Antipasti

ZUPPA
daily preparation
market price

CAESAR
baby gem, grana padano, speck, crouton
25

ENDIVES
Belgian endive, shaved radish, snow peas, scarmozza, tarragon citrus vinaigrette
24

ESTIVA
farro, sweet corn, peaches, arugula, fennel
25

CARPACCIO
beef tenderloin, giardiniera, grana padano
35

TUNA CRUDO
Bomba Calabrese, blood orange, potato crisps
39

BURRATA
Ontario strawberries, marinated beets, turnips, vincotto
31

OCTOPUS CARPACCIO
romesco, saffron aioli, roasted maracona almonds, young watercress
34

BLACK GOLD CAVIAR
Oscietra, traditional crème fraîche, blini
210

For the Table

WARM OLIVES
spices, herbs, citrus
9

ARANCINI
arrabbiata
18

CAPRESE
buffalo mozzarella, marinated heirloom tomato, Genovese basil ricotta
31

LAMB SPEDUCCI
salsa verde, roasted eggplant, yogurt
34

ZUCCHINI FLOWERS
smoked ricotta, n'duja, zucchini pesto
29

CALAMARI FRITTI
angel hair potatoes, sherry aioli
29

FRITTO MISTO
calamari, shrimp, octopus, verdure
39

LOBSTER SPOONS
vermouth tarragon beurre blanc
50

Please inform your server of any allergies or dietary restrictions before placing your order, as our menu items may contain traces of allergens

Pizza

MARGHERITA
San Marzano tomato sauce, fior di latte, basil, sea salt
27

MAIALINO
mortadella, shallot confit, honey, smoked tomato
29

AMERICANO
pepperoni, mozzarella
29

FUNGHI MISTI
foraged mushrooms, porcini crema
32

SOPHIA
burrata, confit tomato, Grana Padano
38

Primi

SPAGHETTI POMODORO
San Marzano tomato, basil
28

SPINACH RAVIOLI
sheep milk ricotta, sweet peas, asparagus, toast hazelnuts, brown butter
35

TRUFFLED MUSHROOM RISOTTO
wild mushrooms, truffled porcini cream, Fontina fonduta
42

GAMBERI ARRABBIATA
grilled shrimp, black tonnarelli
42

BOLOGNESE
classic ragù, tagliatelle
38

SHORT RIB AGNOLOTTI
maitake, taleggio, truffle
54

WAGYU BEEF RISOTTO
tajima striploin carpaccio, braised oxtail, spring onion
75

RABBIT PAPPARDELLE
mushroom, guanciale, arugula
39

LOBSTER SPAGHETTI
Nova Scotia lobster, creamy bisque, confit tomato
half lobster: 62 | whole lobster: 99

GOLDEN SPOON
dry aged duck crown, roasted foie gras, confit risotto
serves two
195

award-winning wine, cocktail, and spirit lists

Secondi

BRANZINO
braised artichoke, fingerling potatoes
73

CHILEAN SEA BASS
roasted corn risotto, lemon fennel
75

RACK OF LAMB
spinach farotto, zucchini, elderberry jus
76

CORNISH HEN
pomme purée, lemon-caper piccata
55

ACQUA PAZZA
chef's selection of seafood
serves two
225

Specialty Cuts

accompanied by chef's daily selection of vegetable and potato

PRIME STRIPLOIN
Alberta
82

PRIME BEEF TENDERLOIN
Guelph, Ontario
75

TAJIMA WAGYU TENDERLOIN
Australia
125

BRAISED BEEF SHORTRIB
pomme purée, gorgonzola, roasted cipolini
serves two
134

RIB STEAK
serves two
225

Contorni

PAVÉ
potato millefoglie, parmigiano
14

GRILLED ASPARAGUS
carbo crema, Pecorino Romano, guanciale
16

BROCCOLINI
pickled red onion, stracciatella
17

POLENTA FRIES
lemon aioli
15