

A N T I P A S T I

LT ARANCINI

Roasted vegetable arancini with mozzarella, fresh herbs and Pomodoro sauce ~ 13

🍷 *Saintly Rosé, Inniskillin Riesling*

BURRATA CAPRESE

Heirloom tomatoes, extra virgin olive oil, black pepper, toasted panko and pistachios dressed with aged balsamic vinegar on top of burrata cheese ~ 29

🍷 *Le Clos Jordanne Chardonnay*

MANZO FRIES

An LT favourite...Crispy fries tossed in parmigiana, topped with harissa glazed sirloin finished with BBQ glaze & truffle cream ~ 16/18

🍷 *Ruffino Pinot Grigio, Ruffino Chianti*

COZZE ROMANA

PEI Mussels in a tomato, saffron brodo finished with basil & lemon ~ 16

🍷 *Inniskillin Pinot Grigio*

BEEF CARPACCIO

Served with baby arugula, grana Padano cheese, pickled red onion, extra virgin olive oil ~ 19

🍷 *Ruffino Chianti*

ANTIPASTO BOARD

Classic charcuterie board with cured meats & assorted cheeses accompanied by marinated olives, fig jam, and artisan crackers ~ 19 per person

🍷 *All 25 of Bistro's fine wines*

CALAMARI

Crispy corn meal crusted calamari with roasted garlic & citrus aioli ~ 18

🍷 *Le Clos Jordanne Chardonnay*

P A S T A & R I S O T T O

PAPA BOLOGNESE

Pappardelle with wild boar Bolognese, ricotta and toasted bread crumbs ~ 24

🍷 *Ruffino Chianti Reserva Classico*

NONNO'S GNOCCHI

Chef's home-made gnocchi with beef tenderloin, baby spinach, caramelized onion with gorgonzola cream sauce ~ 23

🍷 *Le Clos Jordanne Chardonnay, Le Clos Jordanne Pinot Noir*

PENNE A LA VODKA

Penne a la vodka garnished with bocconcini, Genoa salami, fresh basil ~ 19

🍷 *Saintly Rosé, Kim Crawford Chardonnay*

RISOTTO ROSSO

Roasted red beet & vegetable risotto finished with fresh goat cheese & aged balsamic ~ 19

🍷 *Open Gewurtziesmenier*

TAGLIATELLE PESCE

Tagliatelle with shrimp, scallops, lobster and mussels in a sambuca garlic cream sauce ~ 29

🍷 *Kim Crawford Sauvignon Blanc*

P A N I N I

LT BURGER

All beef patty topped with crisp bacon, provolone, truffle mayo, lettuce, tomato, onion & pickles on a sesame bun ~ 18 ~ [Impossible patty available +4]

🍷 *Cliff 79 Cabernet Shiraz*

POLLI PANINO

Grilled chicken sandwich with smoked ham, asiago cheese, and arugula ~ 18

🍷 *Inniskillin Riesling*

VEGGIE PANINO

Grilled marinated vegetables with taleggio cheese on a ciabatta bun with fresh greens and chipotle mayo ~ 16

🍷 *Jackson-Triggs Cab Franc/Cab Sauv*

I N S A L A T A

CAESER SALAD

Chopped romaine, bacon, parmesan, finished with a roasted garlic asiago cream dressing ~ 14

CASA SALAD

Chef's seasonal house salad ~ 14

S E C O N D I

HALIBUT

Fresh halibut fillet, topped with pineapple jalapeno salsa ~ 36

🍷 *Kim Crawford Sauvignon Blanc, Le Clos Jordanne Chardonnay*

BEEF TENDERLOIN

6oz AAA Beef Tenderloin with truffle infused demi ~ 45

🍷 *Tom Gore Cabernet Sauvignon*

CHICKEN SUPREME

Roasted chicken supreme stuffed with goat cheese, fresh herbs topped with spicy tomato relish ~ 26

🍷 *Inniskillin Pinot Grigio*

SHORT RIB

4 hour braised beef short rib served with fresh horseradish ~ 32

🍷 *Robert Mondavi Rum Barrel Merlot*

DUCK LEG

Duck leg confit, celery root & parsnip purée ~ 32

🍷 *Le Clos Jordanne Pinot Noir, Ruffino Ducale*

*Ask your server about gluten free, vegetarian & vegan options!
All items are subject to tax. Parties of 8 or more are subject to an automatic 18% gratuity.*