

canto

Crostini 16

A selection of 4 sourdough crostini, topped with seasonal ingredients

Cavolo Romanesco 16

Japanese-inspired cauliflower fritto, served with sesame ponzu **V L**

Legato Salad 18

Seared pears, radicchio trevigiano, arugula, frisée, buffalo milk soft cheese & toasted pecans, served with a fresh herb vinaigrette **G V**

Swordfish Tacos 26

Handmade soft corn tortillas, grilled marinated swordfish & red cabbage served with a mango salsa **G L**

Charcuterie 29

Chef's selection of artisanal charcuterie, sourced locally served with crostini & pickled vegetables in extra virgin olive oil

Artisanal Cheese 29

Chef's selection of locally sourced cheese. May include pasteurized sheep, goat, buffalo & cow cheeses. Served with crackers, dried fruits, nuts & honey

Cavatelli Semplici 26

Handmade pasta, served in our fresh tomato sauce with basil & topped with fresh burrata

Steak Frites 62

Canadian Prime 10 oz New York Striploin, bearnaise butter, served with potato fries **G**

Humber Smashed Burger 28

2 x 3.5oz prime rib patties with double-smoked bacon, cherry tomato chutney, Ontario Alpen style cheese, on a brioche bun.
Served with potato fries

Walnut Carrot Cake 14

With a traditional cream cheese icing

Sides 12

Sautéed julienne vegetables

Seasonal salad

Potato fries