APPETIZERS

BREAD BASKET 6
Sourdough, choice of extra virgin olive oil or house-smoked butter

PROSCIUTTO CON GNOCCO FRITTO 21
Ruliano prosciutto, fried dough

CHEESE PLATE 25
Selection of artisanal cheese, crackers, jam

CALAMARI FRITTI 25
Fried calamari, paprika mayo, lemon

SEARED STEAK TARTARE 24
Chopped steak, capers, chives, gherkins, mustard, crostini

PARMIGIANA 20
Eggplant, Parmigiano Reggiano, mozzarella, tomato, basil

FOIE GRAS TERRINE 29
Mustard, maple syrup, berry compote, brioche

LOBSTER & SHRIMP ROLL 31
Poached lobster and shrimp, brioche, tomato, chives, mayo, lemon, chili

SHRIMP COCKTAIL 35
Four poached shrimp, spiced cocktail sauce

OCTOPUS 28
Roasted tomato, 'nduja, basil

BEEF CARPACCIO 24
Crispy potato, Parmigiano Reggiano, chive, lemon mayo

FRENCH ONION SOUP 20
Beef and chicken broth, caramelized onion, gruyère, croutons

SALADS

ENDIVE SALAD 18
Pistachio, Manchego, Greek yogurt dressing

ROMAINE 18
Anchovy dressing, Parmigiano Reggiano, crispy breadcrumbs

CAPRESE 21
Mozzarella di Bufala, roasted roma tomato, basil

FUNGHI ASSOLUTI 21
Arugula, oyster mushrooms, Parmigiano Reggiano, garlic, breadcrumbs, balsamic

ALBACORE TUNA 26
Smoked seared tuna, Ontario greens, green bean, chili, crispy leek, pickled cucumber

COBB (Available until 4pm) 26
Iceberg, chicken breast, egg, Cambozola, avocado, cherry tomato, bacon, lemon, extra virgin olive oil

CRUDO

SALMON 20
Irish organic salmon, tamari, pickled shallot, caper, extra virgin olive oil

YELLOWFIN TUNA 25
Lime, chive, gaufrette potato chips, extra virgin olive oil

HAMACHI 27
Yellowtail, sweet drop pepper, shallot, asian pear, celery leaf, extra virgin olive oil

SCALLOP 26
Celery root, red beets, horseradish, brown butter

BUTCHER

STOCK STEAK FRITES 48
10oz Striploin, hand-cut fries, STOCK mayo

BURGER ROYALE 27
9oz beef patty, cheddar, STOCK burger sauce, Boston lettuce, pickle

NEW YORK STRIP 79
14oz 6-8 weeks dry-aged Striploin

TENDERLOIN 82
9oz dry-aged Tenderloin, jus

RIBEYE 83
14oz 6-8 weeks dry-aged Ribeye

DUCK BREAST 62
Squash, sage, jus

PORK CHOP 41
14oz Berkshire pork, wholegrain mustard, cipolline agrodolce

POLLO AL TARTUFO 41
Half chicken, black truffle, jus

STEAK AU POIVRE 38
10oz Flank steak, green peppercorn sauce

COWBOY 250
50oz 6-8 weeks dry-aged Cowboy with two sides and condiments (feeds 3-4 people)

FISH

BRANZINO 45
Taggiasche olive, extra virgin olive oil

HALIBUT 47
Red onion escabeche, hazelnuts, parsley

YELLOWFIN TUNA 54
10oz loin, lemon, caper, chili, brown butter, parsley

PASTAS

SPAGHETTI POMODORO 22
Tomato, basil, Ricotta Squanta, extra virgin olive oil

TAGLIATELLE ALLA BOLOGNESE 27
Traditional bolognese ragu (pork & beef), Parmigiano Reggiano

SPAGHETTI ALLA NORCINA 31
Pork sausage, Pecorino Romano, garlic, black truffle

SPAGHETTI ALLA CARBONARA 27
Guanciale, egg yolk, cracked pepper, Pecorino Romano

RAVIOLONI ALL'UOVO 31
Ricotta and spinach filling, egg yolk, brown butter, Parmigiano Reggiano, black truffle

PAPPARDELLE AL SUGO D'AGNELLO 30
White wine lamb ragu, Parmigiano Reggiano, squash, herbs

CAVATELLI AI FRUTTI DI MARE 30
Shrimp, calamari, cuttlefish, clams, mussels, cherry tomato, white wine, extra virgin olive oil, chili

GNOCCHI AI FUNGHI 34
Chanterelle, garlic, shallot, butter, Parmigiano Reggiano

PIZZAS

MARGHERITA 20
Tomato, mozzarella, basil, fior di latte

PEPPE 25
Tomato, mozzarella, pepperoni (pork), fennel pollen, Parmigiano Reggiano

SANTO STEFANO 27
Tomato, arugula, Mozzarella di Bufala, Prosciutto di Parma (pork)

SAN GIORGIO 24
Tomato, mozzarella, mushroom, Calabrese Salame (pork)

VEGETARIANA 24
Tomato, eggplant, zucchini, goat cheese, parsley, basil

BURRATA E FUNGHI 31
Mozzarella, whole burrata, wild mushrooms, black pepper

MORTADELLA E PISTACCHIO 31
Mozzarella, mortadella (pork), pistachio, whole Mozzarella di Bufala, chili, hot honey

