

# bosk

## EXPRESS LUNCH

2 COURSE | \$45

3 COURSE | \$59

### FIRST COURSE | CHOICE OF

PAPPA AL POMODORO 

Tomato Soup | **House Made Ricotta Cream** | Parmigiano Reggiano Crisps | Basil

INSALATA DI CAVOLO NERO   

**Zephyr Farms Black Kale** | Fingerling Potato | White Bean |  
Basil Pesto Dressing | Toasted Pine Nuts | Hemp Seeds

FRITTO MISTO

**Fogo Island Shrimp** | Squid | Smelts | Preserved Chili Emulsion | Lemon

### SECOND COURSE | CHOICE OF

VERDURA ALLA GRIGLIA 

**House-Made Focaccia** | Roasted Tomato Pesto | **St. Davids Marinated Zucchini** |  
**St. Davids Eggplant** | Peppers | Arugula | **Niagara Falls Baco Vinegar**

SPAGHETTI ALLA BOLOGNESE 

**Stonecroft Farms Berkshire Ground Pork** | Veal | Beef | **Stoney Creek Tomatoes** | Testun Barolo | Basil

INSALATA VERDE

**Charred Cap D'or Salmon** | **Marc's Foraged Greens** | Radicchio | **Brodflour Sourdough Crouton** |  
Marinated Artichoke | Fava Beans | Sea Buckthorn Vinaigrette

### THIRD COURSE | CHOICE OF

STRAWBERRY RHUBARB RAVIOLO

Mascarpone Mousse | Basil Gelato | Strawberry Consomme

HAZELNUT ROCHER 

Salted Caramel | Espresso Gelato | Praline Mousse

LIMONCELLO TART  

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. 