

# bosk

## LUNCH MENU

### ANTIPASTI

ZUPPA DI SEDANO RAPA  	20
<b>Green Acres Roasted Celeriac Soup   Shaved Celery and Leaves   Black Truffle   Toasted Hazelnut   Brodflour Sourdough Crouton   Parsley Oil</b>	
BURRATA  	40
<b>Local Burrata   Cookstown Farms Variegated Beets   Pistachio Crumb   Orange Segments   Tarragon</b>	
FRITTO MISTO	26
<b>Fogo Island Shrimp   Squid   Smelts   Preserved Chili Emulsion   Parsley Emulsion   Lemon</b>	
TARTARE DI CARNE	34
<b>Canadian Prime Beef Tenderloin   Brodflour Sourdough   Cured Duck Egg Yolk   100km Spicy Greens   Pickled Shallot</b>	

### INSALATA

RADICCHIO GRIGLIATO   	24
<b>Charred Radicchio   Venetian Spiced Sweet Potato   Ricotta Salata   Citrus Vinaigrette   Toasted Pumpkin Seeds   Baco Noir</b>	
INSALATA VERDE 	22
<b>100km Spicy Greens   Castelfranco Radicchio   Brodflour Sourdough Crouton   Compressed Apple   Ohme Farms Fennel   Cider Vinaigrette</b>	

### ADD PROTEIN

Grilled Beef Tenderloin	32
Charred Salmon	26
Roasted Chicken Breast	18
Grilled Jumbo Prawns (1PCS)	12

### PASTA

AGNOLOTTI DI ZUCCA 	38
<b>Cookstown Farms Squash   Roasted Squash and Ricotta Stuffed Pasta   Brown Butter Zabaglione   Apple Caponata   Spiced Pumpkin Seeds</b>	
CAVATELLI AI FUNGHI 	44
<b>Chive and Spinach Cavatelli   Canadian Forage Mushroom   Porcini and Black Garlic Butter   Black Truffles   Parmigiano Reggiano</b>	
SPAGHETTI ALLA CARBONARA 	38
<b>House Made Guanciale   Cured Duck Egg Yolk   Pecorino Toscano   Toasted Black Pepper</b>	
RISOTTO ALLA BARBABIETOLA   	32
<b>Cookstown Farms Variegated Beets   Acquerello Rice   Oak Milk   Toasted Pistachio   Tarragon</b>	

### PANINO

VITELLO CROCCANTE	35
<b>House Made Focaccia   Crispy Veal Loin   Peperonata   Fontina Fonduta   Bella Casara Ontario Mozzarella   Stoney Creek Tomatoes</b>	
VERDURA ALLA GRIGLIA 	30
<b>Brodflour Sourdough   Roasted Tomato Pesto   St. Davids Marinated Zucchini   Eggplant   Peppers   100km Spicy Greens   Niagara Falls Baco Vinegar</b>	
MORTADELLA 	30
<b>House-Made Focaccia   Sliced Mortadella   Bella Casara Ontario Mozzarella   Onion Marmalade   Campari Tomato   Pistachio Aioli</b>	


### DESSERTS

MILLEFOGLIE AL PISTACCHIO 	24
<b>Pistachio Cream   Puff Pastry   Crunchy Pistachio Gianduja</b>	
CHEESECAKE AL GORGONZOLA 	23
<b>Walnut Crust   Fig Port Jelly   Honey</b>	
TARTUFO BIANCO 	22
<b>Banana Caramel   Coffee Semifreddo   Maple Cake</b>	

 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.