

WINE FEATURE

VELENOSI LACRIMA DI MORRO D'ALBA SUPERIORE 09
MARCHE, ITALY

ONE OF LE MARCHE'S MOST FAMOUS AND DISTINCTIVE WINES, LACRIMA HAS A LONG HISTORY IN THE CENTRAL ITALIAN REGION AND WAS GIVEN DOC STATUS IN 1985.

INTENSE RUBY COLOUR WITH VIOLET HUES AND A BOUQUET OF CANDIED CHERRY, BLUEBERRY AND BLACKBERRY. FULL-BODIED ON THE PALATE WITH HARMONIOUS TANNIN STRUCTURE AND DISTINCTIVE CHARACTER INDICATIVE OF THE REGION.

GLASS 16 | QUARTINO 21 | BOTTLE 65

COCKTAILS

FRENCH TWENTY-NINE

GREY GOOSE VODKA / ST. GERMAIN / GRAPEFRUIT / PROSECCO 10

BERLINETTA

BOMBAY SAPPHIRE GIN / APEROL / LIME / PROSECCO 10

TEQUILA ANTIQUADA

MILAGRO REPOSADO / MEZCAL / AGAVE / ANGOSTURA BITTERS / ORANGE TWIST 12

SUNSET IN PALOMA

AVION TEQUILA / GRAPEFRUIT / LIME / SIMPLE / SODA 13

IMPERIAL RIFF

BEEFEATER GIN / MARTINI BIANCO / LUXARDO MARASCHINO / AROMATIC BITTERS 12

CUCUMBERSOME

HENDRICKS GIN / LIME / MINT / CUCUMBER / ROSE WATER / BITTERS 13

ITALIAN BOOTLEGGER

CORNER CREEK BOURBON / AMARO NONINO / DRY VERMOUTH / JERRY THOMAS BITTERS 12

FOUR ROSES COLLINS

FOUR ROSES SMALL BATCH BOURBON / LEMON / SIMPLE / SODA 13

JAMAICAN NAVY

APPLETON ESTAE RUM / LEMON / HOUSEMADE ORGEAT / CRACKED PEPPER 12

THE BONNIE

BACARDI WHITE RUM / HOUSEMADE ORGEAT / STRAWBERRY / LIME 11

GLASS 6oz | QUARTINO 9oz

BUBBLY

BELSTAR PROSECCO NV VALDOBIADDENE 10

LOUIS ROEDERER CHAMPAGNE BRUT PREMIER NV REIMS 23

ITALIAN WHITE

BORGOSCHETTO PINOT GRIGIO 10 FRIULI 9|12

SALLIS TREBBIANO D'ABRUZZO 'KASAURA' 10 ABRUZZO 13|17

BROGLIA GAVI 'IL DOGE' 10 PIEDMONT 14|19

non-ITALIAN WHITE

MEGALOMANIAC RIESLING 'NARCISSIST' 08 BEAMSVILLE 14|19

VILLA MARIA SAUVIGNON BLANC 10 MARLBOROUGH 13|17

SOKOL BLOSSER 'EVOLUTION' 09 OREGON 15|20

MT EDEN CHARDONNAY 'BIEN NACIDO' 08 SANTA BARBARA 17|23

PINK

TERRADORA AGLIACICO ROSÉ 'ROSANOVAE' 10 CAMPANIA 14|19

ITALIAN RED

FEUDO D'ELIMI NERO D'AVOLA | SHIRAZ 09 SICILY 9|12

SALLIS MONTEPULCIANO D'ABRUZZO 'KASAURA' 08 ABRUZZO 12|16

FATTORIA DI MAGLIANO SANGIOVESE 'CAPATO' 08 TUSCANY 13|17

DELIBORI RIPASSO DELLA VALPOLICELLA 08 VENETO 15|20

non-ITALIAN RED

ROSEHALL RUN PINOT NOIR 'CUVÉE COUNTY' 08 P.E.C. 17|23

SUSANA BALBO MALBEC 'CRIOS' 08 MENDOZA 12|16

SOKOL BLOSSER SYRAH 'MEDITRINA' 09 OREGON 15|20

COLUMBIA CREST CABERNET SAUVIGNON 08 COLUMBIA VALLEY 14|19

NONINO

vertical

SHARE

WARM OLIVES

BALSAMIC, TOMATO, GRILLED FOCACCIA 7

PROSCIUTTO DI PARMA

RED WINE PEAR / BLACK PEPPER / CROSTINI 16

CROSTINI

GOAT CHEESE / ZUCCHINI / PESTO 8

RICOTTA 'INFORNATA'

