

LUNCH

Antipasti

AFFETTATO MISTO • N • G • P • <i>Bresaola, mortadella, soppressata, grapes, figs, marinated olives, house pickles, crostini</i>	25	FORMAGGI MISTI • D • G • <i>Chef's selection of three cheeses, house jam, truffle honey, mustard, figs, house pickles, sourdough crostini, grapes</i>	30
PROSCIUTTO E BURRATA • P • D • ★ <i>Prosciutto Altobello Riserva, balsamic drops, stracciatella di burrata, caramelized figs</i>	38	ZUPPA DI CANNELLINI • G • I <i>Cannellini beans, rosemary, Calabrian chili oil, spinach, grilled sourdough</i>	25

Insalate

LA CESARE • G • D • P • I <i>Romaine, crispy bacon, Parmigiano tuile, focaccia crostini, house Caesar dressing</i>	22 / 29	INSALATA MISTA • V • I <i>Picante, frisée, radish medley, cucumber, cherry tomatoes, baby carrots, citrus dressing</i>	22 / 29
INSALATA DI CRESCIONE • V • N • I <i>Watercress, endive, fennel, pine nuts, mustard maple syrup dressing</i>	22 / 29		

PROTEIN ADD-ONS

GRILLED SHRIMPS (6) • S	18	8OZ ONTARIO CHICKEN SUPREME • I	19
FRESH BURRATA • D	18	6OZ GRILLED ATLANTIC SALMON	25

Primi

CAMPANELLE BOLOGNESE • D • G • ★ <i>Slow simmered wagyu Bolognese, aged Parmigiano Reggiano fine olive oil</i>	38	TAGLIATELLE CODA DI BUE • D • G • ★ <i>Slow braised oxtail, garlic, parsley, porcini, red wine</i>	35
ORECHIETTE AI FUNGHI • D • G • V • <i>Ontario mushroom medley, acorn puree, acorn chips</i>	32	SPAGHETTI AI MOSCARDINI • G • <i>Spaghetti alla chitarra, baby octopus, house arrabbiata, basil oil, micro basil</i>	28

Secondi

PUNTA DI PETTO AL BAROLO • D • G • I <i>AAA Alberta beef brisket, Barolo wine, Parmigiano polenta, seasonal vegetables</i>	38	POLLO ALLA GRIGLIA • I <i>Charred 8oz chicken supreme paillard, lemon, market salad, citrus dressing</i>	34
FILETTO DI MANZO • G • D • ★ <i>6oz AAA Alberta beef tenderloin, porcini jus, french fries, seasonal garnish</i>	65	FILETTO DI BRANZINO <i>Caper dressing, charred lemon, parsley, seasonal vegetables</i>	42
WAGYU SMASHBURGER • D • G • P • ★ <i>6oz Australian Wagyu beef patty, bacon, Provolone, truffled mushrooms, Boston lettuce, caramelized onions</i>	36		

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