

## ANTIPASTI e INSALATA

- Daily Flatbread *ask for today's selection* 14
- Market Fresh Soup *seasonal garnish* 14
- Calamari Fritto *korean chili aioli* 16
- Charcuterie *artisan meat, house made pâté, teatro mustard* 30
- House Marinated Olives *niçoise, picholine, green & black provençales* 11
- Québec Foie Gras & Riesling Jelly Terrine *apple-rhubarb jam, brioche* 22
- Quebec Duck Tartare *thermo cooked egg yolk, gerkin chips, focaccia crostini* 18
- Teatro Caesar *anchovy dressing, duo of parmigiano, bacon, coppa, pancetta* 16
- Artisanal Greens *market fresh, radish, pepper, zucchini, roast garlic vinaigrette* 16
- Six Oysters on the Half Shell *tobasco caviar, teatro horseradish, lemon foam* 21
- Vine Ripened Tomato Caprese *mozzarella di buffala, encapsulated balsamic, extra virgin olive oil, basil powder* 17

## PASTA e GRANO

- Seafood Lasagna *lobster, scallop, prawn, lobster bêcheamel, dill, spinach, mozza* 39
- Morel Pappardelle *braised veal sweetbreads, farm cream, chive, parmigiano* 26
- Dungeness Crab Risotto *green and white asparagus, lobster bisque, yuzu foam* 28
- Lobster Tortellini *tarragon beurre blanc, zucchini, carrot, saffron foam* 30
- Driview Lamb Agnolotti *mint dough, snow pea, mint oil, tomato vinaigrette* 28

## SEASONAL MARKET SIDE DISHES 12 each

- Risotto Pepperonata *fresh arugula* \* Sautéed Kale *garlic, chili*
- Roasted Potato *garlic, rosemary* \* Buttered Asparagus *fleur de sel*

## PESCE

### Yukon Arctic Char

*haricot vert, bacon, nero di sepia potato, pickled grain vinaigrette* 28

### Pacific Halibut

*pepperonata, cauliflower purée, crispy potato, lemon air* 35

### Nova Scotia Sea Bream

*black olive purée, yukon gold potato, cherry tomato, brown butter emulsion, parsley* 32

### Daily Market Fresh Fish

*ask for today's selection* market price

## PIATTI DI CARNE

### Prime Grade Alberta Beef Tenderloin

*sous vide, beryn potato, buttered carrot, caramelized leeks, black garlic jus* 45

### Alberta Lamb Rack

*rosemary, roast polenta, asparagus, buttered pea shoots, veal-mustard seed jus* 49

### Quebec Duck Magret

*celeriac purée, poppy seed gnocchi, duck confit, quince-poussin jus* 36

### Daily European Rotisserie

*ask for today's selection* market price

## EIGHT-COURSE CHEF'S TASTING MENU

*(full table participation required) ask for daily selection* 115 per person

With Wine Pairing *add* 60 \* With Premium Wine Pairing *add* 90

20% Gratuity Added to Parties of 8 or More \* One Cheque Per Table, Grazie Mille

**Executive Chef: John Michael MacNeil**