















DINNER

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## APPETIZERS

WARM BREAD 	10
<b>House-Made Focaccia</b>   Seasoned Olive Oil   Smoked Maldon	
GNOCCO FRITTO 	16
<b>Lemon and Rosemary Fritter</b>   <b>La Cultura Coppa</b>   <b>Seasonal Fruit Preserve</b>	
ROASTED ONTARIO BUTTERNUT SQUASH SOUP  	19
<b>Toasted Venetian Spices</b>   <b>Warner Farms' Pickled Apple</b>   <b>Hewitt's Dairy Crème Fraiche</b>   Kabocha Squash	
BAGNA CAUDA SALAD 	21
<b>Hoogenboom Family Farms Romaine Hearts</b>   <b>Cookstown Heirloom Carrots</b>   <b>Shaved Radish</b>   <b>Cured Cucumber</b>   <b>Lemon Braised New Potatoes</b>   Anchovy Dressing   Crispy Shallots   Marinated White Anchovy	
HEIRLOOM BEETS SALAD   	23
<b>Salt-Roasted Cookstown Beets</b>   <b>Warner Farms' Cranberry Gel</b>   <b>Capella Meadows Feta</b>   <b>Grimo's Nursery Black Walnut</b>   <b>Hewitt's Dairy Herb Buttermilk Dressing</b>	
BURRATA    	29
<b>Local Burrata</b>   <b>Compressed Melons</b>   <b>Local Prosciutto</b>   <b>Niagara Falls Baco Noir</b>   Mint   Toasted Marcona Almonds	
BEEF TARTARE	29
<b>Hand-Cut Ontario AAA Beef Tenderloin</b>   <b>Brodflour Sourdough</b>   <b>Homestead Farm's Egg Yolk Gel</b>   <b>Marc's Mushrooms</b>   Shallot and Caper Dressing	
ADD BLACK TRUFFLE + \$12	

 Vegan  Vegetarian  Contains Pork  Gluten-Free  Contains Nuts  Halal

 Contains Alcohol  Contains Alcohol | 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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## PASTA & RISOTTO

- AGNOLOTTI  29  
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 + \$12
- HAND-MADE POTATO GNOCCHI   30  
Thompson Farms' Potatoes | Marc's Mushrooms | August's Harvest Leek Fondue |  
24-Month Aged Parmigiano Reggiano  
ADD BLACK TRUFFLE + \$12
- TAGLIATELLE   34  
Canadian Ancient Grain House-Made Pasta | Bolognese Sauce made with Canadian Prime  
Ground Beef, Iberico Pork and Grain-Fed Veal | Bone Marrow | Niagara Red Wine | Testun Barolo
- EAST COAST LOBSTER RISOTTO   60  
½ Butter Poached Lobster | Toasted Acquerello Rice | Ohme Farm's Snap Peas | White Sofrito |  
Niagara White Wine | Pea Tendrils | Lemon Pangrattato  
ADD TROUT ROE + \$6

## ENTREES

- MARINATED EGGPLANT STEAK    25  
St. Davids Graffiti Eggplant | Local Cranberry Beans | Stoney Creek Tomatoes | Sofrito |  
Rapini | Niagara White Wine | Gremolata

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## ENTREES

ONTARIO CIDER-BRINED HALF CHICKEN  38  
Harriston's White Rock Chicken | Kozlik's Mustard Spätzle | Double-Smoked Bacon |  
Lennox Farms Brussels Sprouts | Crispy Ohme Farms Sage | Provisions Apricot-Infused Chicken Jus

FOGO ISLAND TURBOT    50  
Succotash of Welsh Bros. Sweet Corn | St. Davids Bell Peppers | Sweet Potato |  
Cherry Tomatoes | Corn Pudding | Canadian Lobster Emulsion

ROASTED VEAL TENDERLOIN    54  
Halal Certified Milk Fed Veal Tenderloin | Montenegrin Plum Butter | Cookstown Salt  
Roasted Beets | Onion Agrodolce | Ohme Farms Sorrel | Kozlik's Triple Crunch Mustard Jus

BISTECCA   56/84  
Choice of: 6 oz Ontario AAA Beef Tenderloin OR 10 oz Boneless Ontario AAA Beef Ribeye  
Fire-Roasted St. Davids Peppers | Sunflower Seed Romesco Sauce | Broccolini |  
Niagara Red Wine Jus

## SIDES

LENNOX FARM'S POTATOES   16  
Crispy New Potatoes | Basil Pesto | Pine Nuts

MARC'S MUSHROOMS   16  
Roasted Wild Canadian Mushrooms | Baco Noir Vinegar | Thyme

BARRIE HILL FARM'S GREEN BEANS   16  
Sautéed Green Beans | House Made Ricotta Cream | Garlic Chips




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









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## 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.

\$90 PER PERSON | \$62 WINE PAIRING ADD-ON

(Available during dinner service only)

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