

CHEF'S CORNER

HERB INFUSED PANKO CRUSTED MUSHROOM SALAD \$15
baby arugula, frisée, parmesan crisp, crushed pistachio, balsamic reduction

BABY BEETS SALAD \$17
*fried goats' chèvre, frisée, beet purée, pomegranate, and citrus segments
in a white balsamic dressing*

GRILLED OCTOPUS SALAD \$19
*puttanesca sauce, sautéed baby kale, red pepper coulis, garlic crostini
finished with roasted artichoke cream*

SPAGHETTI ALLA NAPOLITANA \$16
cherry tomatoes, basil, tomato sauce

TRUFFLE STUFFED SACCHETTI \$20
*tossed in brown butter sage and served on butternut squash purée,
sausage, pistachio, shaved parmesan, and crisp panko*

PAPPARDELLE CINGHIALE RAGU \$22
*sage-immersed braised Canadian wild boar finished with tomato sauce,
truffle essence, and zested parmiggiano*

ORRECHIETTE FRUTTI DI MARE \$28
shrimp, squid, and mussels in a white wine tomato sauce

BRANZINO FILLET AL FORNO \$28
*European seabass delicately baked with thyme, served with roasted garlic potato purée,
peppers, baby kale, eggplant caponata, grilled lemon*

SEARED CORNISH HEN \$28
*roasted fingerling potatoes, pea purée, forest mushrooms,
roasted cherry tomatoes, finished with pan jus*

10oz STRIPLOIN STEAK \$35
*roasted fingerling potatoes, rapini, peppers,
finished with veal jus*

GRILLED LAMB CHOP \$35
*roasted fingerling potatoes, carrot purée, asparagus,
drizzled herb infused balsamic olive oil*

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