BRUSSELS SPROUTS / CHEESE BREAD / BLACK PEPPER 15

STARTERS

ENDIVE & ROCKET

DRIED FIGS / HAZELNUT / VIN COTTO 13

SCALLOPS

CHANTERELLES / LEEKS / APPLE / GUANCIALE / FRESH CHICKPEA POLENTA 16

YELLOWFIN TUNA

CAULIFLOWER SALAD / RAISINS / PINE NUTS / BALSAMIC / GREMOLATA 15

CARPACCIO

POTATO, MUSHROOM + ARUGULA / PARMIGIANO 'MOUSSE' / TRUFFLE VINAIGRETTE 17

BABY ROMAINE

BLUEBERRY / TURNIP / PECORINO ROMANO / BLUEBERRY VINAIGRETTE 12

OCTOPUS

LENTILS / CONCORD GRAPES / ARUGULA / PRESERVED LEMON / SABA 15

BEET SALAD

ONTARIO GORGONZOLA / LEMON + PARSLEY / BEET CHIPS / CANDIED PECANS 12

VITELLO TONNATO

GRASS-FED VEAL / TUNA AIOLI / CAPERS / CROUTONS / SPROUTS 15

FRESH PASTA & RISOTTO

GNUDI

TRUFFLE / OYSTER + PORCINI MUSHROOM PURÉE 26

CHITARRA

FRESH TOMATO 'PASSATA' / MOZZARELLA DI BUFALA / BASIL OIL 21

GNOCCHI

SQUID, CUTTLEFISH + CLAMS / ARUGULA / TOMATO / OLIVE OIL + GARLIC 26

CHESTNUT STROZZAPRETI

DUCK RAGU / CHESTNUTS / SPINACH / FRESH HERBS / CROTONESE 23

RISOTTO

CHANGES NIGHTLY PA

RAVIOLI

CHEESE 'FONDUTA' FILLING / ROASTED TOMATO / SQUASH / SAGE / SPROUTS 24

COFFEE TAGLIATELLE

LOBSTER / CHERRY TOMATO / LEMON / LOBSTER BISQUE / BASIL 26

CAVATELLI

PORCINI / FENNEL SAUSAGE / ZUCCHINI / CRACKED PEPPER / CACIO DI FOSSA 23

PAPPARDELLE

SLOW-BRAISED WILD BOAR RAGU / PARMIGIANO REGGIANO 24

FISH & MEAT

WHOLE BRANZINO

TAGGIASCHE OLIVE + CAPER BERRY OIL / NIGHTLY ACCOMPANIMENT 32

WHOLE RED SNAPPER

PRESERVED LEMON + PISTACHIO OIL / NIGHTLY ACCOMPANIMENT 31

ARCTIC CHAR

CLAMS + MUSSELS / WATERCRESS PURÉE / HERB GNOCCHI / CRISPY PROSCIUTTO 25

ALBACORE TUNA

BEET PURÉE / DATE, CAULIFLOWER + COUS COUS SALAD / BEET DRESSING 26

ELORA PHEASANT

BREAST / THIGH / LEG 'CROCCHETTA' / CAULIFLOWER PURÉE / PURPLE CABBAGE / SPROUTS 26

DUCK

SWISS CHARD / BACON / CHANTERELLE MUSHROOMS / FINGERLINGS / DUCK JUS 27

LAMB

FRESH POLENTA / LAMB BACON + BRUSSELS SPROUTS / RAPINI / RADICCHIO MARMALADE 30

BEEF TENDERLOIN

SQUASH / JERUSALEM ARTICHOKE / PARSNIP / GUANCIALE / MAPLE + RED WINE JUS 35

RIB-EYE STEAK

BEETS / FENNEL / WATERCRESS / PANCETTA / HERBS 12oz 40 14oz 44 16oz 49

ONTARIO VENISON

ACORN SQUASH / TURNIP / PEAR / ESCAROLE / SASKATOON BERRY SAUCE 29