

Lunch.

The way
of eating, a
tablespoon
at a time.

COCKTAILS

Deep Sea
Negroni

La Clandestine Absinth
Magellan Gin
Dolin White Vermouth
Blue Curacao
Bittermens Hopped &
Grapefruit Bitter

15

Casia

Romeo's Gin
Strega Herb Liquor
Aperol
Lime Juice
Scrappy's Lavander Bitter

20

MOCKTAILS

Viridi

Fresh Avocado
Agave Syrup
Lime Juice
Jalapeño Pepper
Cilantro

12

The
Traveler

Tito's Vodka
Midori Liquor
Cava
Lime Juice
Simple Syrup

18

Pompeii

Campari
Berry and Basil Syrup
Soda
Lemon Juice

12

Capt'n
Nemo

Pineapple Juice
Squid Ink Syrup
Lemon Juice
Tabasco

10

IL
Capo

Bulleit Bourbon
Ammaro Vecchio del Capo
Puerto Fino Lustau Sherry
Mister Bitters Honeyed Apricot
& Smoked Hickory Bitter

17

Karpouzi

Ouzo
Limoncello
Watermelon Juice
Lime Juice
Simple Syrup

14

Champs-
de-mars

Hibiscus Syrup
Lime Juice
Fever Tree Tonic

9

À LA CARTE

APPETIZERS

Preserved cherry tomatoes,
fresh ricotta, olive oil and
balsamic
12

Pepper crusted
bison carpaccio,
ceps duxelles and thyme
16

Scallop crudo,
portobello mushrooms,
apple caramel and
brunoise
16

Crostini,
eggplant caponata,
coppa made in Quebec,
and cottage cheese
15

Ultra-creamy burrata,
speck ham
and basil
26

ANTIPASTI

25

— Artisanal 100% local.
Our favourites.
cheeses 2x,

— Charcuterie
made in Qc. 2x,

Fluffy Italian
bread. — Focaccia,

— Olive mix,

— Pickled
vegetables.

MAIN

FRESH PASTA

Pappardelle, broccoli,
spinach and crispy
garlic croutons 22

Linguini, buffalo
mozzarella, sweet
harissa and pine
nuts 24

MEAT

Braised pork belly,
grilled carrots and
sage 22

Roasted rack of lamb,
rosemary-infused olive
oil, white bean puree,
artichokes, *reduction* 45

Gnocchi, duck confit
and butternut squash 24

FISH

Sea bass,
cauliflower
risotto,
Parmesan
and butter

26

Lobster
bisque
and meat,
fingerling
potatoes
and saffron

28

SIDES

Roasted new potatoes,
thyme and sea salt
6

Grilled zucchini,
basil-infused olive oil
6

Sauteed wild mushrooms,
persillade
6



Of course, our menus are printed on responsible papers.