RICOTTA E 'NDUJA 26
Mozzarella, ricotta, 'nduja (pork), honey, chili, chives

SIDES

ARTICHOKE 17
White wine, sage, onion, crispy breadcrumbs, garlic

BOSTON BIBB 13
Red wine vinegar,chive

TRUFFLE FRIES 24
Black truffle, Parmigiano Reggiano, truffle mayo

HAND CUT FRIES 13
STOCK mayo, ketchup

BRUSSELS SPROUTS 15
Brussels sprout leaves, butter, parsley, extra virgin olive oil, garlic

ROASTED PEPPERS 15
Crusco pepper, garlic, vinegar

BEET SALAD 13
Ricotta, parsley, lemon

CABBAGE BAGNA CAUDA 14
Grilled cabagge, garlic, anchovy, parsley

STOCK

GLUTEN FREE

APPETIZERS

SALMON 20
Irish organic salmon, tamari, pickled shallot, caper, extra virgin olive oil

YELLOWFIN TUNA 25
Lime, chive, gaufrette potato chips, extra virgin olive oil

HAMACHI 27
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SCALLOP 26
Celery root, red beets, horseradish, brown butter

SEARED STEAK TARTARE 24
Chopped steak, capers, chives, gherkins, mustard

FOIE GRAS TERRINE 29
Mustard, maple, berry compote

SHRIMP COCKTAIL 35
Four poached shrimp, spiced cocktail sauce

OCTOPUS 28
Roasted tomato, 'nduja, basil

BEEF CARPACCIO 24
Crispy potato, Parmigiano Reggiano, chive, lemon mayo

SALADS

ENDIVE SALAD 18
Pistachio, Manchego, Greek yogurt dressing

ROMAINE 18
Anchovy dressing, Parmigiano Reggiano

CAPRESE 21
Mozzarella di Bufala, roasted roma tomato, basil

FUNGHI ASSOLUTI 20
Arugula, oyster mushrooms, Parmigiano Reggiano, garlic, balsamic

ALBACORE TUNA 26
Smoked seared tuna, Ontario greens, green bean, chili, crispy leek, pickled cucumber

COBB (Available until 4pm) 26
Iceberg, chicken breast, egg, Cambozola, avocado, cherry tomato, bacon, lemon, extra virgin olive oil

ALLERGIES:

We take allergies seriously and work to handle products with care in order to reduce risks. Steps are in place to safely handle all food items, however gluten, nuts and other potential allergens are presents in our kitchen and may come in contact with various dishes and surfaces.
We are not a gluten-free or nut-free restaurant and cannot guarantee that cross contamination will never occur.

BUTCHER

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10oz Striploin, hand-cut fries, STOCK mayo

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9oz beef patty, cheddar, STOCK burger sauce, Boston lettuce, pickle

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BRANZINO 45
Taggiasche olive, extra virgin olive oil

HALIBUT 47
Red onion escabeche, hazelnuts, parsley

YELLOWFIN TUNA 54
10oz loin, lemon, caper, chili, brown butter

SIDES

BRUSSELS SPROUTS 14
Brussels sprout leaves, butter, parsley, extra virgin olive oil

BOSTON BIBB 12
Red wine vinegar, olive oil, chives

BEET SALAD 12
Ricotta, parsley, lemon

TRUFFLE FRIES 22
Black truffle, Parmigiano Reggiano, truffle mayo

ARTICHOKE 17
White wine, sage, onion, garlic

HAND CUT FRIES 12
STOCK mayo, ketchup

PASTAS

POMODORO 22
Tomato, basil, Ricotta Squanta, extra virgin olive oil

BOLOGNESE 27
Traditional bolognese ragu (pork & beef), Parmigiano Reggiano

NORCINA 31
Pork sausage, Pecorino Romano, garlic, black truffle

CARBONARA 27
Guanciale, egg yolk, cracked pepper, Pecorino Romano

AL SUGO D'AGNELLO 30
White wine lamb ragu, Parmigiano Reggiano, squash, herbs

FRUTTI DI MARE 30
Shrimp, calamari, cuttlefish, clams, mussels, cherry tomato, white wine, extra virgin olive oil, chili

VEGAN

SALAD

FUNGHI ASSOLUTI 19
Arugula, oyster mushrooms, garlic, balsamic

PASTA

POMODORO 22
Tomato, basil, extra virgin olive oil

MELANZANE E POMODORO 22
Tomato, eggplant, basil, garlic, chili

PIZZA

PIZZA MARINARA 19
Tomato, oregano, extra virgin olive oil

PIZZA VEGETARIANA 24
Tomato, eggplant, zucchini, parsley, basil

SIDES

BRUSSELS SPROUTS 15
Brussels sprout leaves, parsley, extra virgin olive oil

BOSTON BIBB 13
Red wine vinegar, olive oil, chives

BEET SALAD 13
Parsley, lemon

HAND CUT FRIES 13
Add fresh black truffle +10

CABBAGE, BAGNA CAUDA 14
Grilled cabagge, parsley

ROASTED PEPPERS 15
Crusco pepper, garlic, vinegar

ARTICHOKE 17
White wine, sage, onion, crispy breadcrumbs, garlic

STOCK