

# bosk

## LUNCH MENU

### ANTIPASTI

ZUPPA DI SEDANO RAPA  	20
Green Acres Roasted Celeriac Soup   Shaved Celery and Leaves   Black Truffle   Toasted Hazelnut   Brodflour Sourdough Crouton   Parsley Oil	
BURRATA  	40
Local Burrata   Cookstown Farms Variegated Beets   Pistachio Crumb   Orange Segments   Tarragon	
FRITTO MISTO	26
Fogo Island Shrimp   Squid   Smelts   Preserved Chili Emulsion   Parsley Emulsion   Lemon	
TARTARE DI CARNE	34
Canadian Prime Beef Tenderloin   Brodflour Sourdough   Cured Duck Egg Yolk   100km Spicy Greens   Pickled Shallot	

### INSALATA

RADICCHIO GRIGLIATO  	24
Charred Radicchio   Venetian Spiced Sweet Potato   Ricotta Salata   Citrus Vinaigrette   Toasted Pumpkin Seeds   Baco Noir	
INSALATA VERDE 	22
100km Spicy Greens   Castelfranco Radicchio   Brodflour Sourdough Crouton   Compressed Apple   Ohme Farms Fennel   Cider Vinaigrette	

### ADD PROTEIN

Grilled Beef Tenderloin	32
Charred Salmon	26
Roasted Chicken Breast	18
Grilled Jumbo Prawns (1PCS)	12

### PASTA

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 Mushroom   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	
RISOTTO ALLA BARBABIETOLA   	32
Cookstown Farms Variegated Beets   Acquerello Rice   Oak Milk   Toasted Pistachio   Tarragon	

### PANINO

VITELLO CROCCANTE	35
House Made Focaccia   Crispy Veal Loin   Peperonata   Fontina Fonduta   Bella Casara Ontario Mozzarella   Stoney Creek Tomatoes	
VERDURA ALLA GRIGLIA 	30
Brodflour Sourdough   Roasted Tomato Pesto   St. Davids Marinated Zucchini   Eggplant   Peppers   100km Spicy Greens   Niagara Falls Baco Vinegar	
MORTADELLA 	30
House-Made Focaccia   Sliced Mortadella   Bella Casara Ontario Mozzarella   Onion Marmalade   Campari Tomato   Pistachio Aioli	

### 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. 