

bosk

DINNER MENU

ANTIPASTI

ZUPPA DI SEDANO RAPA   20
Green Acres Farms Celeriac Soup | Shaved Celery and Leaves |
 Black Truffle | Toasted Hazelnut | **BrodfLOUR Sourdough Crouton** |
 Parsley Oil

FRITTO MISTO 26
Fogo Island Shrimp | Squid | Smelts |
Preserved Chili Emulsion | Parsley Emulsion | Lemon

RADICCHIO GRIGLIATO   24
Charred Radicchio | **Venetian Spiced Sweet Potato** | Ricotta Salata |
 Citrus Vinaigrette | Toasted Pumpkin Seeds | **Baco Noir**

BURRATA   40
Local Burrata | **Cookstown Farms Variegated Beets** | Pistachio
 Crumb | Orange Segments | Tarragon

TARTARE DI CARNE 34
Canadian Prime Beef Tenderloin | **BrodfLOUR Sourdough** | **Cured**
Duck Egg Yolk | **100km Spicy Greens** | Pickled Shallot

VEGANO

INSALATA VERDE  22
100km Spicy Greens | Castelfranco Radicchio | **BrodfLOUR Sourdough**
 | **Compressed Apple** | **Ohme Farms Fennel** | Cider Vinaigrette

RISOTTO ALLA BARBABIETOLA    32
Cookstown Farms Variegated Beets | Acquerello Rice | Oat Milk |
 Toasted Pistachio | Tarragon

CAVOLFIORRE ARROSTO  35
Roasted Cauliflower Steak | Braised Lentils | **100km Swiss Chard**
 | Gremolata | Toasted Sunflower Seeds

PRIMI

AGNOLOTTI DI ZUCCA  38
Cookstown Farms Squash | **Roasted Squash and Ricotta Stuffed Pasta**
 | Brown Butter Zabaglione | **Apple Caponata** | Spiced Pumpkin Seeds

CAVATELLI AI FUNGHI  44
Chive and Spinach Cavatelli | **Canadian Forage Mushrooms** |
 Porcini and Black Garlic Butter | Black Truffles | Parmigiano Reggiano

SPAGHETTI ALLA CARBONARA  38
House Made Guanciale | **Cured Duck Egg Yolk** |
 Pecorino Toscano | Toasted Black Pepper

PAPPARDELLE ALL' ANATRA 40
Hand-Cut Pappardelle | **Venetian Spiced Braised Duck Leg** |
Stoney Creek Tomatoes | **Duck Skin Crackling** | Testun Barolo | Sage

SECONDI

MERLUZZO E RISOTTO NERO  58
Poached Fogo Island Cod | Squid Ink Risotto | White Sofrito |
Preserved Chili | Pickled Fennel

BRANZINO ALLA GRIGLIA 68
 Grilled Mediterranean Sea Bass | **BrodfLOUR Sourdough** | **Pickled**
Mustard Greens | Citrus Garlic Vinaigrette


FILETTO DI CERVO  64
Cocoa Crusted Venison Tenderloin | Roasted Salsify |
100km Swiss Chard | **Preserved Plum** | Espresso Jus

BISTECCA  120
Canadian Prime Dry Aged Bone-in Ribeye | **Preserved Chili** |
 Roasted Garlic | **Smoked Maldon Salt** | Rapini

CONTORNI

ZUCCA   20
Cookstown Farms Roasted Butternut Squash |
Ontario Maple Syrup | Pecans | Rosemary

PATATE  19
Crispy Fingerling Potatoes | **Potato Crumb** |
 Parmigiano Reggiano | Oregano

RAPINI  18
 Charred Broccoli Rabe | Crispy Garlic | Lemon

DESSERTS

MILLEFOGLIE AL PISTACCHIO  24
 Pistachio Cream | Puff Pastry | Crunchy Pistachio Gianduja

CHEESECAKE AL GORGONZOLA  23
 Walnut Crust | Fig Port Jelly | Honey

TARTUFO BIANCO  22
 Banana Caramel | Coffee Semifreddo | Maple Cake

 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.

All two egg dishes and omelettes are gluten free on their own. The hashbrown and bread that is served along side these dishes are not.

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.