

OSTERIA | PRONTO

ITALIAN CUISINE

Antipasti

Pan Seared Smoked Duck Breast 15

Caramelized Shallot Farro Risotto

House-made ricotta, fig jam, cherry balsamic demi

Pairs with: **Nino Franco 'Rustico' Prosecco 11**

Pasta

Veal Fricassee 32

Porcini Mushrooms, Four cheese caramelle pasta

Pairs with: **Sanford Pinot Noir 15**

Main Course

Poached Atlantic Lobster tail and Filet medallions 52

Taragon parsnip puree, gorgonzola polenta,

Baby Brussels sprouts, Rosemary jus

Pairs with: **Cakebread Chardonnay 18**

Dolci

Chocolate Panna Cotta 8

Spiced Pumpkin seed brittle

Macerated berries

Pairs with: **Markham Merlot 13**