



SAMPLE MENU

Marinated sardines (Portugal), red pepper, breadcrumb, pimento \$13

Applewood-smoked capocollo, radish, green beans, Ontario asparagus,
soft-boiled egg \$16

Ontario lamb ribs, peas, Monforte buffalo yogurt \$18

Albacore tuna crudo, cantaloupe, cucumber, mint \$17

Ontario zucchini, arugula puree, black walnut pesto, ricotta salata \$15

Hummus, marinated Italian olives, blistered chili, grilled focaccia \$14

Sunflower seed puree, sugar snap peas, radicchio, apple, Monforte
water buffalo fresco \$15

Cavatelli, chanterelles, Ontario asparagus, cured egg yolk \$18

Taleggio agnolotti, Ontario peas, summer truffle \$24

Spaghetti, Ontario zucchini, anchovy, chili, bottarga, straciatella \$19

Whole branzino, brown butter, capers, olives \$26

Aged Ontario duck, blueberry, orange, jus \$38

Ontario heritage pork chop, hen-of-the-woods, jus \$27

Canele, dulce de leche mousse, berries

Tiramisu, marsala zabaione

Menu subject to change based on seasonality and availability