

## ANTIPASTI- APPETIZERS

<i>Insalata Caprese</i>	18
Italian “mozzarella di bufala”, village farms ripe tomatoes, extra virgin olive oil, 25-year-old balsamic	
<i>Insalata Di Caecar</i>	16
Romaine hearts, prosciutto crumb, baked focaccia crisp, roasted garlic vinaigrette, parmesan cracker	
<i>Insalata Di Burrata &amp; Barbadietola</i>	20
Raspberry pickled beets, fresh italian burrata, candied walnut, hazelnut honey	
<i>Beef Carpaccio</i>	20
Thinly sliced Angus beef tenderlion, black truffle vinaigrette, capers, Pecorino Toscano, crispy shallot rings	
<i>Beef Tartar</i>	22
Canadian AAA reserve beef, herbed crostinis & egg yolk	
<i>Crab Cakes</i>	17
Panko crusted snow crab cakes, wasabi aioli	
<i>Hokkaido Scallops</i>	24
Seared diver scallops, cauliflower puree, crisy applewood bacon, Apple fennel salad	
<i>Calamari Fritti</i>	18
Crispy lightly battered calamari, jalapeno lime reduction	
<i>Foie Gras</i>	30
Pan seared Quebec foie gras, wine poached cherries, pineapple salad, maple syrup glaze	
<i>Meatballs</i>	18
Black truffle cream, garlic toast, Parmigiano Reggiano	
<i>Arancini</i>	15
Applewood smoked cheddar filled risotto balls, sun dried tomato jam, chilli aioli	
<i>Parmesan Fries</i>	13
Truffle aioli, ketchup	

## PRIMI- PASTA, RISOTTO, FARINACEI

<i>Gnocchi “Cacio e Pepe”</i>	26
Ethereal potato gnocchi, toasted fragrant black pepper, Pecorino Romano	
<i>Pappardelle “alla Bolognese”</i>	31
All beef classic meat sauce simmered for four hours	
<i>Linguine “alla vongole”</i>	28
Classic “aglio e olio” Manila clams, parsley	
<i>Linguine “ai Frutti di Mare”</i>	30
Sustainable scallops and prawns, Manila clams, San Marzano tomato sauce	
<i>Spaghettoni “Pollo e Salsiccia”</i>	29
Ground spicy chicken sausage, artichoke, peas, garlic light tomato sauce	
<i>Lobster Spaghettoni “alla Carbonara”</i>	38
Atlantic lobster, applewood bacon, green peas, Parmigiano Reggiano	
<i>Risotto ai funghi</i>	32
Carnaroli rice, roasted mix mushrooms, savoury herbs	
<i>Risotto “alla Milanese”</i>	36
Saffron creamy carnaroli rice, brown butter seared scallops	
<i>Raviolo</i>	32
Hand made artisanal egg raviolo filled with braised short ribs& mascarpone, wild procini cream.	

## PIATTI FORTI- MAIN

<i>Sablefish</i>	45
Fillet pan-roasted in “Acqua pazza”, brown butter gnocchi, maple glazed carrot	
<i>Duck</i>	38
Charred onion crusted duck breast, chestnut puree, baby carrots, duck skin crisp	
<i>Beef Tenderloin</i>	52
Seared 6oz Alberta Angus reserve beef tenderlion, wild mushrooms, rosemary infused demi-glace	
<i>Cioppino</i>	36
Spicy tomato broth, chorizo sausage, herb crostini, medley of sustainable fish and seafood	
<i>Melanzan alla Parmigiana</i>	20
Baked Italian eggplant, bocconcini, tomato ragu, Parmigiano Reggiano crust, basil infused virgin olive oil	

18% Service charge is added to parties of 6 or more

# DOLCI- DESSERTS

## *Parmigiano Reggiano Five Textures* 15

Explore the 5 different texture in a sweet & savoury adventure

## *Tiramisu* 13

Espresso infused cream, house made lady fingers, crispy almond tuile

## *Lemon Cake* 13

Candied lemon crisp, Lemon & Lime gel

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