


Antipasto


Zuppa – *curried apple and squash soup with toasted pumpkin seeds and Ontario micro greens* 8.5

Antipasto Platter – *prosciutto, Blubry cheese, spicy onion jam, sour cranberry jelly and sliced poached pears* sm 14 / lg 20

Beef Carpaccio – *Enright Farms beef carpaccio with marinated mushrooms, squash puree, Ontario micro greens and crostini* 11

Albacore Tuna  – *rare seared tuna with arugula and endive salad, grape tomatoes, julienne carrots and kohlrabi puree* 12

Tomato Bruschetta – *classic tomato bruschetta with onions, garlic, balsamic and fresh herbs on warm baguette topped with arugula and parmesan* 9

Mussels  - *sustainable PEI mussels, Italian sausage, bell peppers, leeks and grape tomatoes in a spicy tomato broth with warm baguette*
sm 9 / lg 13

Fried Brussel Sprouts – *browned brussel sprouts tossed with lemon juice and parmesan* 5.5


Olives and Dip – *marinated mixed olives with orange zest, chili flakes and parsley, roasted red pepper and cannellini bean hummus, eggplant baba ghanoush, and sliced foccacia* 10

Salad

Caesar Salad – *romaine hearts, Gusto dressing, parmesan shavings, pancetta crisp, croutons* 8

Verde Salad – *house blend greens with kohlrabi, carrots, pumpkin seeds and roast citrus vinaigrette* 8

Enhance your Caesar or Verde salad

Add chicken breast +7, white shrimp  +8 or scallops +9

Beet Salad – *roasted beets, arugula and endive salad, toasted walnuts, apples, goat cheese and a grainy mustard and tarragon vinaigrette* 9.5

Please advise your server of any allergies or dietary restrictions


Entrees


Flank Steak – 8 oz flank steak, herb roasted smashed potatoes, sautéed kale, garlic and herb butter 30

Risotto – mushrooms, roasted squash and charred onion risotto topped with shaved parmesan 17.5

Chicken Parmesan - breaded chicken breast with tomato sauce and mozzarella, over pesto cream linguine 21

Lamb Shank – braised lamb shank with barley, kale, mushrooms and grape tomatoes, herb jus 34


Ling Cod  – Ling cod with roast polenta cake, stewed caponata, lemon-basil butter 23

Rainbow Trout  – sustainable rainbow trout, with mixed green salad, kohlrabi, carrots, grape tomatoes and quinoa with roast citrus vinaigrette 22

Pasta

Pomodoro – spaghetti with house made tomato sauce and basil, shaved parmesan 14

Alfredo - penne with our cheese and garlic Alfredo sauce, shaved parmesan 16.5

Add chicken and peas +7 or white shrimp  +8

Puttanesca – linguine with white shrimp, scallops, capers, sundried tomatoes and olives, spicy aglio olio sauce 25

Bolognese– spaghetti noodles tossed in a spicy Bolognese sauce made from Enright Farms local ground beef, topped with shaved parmesan 19

Primavera - linguine, mushrooms, kale, bell peppers, and grape tomatoes in a basil pesto sauce topped with goat cheese 16

Add chicken +7, white shrimp  +8 or seared scallops +9

Pizza

Canadese – pepperoni, mushrooms and bacon pizza with tomato sauce and mozzarella 15.5

Giardino – roasted red peppers, mushrooms, red onion, arugula pesto, mozzarella and goat cheese 16

Prosciutto – prosciutto, grape tomatoes, fresh arugula, garlic and herb oil, mozzarella, reduced balsamic 17

Gluten Free Noodles +1
Extra Parmesan +0.50

**We use only sustainable seafood products whenever possible,
recognized by the Ocean Wise program**



**Executive Chef - Mathew Thompson
Sous-Chef – Drew Greenfield**