

LUNCH

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## ANTIPASTI

PANE 	14
<b>House-Made Focaccia</b>   <b>Brodflour Sourdough</b>   Fig Balsamic   Seasoned Olive Oil   Smoked Maldon Salt	
SALUMI E FORMAGGI 	35
<b>Chef's Selection of Local Canadian Cured Meats and Artisanal Cheeses</b>   <b>House Preserves and Pickles</b>	
ZUPPA DI BROCCOLI 	20
<b>Roasted Broccoli Soup</b>   <b>Morel Powder</b>   <b>Canadian Smoked Gouda Espuma</b>   <b>House-Made Focaccia</b>	
BURRATA  	34
<b>Local Burrata</b>   <b>Spring Green Peas</b>   <b>Pearl Onions</b>   <b>Watercress</b>   Pistachio   Lemon Vinaigrette   <b>Herb Crumb</b>	
TARTARE DI CARNE	36
<b>Canadian Prime Beef Tenderloin</b>   <b>Brodflour Sourdough</b>   Porcini Crema   <b>Arugula</b>   Shimeji Mushrooms   Pickled Shallot	

 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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## 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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## 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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# 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	

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