



SUMMERLICIOUS^{OM}

JULY 4 - 20, 2025

Produced by  TORONTO

LUNCH \$41

Appetizer (choice)

Soup of the Day (GF, DF)

Truffled Beef Carpaccio, Crispy Capers, Parmesan, Crostini, House Pickles

Italian Burrata, Heirloom Tomato, Peach, Almond, Salsa Verde (GF)

Arugula, Fennel, Pecorino, Orange, Pomegranate Seed, Honey Vinaigrette (V, GF, DF)

Crab Arancini, Peperonata, Salsa Verde

Entrée (choice)

Spinach Ricotta Chicken Involtini, Fingerling Potato, Grilled Zucchini, Piperade Sauce (GF, DF)

Classic Bolognese, Pappardelle (DF)

Wood Fire Oven Wild Funghi Pizza, Fontina Cheese, Arugula, Truffle Oil

Pan Seared Salmon, Roasted Fennel, Artichoke, Crispy Capers, Spring Pea Puree (GF, DF)

Zucchini Pasta, Sundried Tomato, Green Peas, Almond, Garlic, Basil Pesto (GF, DF)

Dessert (choice)

Pistachio Tiramisu, Coulis

Roasted Peach, Lemon, Yogurt, Honey Crumble

Strawberry Pannacotta, Hibiscus, Mint

Sorbet of the Day, Chocolate Soil



SUMMERLICIOUS^{OM}

JULY 4 - 20, 2025

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DINNER \$55

Appetizer (choice)

Soup of the Day (GF, DF)

Truffled Beef Carpaccio, Crispy Capers, Parmesan, Crostini, House Pickles

Italian Burrata, Heirloom Tomato, Peach, Almond, Salsa Verde (GF)

Arugula, Fennel, Pecorino, Orange, Pomegranate Seed, Honey Vinaigrette (V, GF, DF)

Crab Arancini, Peperonata, Salsa Verde

Entrée (choice)

Spinach Ricotta Chicken Involtini, Fingerling Potato, Grilled Zucchini, Piperade Sauce (GF, DF)

Classic Bolognese, Pappardelle (DF)

Linguini, Tiger Shrimp, Black Olives, Cherry Tomato, Capers, Coconut Tomato Bisque

Pan Seared Salmon, Roasted Fennel, Artichoke, Crispy Capers, Spring Pea Puree (GF, DF)

Tomato Madiera Braised Beef Cheek, Asparagus, Roasted Herb Polenta, Sweet Potato Chip (GF)

Zucchini Pasta, Sundried Tomato, Green Peas, Almond, Garlic, Basil Pesto (GF, DF)

Dessert (choice)

Pistachio Tiramisu, Coulis

Roasted Peach, Lemon, Yogurt, Honey Crumble

Strawberry Pannacotta, Hibiscus, Mint

Sorbet of the Day, Chocolate Soil