

DINNER MENU

APPETIZERS

SOUR DOUGH BREAD & OLIVE OIL

first board complimentary, second board 5

BEET SALAD 17

sous-vide glazed beets, candied walnuts, arugula, Niagara baco noir vinaigrette
crumbled goat cheese, beet puree

ROASTED DELICATA SQUASH & BURATTA 19

crispy house made pancetta, arugula, Niagara empire cider & mustard
vinaigrette, pistachios

CHARRED BROCCOLI 18

grilled broccoli, fried brussels sprouts, roasted lentils & pumpkin seeds
shaved spiced gouda, creamy garlic dressing

CROSTINI 15

grilled sourdough, chefs seasonally inspired ingredients

GRILLED OCTOPUS 24

green olive, red onion, fresh chilies, herb & olive oil potato salad
cilantro lime puree

ANTIPASTO BOARD 36

local, imported & house cured meats & cheese, toasted almonds, olives

BEEF CARPACCIO 22

lemon horseradish aioli, red vein sorrel quail egg, pecorino, olive oil

TUNA LOIN 19

lightly seared tuna loin, cucumber & sesame salad, pickled shallots, fennel hot
sauce, herb oil, sorrel

OYSTERS (6) 24

mignonette, lemon, house hot sauce, fresh horseradish

PORK BELLY & SCALLOPS 24

carrot puree, charred carrots & carrot salad, spiced jus

HOUSEMADE PASTA

HAM HOCK & RICOTTA RAVIOLI 32

smoked white beans, fried brussel sprout leaves, fontina fonduta, chives

POTATO GNOCCHI 30

braised duck & maitake mushroom ragu, kale, pecorino, chives, ricotta salata

ANGEL HAIR 32

jumbo shrimp & scallops, grape tomatoes, white wine, garlic olive oil, basil pecorino

CASARECCE ALLA NORCINA 32

house-made black truffle sausage, mushrooms, lemon dressed arugula, white wine cream sauce, pecorino, basil

SQUASH RISOTTO 30

butternut squash puree, roasted delicata squash, prosciutto crumble, toasted pumpkin seeds, crispy sage, ricotta, pecorino

ENTREES

CHICKEN SUPREME 35

house-made ricotta gnocchi, charred broccolini, Shogun maitake mushrooms black truffle, mushroom & celery root puree, sauce supreme

GRILLED BEEF TENDERLOIN 50

crispy potato gnocchi, mushrooms, arugula, red onion, green beans, red wine jus

DUCK BREAST 42

farro risotto, black garlic & cauliflower puree, roasted cauliflower, Shogun maitake mushrooms, red wine jus, fig mostarda

PAN ROASTED BRANZINO 39

jumbo prawns, smashed fingerling potatoes, charred broccolini, roasted fennel saffron sauce, fennel salad

PISTACHIO CRUSTED LAMB LOIN 44

braised lamb casoncelli, charred baby carrots & spiced carrot puree, fried kale lamb jus

\$5 split charge per item