

DINNER

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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	

 Vegan  Vegetarian  Contains Pork  Gluten-Free  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.

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.

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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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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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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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