

Antipasti

PROSCIUTTO E BURRATA • P • D •	38
<i>Prosciutto Altobello Riserva Gold, caramelized figs, stracciatella di burrata, balsamic drop</i>	
AFFETTATO MISTO • N • G • P •	25
<i>Bresaola, mortadella, soppressata, marinated olives, house pickles, crostini, fruits</i>	
FORMAGGI MISTI • D • G •	35 / 3
<i>Selection of fine cheeses, assorted condiments</i>	
<i>Additional cheese 15</i>	
CARPACCIO DI PERE • N • D • ★ •	28
<i>Red wine pear, Gorgonzola crema, candied pecans, pecan vinaigrette</i>	
INSALATA DI CRESCIONE • N • V • I	22
<i>Watercress, endive, fennel, toasted pine nuts, mustard maple dressing</i>	

Starter

TARTARE DI MANZO CANADESE • D • G •	36
<i>AAA Alberta beef, foie gras, butter mousse, mascarpone, anchovies, savory sable, basil oil</i>	
POLENTA GRATINATA • P • D • G • ★ •	28
<i>Polenta, Parmigiano Reggiano, Italian sausage, pork rib jus, micro greens</i>	
CAPELANTE CON SPECK • P • S • D • ★	30
<i>Pan seared scallops, pea & carrot puree, Italian speck, green pea, cherry tomato, basil oil</i>	
CRUDO DI RICCIOLA • D • ★	28
<i>Amberjack, strawberry & jalapeño gel, caviar, buttermilk, basil oil, drop peppers</i>	
ZUPPA DI CANNELLINI • G •	25
<i>Cannellini beans, rosemary, Calabrian chili oil, spinach, grilled sourdough</i>	

Contorni

Spinach Aglio & Olio • V • VG • I	18
Brussels Sprouts, Parmigiano • S • N • D • G •	18
Grilled Vegetables • V • VG •	18
Roasted Potatoes • V • VG • I	18
Polenta al Parmigiano • D • V • I	18

Primi

RISOTTO DI MARE • S • D • G •	65
<i>Carnaroli rice, half lobster, seaweed, lobster bique, lemon, basil oil</i>	
SPAGHETTI CON MOSCARDINI • G •	28
<i>Spaghetti alla chitarra, house arrabbiata, baby octopus, basil oil, micro basil</i>	
AGNOLOTTI VERDI DI CONIGLIO • N • D • G •	36
<i>Ontario spinach, rabbit, lemon cream, hazelnuts, rabbit jus</i>	
TAGLIATELLE CON CODA DI BUE • D • G • ★ •	35
<i>House tagliatelle, slow-braised oxtail, garlic, parsley, porcini, red wine</i>	
ORECCHIETTE CON FUNGHI • D • G • V •	32
<i>Assorted mushrooms, acorn puree, acorn chips</i>	
RAVIOLI CAPRESI • D • G • V • ★ •	40
<i>Caciotta cheese, marjoram, tomato sauce, organic basil</i>	

Secondi

FILETTO DI DENTICE ROSSO • S • D • G •	54
<i>red snapper filet, sourdough, sea urchin sauce, panseared eggplant, squash, zucchini</i>	
FILETTO DI IPPOGLOSSO • S • D •	60
<i>Halibut filet, scallop mousseline, carrots & zucchini glacé radicchio, wine butter & caviar sauce, basil oil</i>	
SALTIMBOCCA DI BRANZINO • P • D • G • ★ • ♪ •	48
<i>White wine, butter, sage, crispy prosciutto, swiss chard, roasted tomato, charred lemon</i>	
BRACIOLA DI MAIALE • P •	45
<i>12 Oz grilled pork chop, Marsala sauce, chanterelles, Italian truffle, fingerling potatoes, cannellini beans, Brussels sprouts, orach</i>	
PETTO DI ANATRA • ★ •	45
<i>Pan seared duck breast, carrot & parsnip puree, red wine & blueberry reduction, radicchio</i>	
FILETTO DI MANZO • P • D • ★ •	69
<i>6 oz AAA Alberta beef tenderloin, double smoked bacon, mushrooms, carrot & leek soffritto, green peppercorn sauce</i>	

◦ D dairy ◦ G gluten ◦ P pork ◦ S shellfish ◦ V vegetarian ◦ VG vegan ◦ N nuts ◦ ★ signature ◦ ♪ local ◦

◦ All seafood is sustainably sourced and wild caught ◦

Please inform your server of any food allergies or dietary restrictions before ordering. Cross-contamination may occur ◦