

B R E A K F A S T

BREAKFAST

A HEALTHY START

ZEN SMOOTHIE   13
Apple | Ginger | Kale | Spinach | Avocado

TROPICAL SMOOTHIE   13
Mango | Pineapple | Banana | Lime | Coconut

HOUSE MADE GRANOLA   19
Mixed Berries | Coconut | **Oats** | Greek Yogurt | **B-Wall Honey**

SUPER FRUIT SALAD   19
Mixed Berries | Pomegranate | Honeydew | Pineapple | Chia Seeds | Mint

STRAWBERRY BOWL    20
Strawberries | Sliced Banana | Cacao Nibs | Toasted Almonds | **House-Made Granola**

WELLNESS BOWL   20
Apple | Kale | Avocado | Kiwi | Coconut | Hemp Seeds | **House Made Granola**

FROM THE BAKERY

SELECTION OF ONE | THREE  8 | 20
Croissant | Pain Au Chocolat | Banana Loaf |
Coffee Cake | Spiced Carrot Loaf

 Vegan  Vegetarian  Contains Pork  Gluten-Free  Contains Nuts




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BREAKFAST


EGGS AND MORE (SERVED WITH **FREE RANGE EGGS AND LOCAL ARTISANAL BREAD**)

TWO EGGS	25
Eggs Any Style	
Choice of: Bacon, Pork Sausage, Chicken Sausage Hashbrown	
SIGNATURE OMELETTE 	27
Canadian Prosciutto Asparagus Bella Cesara Buffalo Mozzarella Basil Pesto Hashbrown	
WELLNESS OMELETTE 	27
Egg White Ontario Goat Cheese Charred Eggplant Roasted Tomato Spinach Hashbrown	
EGGS BENEDICT 	27
Choice of Classic, Royal or Florentine	
Poached Eggs Hollandaise English Muffin Hashbrown	

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BREAKFAST

CLASSIC BREAKFAST

OATMEAL  	19
100 km Steel Cut Oats Cherry Compote Basil Oat Crumble	
AVOCADO TOAST 	25
BrodfLOUR Sourdough Smashed Avocado House Made Whipped Ricotta Confit Tomatoes Pickled Red Onions Chili Flake Hemp Seeds	
FRENCH TOAST 	26
Fred's Bread Brioche Poached Apples B-Wall Honeycomb Cinnamon Gel Crème Anglaise	
BAGEL AND LOX	28
Smoked Salmon Local Cream Cheese Caper Berries Pickled Onions Dill Toasted Bagel	

SIDES

TOMATO	7
BACON, PEAMEAL BACON, PORK SAUSAGE, CHICKEN SAUSAGE AVOCADO, HASHBROWN	8 PER SIDE
SMOKED SALMON, MUSHROOMS, SAUTÉD SPINACH	10 PER SIDE

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LUNCH

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ANTIPASTI

PANE  14

House-Made Focaccia | **Brodflour Sourdough** | Fig Balsamic |
Seasoned Olive Oil | Smoked Maldon Salt

SALUMI E FORMAGGI  35

Chef's Selection of Local Canadian Cured Meats and Artisanal Cheeses |
House Preserves and Pickles

ZUPPA DI BROCCOLI  20

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

BURRATA   34

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


TARTARE DI CARNE 36

Canadian Prime Beef Tenderloin | **Brodflour Sourdough** | Porcini Crema |
Arugula | Shimeji Mushrooms | Pickled Shallot

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INSALATA

INSALATA DI CAVOLO NERO  23
Chopped Black Kale | Roman Dressing | **Confit Potatoes** | **Culatello** |
Stracciatella | Puffed Farrow

INSALATA VERDE   22
100km Spring Greens | Radicchio Tardivo | **Fava Beans** | **Radish** | **Compressed Rhubarb** |
Rhubarb Dressing | Toasted Almonds and Sunflower Seeds | **Black Currants**

ADD PROTEIN

GRILLED BEEF TENDERLOIN 44
ROASTED SALMON 40
ROASTED CHICKEN BREAST 20
GRILLED JUMBO PRAWN - 1PC 13

PASTA

AGNOLOTTI E CIPOLLA  34
House-Made Ricotta and Caramelized Onion Stuffed Pasta | **Crispy Leeks** | **Onion Ash** |
Pickled Pearl Onions | **Field Spinach** | **Goats' Cheese Zabaglione** | Chive Oil
ADD BLACK TRUFFLE + \$8

GNOCCHI AL TARTUFO  40
Hand-Rolled Potato Gnocchi | **Canadian Wild Mushrooms** | **Burgundy Truffles** |
Local Radish | **Truffle Butter** | Bitter Greens

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LUNCH

PASTA

TAGLIATELLE AL RAGÙ ALLA BOLOGNESE 	37
Canadian Ancient Grain House-Made Pasta Canadian Prime Ground Beef Ibérico Ground Pork Grass-Fed Veal Bone Marrow Testun al Barolo Niagara Red Wine	
SPAGHETTI AI FRUTTI DI MARE	40
Canadian Ancient Grain House-Made Pasta Fogo Island Shrimp Manila Clams Scallop Cream Anchovy Pangrattato Niagara White Wine	
ADD TROUT ROE + \$6	

