

Amuse bouche

fantasia di sapori

aphrodisiac fruit salad spoon- Sundried figs, watermelon, mango, prosecco gelatine, roasted almond and honey-strawberry vinaigrette.

Antipasti - Starters

insalata di cesare

tender romaine hearts in a traditional caesar dressing with homemade garlic croutons, Ontario double smoked bacon bits and parmigiano cheese

lumache e funghi al pernod

oven baked vol au vent with a slightly picante sautee of escargots, fennel and portobello mushroom, garlic and chilli, flambeed with pernod and finished with a touch of cream; fontina cheese garnish

linguine al burro con carciofi, porri e l'arrogosta

linguine with sautéed leeks, artichokes, baby corn and lobster meat with lemon thyme butter

crema di formaggio di brie e spinaci

cream of Ontario brie cheese and spinach with crispy east coast oyster garnish

fiore di asparagi con prosciutto e gelatine di melone

asparagus bouquet wrapped with prosciutto, cantaloupe gelatine, red oak baby lettuce and roasted shallot sherry vinaigrette

gnocchi alla bolognese

our homemade potato gnocchi in a classic Bolognese sauce of slow cooked veal, tomato, fresh herb and parmigiano cheese sauce

ravioli della casa al tartufo

homemade fior di latte mozzarella, porcini and oyster mushroom stuffed ravioli, in a fresh cream and black truffle salsa

I secondi—mains

filetto di manzo

8 oz tenderloin with potato cake, sautéed zucchini and grilled eggplant; port demi glace

suprema di pollo ripieno di formaggio di capra

supreme of chicken stuffed with sundried tomato and goat cheese, farro stuffed roasted vine ripened tomato, warm pancetta vinaigrette, spaghetti squash.

branzino in crosta di patate con lagostine

crispy potato crusted atlantic seabass topped with langoustine and julienne vegetable sautee, roasted red pepper coulis and lentil stew

mista di verdure

trio of vegetable - zucchini involtini stuffed with ricotta cheese; eggplant puree and mint oil | vine ripened tomato stuffed with farro | artichoke heart, portobello mushroom stuffed chick pea flour 'raviolo'; roasted garlic sauce

carre di cervo in crosta di pistacchi

pistacchio crusted rack of venison, bitter cocoa sauce, port foam, sweet potato frites, sautéed brussel sprouts and pancetta medley.

moeche fritti

a venetian specialty of polenta dusted fried softshell crab with a duo of pan seared east coast jumbo scallops and grilled Vietnamese tiger shimp nest with sautéed langoustines, julienne of local vegetables and 'il gusto del verdicchio' salmoriglio sauce

I dolce - desserts

panacotta con miele

lavander scented panacotta, orange infused honey, persimmon compote and brown sugar tuille

mille foglie

black forest mille foglia, chocolate brushed layers of puff pastry with crème chantilly and kirsh marinated cherries.

crème brulee di amaretto con tartine di arance rosso

In house made amaretto crème brulee with almond shell blood orange tart