

“ We love to  
eat, taste and  
share...  
one spoonful  
at a time.”

Dinner menu

Tbsp.

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À la carte  
menu

APPETIZERS

Rustic Focaccia With Inspired  
Garnish Of The Day

8

Minestrone "à la Tbsp." - Diced  
Vegetables, Parmesan Crisps,  
Parmigiano Tomato Broth

15

Handmade Mozzarella Stick  
- Caraway Rye Crust, Truffle  
Infused Honey, Pickled Chili  
Peppers

16

Twisted Caprese Salad - Fior Di  
Late, Camomila Tea Compressed  
Tomatoes, Cucumber Gel,  
Rosehip Powder

14

Warm Lentil and Chickpea Salad  
- Sundried And Confit Tomatoes,  
Burnt Goat Cheese, Sherry  
Vinaigrette

13

Octopus Carpaccio - Green  
Olives, Polenta Crips, Mujol  
Caviar Dressing, Sweet Drop  
Peppers

15

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TO SHARE

## Antipasto Platter (A classic!)

Quebec Charcuteries And Cheeses , Crostini,  
Pickled Vegetables, Nuts

28

## Oh So Creamy Burrata (200gr.)

Mushrooms, Rye Croutons, Pesto

31

## Super-Fresh Oysters

Served with a Sea-Buckthorn Mignotte Sauce

6 un. / 18    12 un./ 32    18 un./ 45

## Crispy Porchetta Bites (6x)

Homemade Salsa Verde

16

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FROM THE CUCINA

Slowly Braised Lamb Shank,  
Cooking Jus, Cassoulet Di  
Fagioli, Orange Gremolatta

32

Roasted Cornish Hen- Reduced  
Jus, Lemon Rosemary Roasted  
Fingerling Potatoes, Tuscan Kale  
Chips

25

Tagliata Con La Rucola - Sliced  
Bavette From The Grill, Confit  
Tomatoes, Arugula, Barley Salad,  
Aged Balsamic, Parmigiano  
Reggiano

29

Steamed Mussels - Finochietto  
Dry Salumi, Fennel, Sambuca,  
Tomato Sauce, Grilled Foccacia

21

Quebec Waygu Double  
Cheeseburger - House Foccacia  
Bun, Buffalo Mozzarella,  
Petite-Patrie Smoked Pancetta,  
Heirloom Tomatoes, Pesto Mayo,  
Fries Or Salad

30

FRESH PASTA

Gnocchi Al Ragu - Soft Potato  
Gnocchi, Braised Ragu, Pecorino  
Cheese

*Never Enough Cheese!*  
*Add Burrata (100g.) +10*

22

Cavatelli A La Norma - Eggplant,  
Tomato Sauce, Ricotta Salata

*Add Burrata (100g.) +10*

20

Carrot Risotto - Diced Carrot,  
Orange Mascarpone Cream

*Add Scallops Topped With Nduja  
And Crispy Pangritata +15*

20

Spaghettoni Verde Allo Scoglio-  
Seafood, Thickened Fresh  
Tomatoes And Fish Broth

27

CUT & CATCH

# Grilled Tomahawk Steak - 1,5kg

Presented To The Table.

Served With Roasted Garlic Rosemary Fingerling  
Potatoes And Truffle Jus

*Market Price*

# Fresh Whole Fish Of The Day

Presented To The Table.

Served With Salsa Di Cipolline In Agrodolce

*Market Price*

## SIDES

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Honey-Glazed Heirloom Carrots,  
Fresh Herbs

8

Pan-Seared Wild Mushrooms,  
Veal Jus, Fresh Herbs

8

Roasted Garlic Rosemary  
Fingerling Potatoes

7

Charred Rapini, Confit Garlic,  
Chili Flakes

9