SECONDI

POLPETTINI 	28
5pc Ibérico Pork Meatballs Creamy Polenta Bomba Parmigiano Reggiano Basil	
GUAZZETTO DI FAGIOLI E CARCIOFI  	28
Grilled Artichokes Stewed Romano Beans Stoney Creek Tomatoes Sofrito Rapini Gremolata	
POLPO ALLA GRIGLIA 	43
Charred Octopus PEI Mussels Stewed Stoney Creek Tomatoes Fingerling Chips Green Garlic Salsa Verde	
VITELLO MILANESE	32
Herb and Garlic Crispy Veal Loin Confit Tomato Watercress Parmigiano Reggiano Grilled Lemon	

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D I N N E R

DINNER


ANTIPASTI

PANE 	14
House-Made Focaccia Brodflour Sourdough Fig Balsamic Seasoned Olive Oil Smoked Maldon Salt	
ZUPPA DI BROCCOLI 	20
Roasted Broccoli Soup Morel Powder Canadian Smoked Gouda Espuma House-Made Focaccia	
POLPETTINI 	23
Ibérico Pork Meatballs Creamy Polenta Bomba Parmigiano Reggiano Basil	
BURRATA  	34
Local Burrata Spring Green Peas Pearl Onions Watercress Pistachio Lemon Vinaigrette Herb Crumb	
TARTARE DI CARNE	36
Canadian Prime Beef Tenderloin Brodflour Sourdough Arugula Porcini Crema Shimeji Mushrooms Pickled Shallot	
POLPO ALLA GRIGLIA 	36
Charred Octopus PEI Mussels Stewed Stoney Creek Tomatoes Fingerling Chips Green Garlic Salsa Verde	

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DINNER

VEDURA

ASPARGI  18

House-Made Focaccia Crumb | **Fermented Pepperoncino** | Garlic | Lemon

PATATE   18

Lennox Farms Crispy Fingerling Potatoes | Asiago | Oregano

INSALATA VERDE   22

100km Spring Greens | Radicchio Tardivo | **Fava Beans** | **Radish** | **Compressed Rhubarb** | **Rhubarb Dressing** | Toasted Almonds and Sunflower Seeds | **Black Currants**

GUAZZETTO DI FAGIOLI E CARCIOFI   28

Grilled Artichokes | Stewed Romano Beans | **Stewed Stoney Creek Tomatoes** | **Sofrito** | **Swiss Chard** | Gremolata

PASTA

AGNOLOTTI E CIPOLLA  34

House-Made Ricotta and Caramelized Onion Stuffed Pasta | **Crispy Leeks** | **Onion Ash** | **Pickled Pearl Onions** | **Field Spinach** | **Goats' Cheese Zabaglione** | Chive Oil

ADD BLACK TRUFFLE + \$8

40

GNOCCHI AL TARTUFO 

Hand-Rolled Potato Gnocchi | **Canadian Wild Mushrooms** | **Burgundy Truffles** | **Local Radish** | **Truffle Butter** | Bitter Greens

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DINNER

PASTA

TAGLIATELLE AL RAGÙ ALLA BOLOGNESE  37

Canadian Ancient Grain House-Made Pasta | **Canadian Prime Ground Beef** |
Ibérico Ground Pork | **Grass-Fed Veal** | **Bone Marrow** | **Testun al Barolo** | **Niagara Red Wine**

SPAGHETTI AI FRUTTI DI MARE 40

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

ADD TROUT ROE + \$6


SECONDI

ROMBO BOLLITO 54


Seared Baffin Island Turbot | **Stuffed Garganelli** | **Ontario Ramps** | **Allium Foam** |
Asparagus | **Spring Peas** | **Trout Roe** | **Pea Tendrils**

SELLA DI AGNELLO AFFUMICATO  58

Smoked Ontario Spring Lamb Saddle | **Local Turnip** | **Local Heirloom Carrot** | **Black Kale** | **Mint** | **Rosemary Jus**

TROTA ALL' ACQUA PAZZA   52

Roasted Kolapore Springs Trout | **Mustard Greens** | **Puttanesca Sauce** |
Cerignola Olives | **Pine Nuts** | **Lemon**


BISTECCA  120

Grilled Canadian Prime Dry-Aged Bone-in Ribeye | **Smoked Maldon** |
Bone-Marrow Compound Butter | **Gremolata** | **Charred Shishito**



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DESSERT

OLIVE OIL SHORTCAKE	22
Lemon Curd Strawberry Jam Olive Sablé	
CHOCOLATE AND PRALINE DONUT 	24
Hazelnut Spread Financier Chocolate Sablé	
TIRAMISU  	24
Amaretto Jelly Mascarpone Cream Coffee Sponge	

CHEF CURATED TASTING MENU

Experience a 4-course tasting journey crafted using ingredients from local Canadian farmers combined with the best regional products from Italy.


\$98 PER PERSON | \$62 WINE PAIRING ADD-ON

(Available during dinner service only)

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