

TAPAS

CROQUETA DE JAMON SERRANO   **18**

Crispy coated Serrano ham & bechamel,
Manchego cheese, pimento aioli.

MEDITERRANEAN MEZZE PLATTER   **22**

Baba ghanoush, hummus, labneh, pickled vegetables, cornichons, olives, roasted red peppers, za'atar, grilled focaccia. **(For 2)**

CHARCUTERIE BOARD  **35**

St. Lawrence market cured meats and artisanal cheeses,
house condiments and grilled Focaccia: two cheeses,
three cured meats. **(For 2)**

FRUTTI DI MARE BOARD **36**

Smoked salmon, marinated mussels, chilled prawns, bee
pollen cream cheese & sundried tomato pesto, house
pickled vegetables, grilled focaccia. **(For 2)**

CHICKEN PINTXO  **17**

Flame grilled chicken skewers, smoked Spanish paprika
yogurt marinade, chimichurri.

BRUSCHETTA **16**

Grilled house focaccia and our Infamous bruschetta mix,
Mozzarella, Grana Padano, fresh basil, balsamic reduction.

CRISPY FRIED CALAMARI **20**

Chickpea flour fried calamari, bruschetta mix, pea tendrils.

LOCALLY FORAGED

+ \$8 for balsamic marinated tofu | + \$8 for grilled chicken breast

+ \$8 for 4 Wild Red Prawns

+ \$15 for 6oz filet of grilled organic Atlantic salmon

+ \$8 for 4 Grilled House Chorizo

ROOTS & SPROUTS  **10/16**

Local greens & berries, vegetable ribbons,
Ontario Feta, strawberry vinaigrette.

CLASSIC CAESAR **12/18**

Romaine, croutons, crispy capers,
Parmigiano-Reggiano, Caesar dressing.

HORIATIKI  **14/20**

Green pepper, cucumber, tomatoes, red
onions, kalamata olives, marinated feta,
Greek vinaigrette.

BURRATA  **24**

Baby arugula, heirloom tomatoes, Ontario
Burrata Cheese, pomegranate & balsamic
glaze, fresh basil, grilled Focaccia.

**CÔTE D'AZUR
SALADE NIÇOISE** **26**

Ahi Tuna, cherry tomatoes, avocado, fingerling potatoes,
hard-boiled egg, capers, French beans, Anchovy
& Lemon vinaigrette.

CHICKEN PAILLARD SALAD  **24**

Pan seared chicken cutlet, frisée & Treviso, confit
cherry tomatoes, Dijon lemon& caper pan jus,
shaved Manchego.

HANDHELDS

**Burgers & Sandwiches served with soup
or fries, substitute with the following**

+ \$3 for sweet potato fries

+ \$4 Caesar, Market or Horiatiki Salad

FAMOUS HH BURGER **23**

Roasted garlic aioli, iceberg lettuce, tomato, red onion.
100% ground Canadian Angus chuck & brisket.
Served Medium or Well Done.

Add smoked cheddar \$4, Add smoked bacon \$4,

Add both cheddar and bacon \$6

LAMB BURGER27

Spiced Ontario ground lamb, caramelized onions & peppers, whipped Feta, Tzatziki.
Served Medium or Well Done.

THE HALLOUMI🍴24

Fried halloumi cheese, House Focaccia, basil aioli, roasted bell peppers & caramelized onions, sweet corn shoots & pea tendrils.

HOTHOUSE SHRIMP ROLL26

Garlic buttered baguette, wild caught red prawns, classic remoulade, smoked Spanish paprika.

GREEK GYROS20/22

Traditional fluffy pita, heirloom cherry tomatoes, red onion, Balkan tzatziki, Feta.

Grilled Chicken Souvlaki | 20
Roasted & Shaved Lamb & Beef | 22

PASTA E RISO

+ \$8 for grilled chicken breast
+ \$8 for 4 Wild Red Prawns
+ \$8 Grilled House Chorizo

LUMACHE BOLOGNESE🍴24

Beef Bolognese, Basilico, red wine, fresh lumache pasta. (Sauce contains dairy)

SPAGHETTI ALLE VONGOLE🍴28

Spaghetti Quadri, Canadian Manila clams, heirloom cherry tomatoes, parsley, aglio e olio.

ONTARIO SPRING PASTA🍴🍴23

Linguine, snap peas, asparagus, spring onion, grape tomatoes, tarragon, Crème Fraîche & Parmigiano-Reggiano.

CAPPELLETTI🍴🍴23

Ricotta stuffed cappelletti in a rose sauce topped with mozzarella and cheddar.

CAPONATA BOWL25

Choice of Smoked Chicken/Ahi Tuna/Red Prawns

Jasmine rice, avocado, kalamata olives, capers, heirloom cherry tomatoes, pickled red onion, crispy eggplant, Calabrian chili.

Add a small Caesar, Horiatiki or Garden Salad to start \$5

FARM TO SEA

MOULES FRITES PUTTANESCA🍴24

Shallots, garlic, white wine, fresh herbs, kalamata olives, confit tomatoes, capers. Grilled Focaccia & fresh cut frites.
+\$8 House-made Chorizo

CAPE D’OR SALMON🌿32

Organic Newfoundland Atlantic salmon, roasted cauliflower & lemon rice, butter poached broccolini, sauce vierge.

CHICKEN BROCHETTE🌿🌿25

Moroccan spice chicken skewer, coconut scented basmati rice, herb fingerlings, grilled vegetables, herb & lemon spiked tahini, Balkan yogurt.

STEAK FRITES🍴38

AAA 8oz Canadian New York striploin, frites, garlic aioli. Brandy Peppercorn Sauce.

Add a small Caesar, Horiatiki or Garden Salad to start \$5

Many items can be modified, please talk with your server.

We have Gluten Free buns and Pasta.

Substitute starch for cauliflower, lemon rice, herb fingerling potatoes, French fries or basmati rice.

🍴 Vegetarian 🌿 Vegan 🌿 Gluten Friendly

🐷 Contains Pork 🌰 Contains Nuts 🌰 Contains Seeds

🍴 Alcohol Used In The Preparation | All our pastas contain dairy