

bosk

EXPRESS LUNCH

2 COURSE | \$60

3 COURSE | \$80

FIRST COURSE | CHOICE OF

ZUPPA DI SEDANO RAPA  

Green Acres Farms Celериac Soup | Shaved Celery and Leaves | Black Truffle |
Toasted Hazelnut | Brodflour Sourdough Crouton | Parsley Oil

INSALATA VERDE 

100km Spicy Greens | Castelfranco Radicchio | Brodflour Sourdough Crouton |
Compressed Apple | Ohme Farms Fennel | Cider Vinaigrette

FRITTO MISTO

Fogo Island Shrimp | Squid | Smelts | Preserved Chili Emulsion | Parsley Emulsion | Lemon

SECOND COURSE | CHOICE OF

SALMONE E RADICCHIO 

Cape D'or Salmon | Charred Radicchio | Venetian Spiced Sweet Potato |
Ricotta Salata | Citrus Vinaigrette | Toasted Pumpkin Seeds | Baco Noir

SPAGHETTI ALLA CARBONARA 

House Made Guanciale | Cured Duck Egg Yolk | Pecorino Toscano | Toasted Black Pepper

VERDURA ALLA GRIGLIA 

Brodflour Sourdough | Roasted Tomato Pesto | St. Davids Marinated Zucchini | Eggplant |
Peppers | 100km Spicy Greens | Niagara Falls Baco Vinegar

THIRD COURSE | CHOICE OF

MILLEFOGLIE AL PISTACCHIO 

Pistachio Cream | Puff Pastry | Crunchy Pistachio Gianduja

CHEESECAKE AL GORGONZOLA 

Walnut Crust | Fig Port Jelly | Honey

TARTUFO BIANCO 

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. 