

# bosk

## DINNER MENU

### ANTIPASTI

ZUPPA DI SEDANO RAPA   20  
**Green Acres Farms Celeriac Soup** | Shaved Celery and Leaves |  
 Black Truffle | Toasted Hazelnut | **Brodflour Sourdough Crouton** |  
 Parsley Oil

FRITTO MISTO 26  
**Fogo Island Shrimp** | Squid | Smelts |  
**Preserved Chili Emulsion** | Parsley Emulsion | Lemon

RADICCHIO GRIGLIATO   24  
**Charred Radicchio** | **Venetian Spiced Sweet Potato** | Ricotta Salata |  
 Citrus Vinaigrette | Toasted Pumpkin Seeds | **Baco Noir**

BURRATA   40  
**Local Burrata** | **Cookstown Farms Variegated Beets** | Pistachio  
 Crumb | Orange Segments | Tarragon

TARTARE DI CARNE 34  
**Canadian Prime Beef Tenderloin** | **Brodflour Sourdough** |  
**Cured Duck Egg Yolk** | **100km Spicy Greens** | Pickled Shallot

### VEGANO

INSALATA VERDE  22  
**100km Spicy Greens** | Castelfranco Radicchio | **Brodflour Sourdough**  
 | **Compressed Apple** | **Ohme Farms Fennel** | Cider Vinaigrette

RISOTTO ALLA BARBABIETOLA    32  
**Cookstown Farms Variegated Beets** | Acquerello Rice | Oat Milk |  
 Toasted Pistachio | Tarragon

CAVOLFIORRE ARROSTO  35  
**Roasted Cauliflower Steak** | Braised Lentils | **100km Swiss Chard** |  
 Gremolata | Toasted Sunflower Seeds

### PRIMI

AGNOLOTTI DI ZUCCA  38  
**Cookstown Farms Squash** | **Roasted Squash and Ricotta Stuffed Pasta**  
 | Brown Butter Zabaglione | **Apple Caponata** | Spiced Pumpkin Seeds

CAVATELLI AI FUNGHI  44  
**Chive and Spinach Cavatelli** | **Canadian Forage Mushrooms** |  
 Porcini and Black Garlic Butter | Black Truffles | Parmigiano Reggiano

SPAGHETTI ALLA CARBONARA  38  
**House Made Guanciale** | **Cured Duck Egg Yolk** |  
 Pecorino Toscano | Toasted Black Pepper

PAPPARDELLE ALL' ANATRA 40  
**Hand-cut Pappardelle** | **Venetian Spiced Braised Duck Leg** |  
**Stoney Creek Tomatoes** | **Duck Skin Crackling** | Testun Barolo | Sage

### SECONDI

MERLUZZO E RISOTTO NERO  58  
**Poached Fogo Island Cod** | Squid Ink Risotto | White Soffritto |  
**Preserved Chili** | **Pickled Fennel**

BRANZINO ALLA GRIGLIA 68  
 Grilled Mediterranean Sea Bass | **Brodflour Sourdough** | **Pickled**  
**Mustard Greens** | Citrus Garlic Vinaigrette

FILETTO DI CERVO  64  
**Cocoa Crusted Venison Tenderloin** | Roasted Salsify |  
**100km Swiss Chard** | **Preserved Plum** | Espresso Jus

BISTECCA  120  
**Canadian Prime Dry Aged Bone-in Ribeye** | **Preserved Chili** |  
 Roasted Garlic | **Smoked Maldon Salt** | Rapini

### CONTORNI

ZUCCA   20  
**Cookstown Farms Roasted Butternut Squash** | **Ontario Maple Syrup**  
 | Pecans | Rosemary

PATATE  19  
**Crispy Fingerling Potatoes** | **Potato Crumb** |  
 Parmigiano Reggiano | Oregano

RAPINI  18  
 Charred Broccoli Rabe | Crispy Garlic | Lemon

### DESSERTS

MILLEFOGLIE AL PISTACCHIO  24  
 Pistachio Cream | Puff Pastry | Crunchy Pistachio Gianduja

CHEESECAKE AL GORGONZOLA  23  
 Walnut Crust | Fig Port Jelly | Honey

TARTUFO BIANCO  22  
 Banana Caramel | Coffee Semifreddo | Maple Cake

 Vegan  Vegetarian  Contains Pork  Gluten-Free  Contains Nuts  Contains Alcohol

\*All prices are exclusive of service charge, tax and gratuity | \*Please let our colleagues know if you have any food allergy or special dietary requirement | Our produce and cuisine is "Rooted in Nature", featuring the finest local and seasonal ingredients. 