms Tuscan Batter Pickled Beech Mushrooms Caramelized Shallot Truffle Emulsion	
FRITTO MISTO	24
Fogo Island Shrimp Squid Smelts Preserved Chili Emulsion Lemon	

RAW

TARTARE DI CARNE	36
Australian Wagyu Bavette Brodflour Sourdough Cured Egg Yolk Marc's Mushrooms Foraged Greens	
CARPACCIO DI RICCIOLA	36
Sliced Amberjack Cookstown Farms Fennel Rhubarb Serrano Chili Toasted Sunflower Seeds Dill	
OSTRICHE (6PCS 12PCS)	32 60
East Coast Oysters Seasonal Accompaniments	

SALADS | VEGETABLES

INSALATA DI CAVOLO NERO   	24
Zephyr Farms Black Kale Fingerling Potato White Bean Basil Pesto Dressing Toasted Pine Nuts Hemp Seeds	

ASPARAGI E 'NDUJA   	28
Ontario Asparagus House Made Ricotta Nduja Sausage Toasted Almonds Fine Herb Salad Chili Oil	
INSALATA VERDE 	25
Marc's Foraged Greens Radicchio Brodflour Sourdough Crouton Marinated Artichoke Fava Beans Sea Buckthorn Vinaigrette	
BROCCOLINI 	20
Charred Broccolini Bagna Cauda Sauce Preserved Chili Lemon White Anchovy	
PATATE 	20
Roasted Lennox Farms Fingerling Potato Lemon and Herb Pangrattato Garlic Confit Parmigiano Reggiano	

PASTA

LINGUINE DI MARE	52
Brodflour Ancient Grain Linguine East Coast Clams Bottarga Ontario Chardonnay Olive Oil	
RISOTTO PRIMAVERA   	34
Fava Beans Ontario Ferns Pickled Shallots Pea Tendrils Pine Nut Gremolata	
CARAMELLE 	38
Wild Onion and Potato Stuffed Pasta Guanciale Fontina Fonduta Fingerling Chips Pickled Zephyr Farms Swiss Chard	
PAPPARDELLE AI FUNGHI 	40
Brodflour Ancient Grain Flour Pappardelle Marc's Mushrooms Porcini and Black Garlic Butter Cured Egg Yolk	
SPAGHETTI ALLA BOLOGNESE 	38
Stonecroft Farms Berkshire Ground Pork Veal Beef Stoney Creek Tomatoes Testun Barolo	
GNOCCHI 	32
Merrylynd Organics Potato Gnocchi Rosé Sauce Parmigiano Reggiano House Made Ricotta Basil	

SEAFOOD

CAPESANTE E TORTELLINI	60
East Coast U-10 Scallops House Made Ricotta Stuffed Pasta Scallop Cream Spring Peas Pickled Pearl Onions Mint	
ACQUA PAZZA	58
Fogo Island Cod and Shrimp Stoney Creek Tomatoes and Mussel Broth White Sofrito Zephyr Farms Swiss Chard Fregola Saffron Butter	
BRANZINO ALLA GRIGLIA	68
Grilled Mediterranean Sea Bass Brodflour Sourdough Pickled Mustard Greens Citrus Garlic Vinaigrette	

MEAT

GALLINA ARROSTO 	45
Agribio Farms ½ Roasted Cornish Hen Zephyr Farms Tuscan Kale Persall Fine Foods White Kidney Beans Fig Agro Dolce Olive Tapenade	
BRASATO DI VITELLO	58
Sous Vide Quebec Milk Fed Veal Shank Bone Marrow Polenta Tomato Puree Cipollini Onions Gremolata Veal Jus	
BISTECCA 	110
Beverly Creek Prime Dry Aged Bone-in Ribeye Marc's Foraged Green Potato Foam Salsa Verde	

DESSERTS

STRAWBERRY RHUBARB RAVIOLO	22
Mascarpone Mousse Basil Gelato Strawberry Consomme	
HAZELNUT ROCHER 	24
Salted Caramel Espresso Gelato Praline Mousse	
LIMONCELLO TART  	22
Sicilian Pistachio Frangipane Bergamot Limoncello Curd Black Currant Jam	

 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 | Our produce and cuisine is "Rooted in Nature", featuring the finest local and seasonal ingredients. 