

## *ANTIPASTI*

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MARKET FRESH OYSTER SELECTION, MIGNONETTE SAUCE (DOZEN)

44

NOVA SCOTIA SCALLOPS, PAN SEARED, CRISPY PANCETTA, CANNELLINI BEANS, BALSAMIC GLAZE

36

CARPACCIO EMILIANO, THIN SLICES OF BEEF TENDERLOIN CRUSTED IN PEPPERCORN DRIZZLED WITH EXTRA-VIRGIN OLIVE OIL, LEMON JUICE, TRUFFLE MAYONNAISE, AGED PARMIGIANO REGGIANO

29

CRUDO SELECTION OF THE DAY, PUTTANESCA VINAIGRETTE, BASIL GEL

33

GLAZED ROOT VEGETABLES COATED WITH HONEY, TOPPED WITH RICOTTA AND TOASTED PECANS

21

IMPORTED BURRATA SERVED WITH CHERRY TOMATOES, HAZELNUT BASIL PESTO

29

## *GOURMET ANTIPASTI*

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PAN-SEARED FOIE GRAS , WITH AGED BALSAMIC GLAZE (25YEARS) WITH MACERATED CHERRIES

34

BURRATA WITH FRESH BLACK TRUFFLE, TUSCAN OLIVE OIL, THINLY SLICED JAMON IBERICO

45

GRILLED OCTOPUS, RED ONIONS, MIXED BEAN SALAD, FRESH CORIANDER

32

## *INSALATA / SALAD*

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COLOURFUL MIXED BEET SALAD, CITRUS VINAIGRETTE, WALNUTS,  
LIME GEL, TORCHED GOAT CHEESE

17

PEAR SALAD, BITTER GREEN VEGETABLES, CRUMBLED GORGONZOLA,  
TOASTED PECANS, POMEGRANATE

19

MONACO SALAD; FENNEL, ORANGES, BABY ARUGULA, AND TOASTED  
ALMONDS IN A CITRUS VINAIGRETTE

19

## *PASTA*

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### **FRESH PASTA OF THE DAY (MARKET PRICE)**

MEZZELUNE FILLED WITH BURRATA, RICOTTA, PARMIGIANO CHEESE,  
COVERED IN A PANCETTA, PISTACHIO, BUTTER, SAGE SAUCE

32

RAVIOLI FILLED WITH A VARIETY OF MIXED MUSHROOMS PERFUMED  
WITH BLACK TRUFFLE, MUSHROOM BROTH, GRANA PADANO CHEESE

32

RICOTTA GNOCCHI IN A SAN MARZANO TOMATO SAUCE, FRESH BASIL  
AND IMPORTED BURRATA CHEESE

26

MEZZI RIGATONI IN A WHITE VEAL RAGU, PECORINO CHEESE, TOASTED  
SEASONED BREADCRUMBS, PINE NUTS

29

FRESH TAGLIOLINI PESCATORE, CANADIAN LOBSTER TAIL, SHRIMP,  
SCALLOPS, CLAMS, IN A TOMATO SAUCE WITH CALABRIAN SPICED OIL

54

## *RISOTTO*

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RISOTTO WITH ALASKAN CRAB, SHRIMPS, SWEET PEAS, SAFFRON,  
FINISHED WITH PARSLEY AND LEMON OIL

42

CHEF RENATO'S VEGETARIAN OPTION OF THE DAY  
MP

## *CHEF'S SIGNATURE DISHES*

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MILK-FED VEAL SHANK OSSO BUCO, BRAISED FOR OVER THREE HOURS,  
SERVED WITH RISOTTO MILANAISE TOPPED WITH FRESH GREMOLATA

48

MILK-FED CENTRE CUT VEAL CHOP, CRISPY ONIONS, FORTIFIED RED  
WINE SAUCE

68

RACK OF LAMB, CRUSTED WITH PISTACHIO, LEMON & LIME ZEST, MINT,  
NATURAL MEAT JUICES

54

## *PESCE / FISH*

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### **FRESH ARRIVAL OF THE DAY (MARKET PRICE)**

PORCINI CRUSTED BLACK COD, YUKON GOLD MASHED POTATOES,  
PORTO REDUCTION

46

SEARED AHI TUNA, CRUSTED IN SESAME SEEDS, SOYA, GINGER,  
PONZU SAUCE

51

## *L'OSSO SIGNATURE BEEF*

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ORIGIN OF MEAT:  
USDA, ARGENTINIAN, & CERTIFIED ANGUS

AGING METHOD:  
WET AND DRY AGED MAXIMUM 45 DAYS

COOKING METHOD:  
CAST IRON, HIGH TEMPERATURE GRILL

MEAT MASTER:  
RENATO FERRANTE, OWNER/EXECUTIVE CHEF

## *L'OSSO SIGNATURE BEEF SELECTION*

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FILET MIGNON  
JUNIOR CUT - 6 OZ | 48  
REGULAR CUT - 10 OZ | 65

RIBEYE STEAK  
12 OZ | 52  
18 OZ | 77  
24 OZ | 95

BISTECCA FLORENTINA  
CARVING STEAK (TWO TO FOUR PEOPLE)  
36 OUNCES | 130

## *DESSERTS*

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TIRAMISU L'OSSO

14

REINVENTED INDIVIDUAL BAKED ALASKA  
(PREPARED TABLE SIDE)

15

PISTACHIO LAVA CAKE, SERVED WITH  
VANILLA ICE CREAM

15

CRÈME BRULÉE INFUSED WITH FRANGELICO LIQUEUR, MIXED  
BERRY COMPOTE

13

RASPBERRY AND MILK CHOCOLATE CHEESECAKE, SALTED  
CARAMEL PECANS

14

CITRUS FLAVOURED OLIVE OIL CAKE SERVED WITH  
HOMEMADE VANILLA ICE CREAM

15