

THE NEST

- AT STONE EAGLE -

CELEBRATING FERRAGOSTO

ANTIPASTI

Beluga Caviar Service 285
30g of Beluga Caviar sourced from the Caspian Sea, accompanied by egg yolk, egg white, chives, crème fraîche, shallots, cornichons and traditional blini

The Nest Charcuterie 49
Artisanal cheese, cured meats, marinated olives,
house-made focaccia, Two Sisters Vineyards honey

Housemade Focaccia 12
Served with red wine whipped butter

Warm Mediterranean Olives & Almonds 12

Short Rib Arancini 27
Valorosso tomato sauce, basil, Parmigiano-Reggiano

Polpette 27
House-made veal meatballs, Valorosso tomato sauce, basil, Parmigiano-Reggiano

Beef Carpaccio 28
Beef tenderloin, arugula, pecorino, truffle oil
Stone Eagle Red

Burrata 29
Heirloom tomatoes, Two Sisters Vineyards estate peaches, olive oil
Add focaccia 5
Eagle Eye

Funghi Salad 30
Oven roasted oyster mushrooms, toasted breadcrumbs, Parmigiano-Reggiano, arugula, balsamic vinaigrette
Eagle Eye

Hamachi Crudo 32
Capers, lemon saffron vinagrette, chilis, radish, basil oil
Stone Eagle Rosé

PRIMI

Spaghetti 30
Fresh made San Marzano tomato sauce, basil, pecorino
Stone Eagle Red

Neapolitan Ragú 46
Paccheri, ragu of beef cheek, pork hock and Italian sausage
Stone Eagle Red

Lobster Gnocchi 68
Nova Scotia lobster, house-made potato gnocchi, roasted heirloom gem tomatoes, shellfish broth, fried basil
Eagle Eye

SECONDI

Branzino All'Acqua Pazza 54
Crispy skin, cherry tomatoes, olives, fennel salad, olive oil
Eagle Eye | Stone Eagle Rosé

Osso Buco 56
Red wine braised veal shank, creamy polenta, jus
Stone Eagle Red

Organic Roasted Chicken 48
Potato pavé, field mushrooms, spring herb confit garlic jus
Eagle Eye | Stone Eagle Rosé

Prime Beef Tenderloin 76
Sunchoke purée, maitake mushrooms, heirloom carrots, red wine jus
Add lobster 45
Stone Eagle Red

Ontario Lamb Rack 72
Carrot and ginger purée, roasted eggplant, lamb jus
Stone Eagle Special Selection

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PIZZA MENU

Classic Margherita 24

San Marzano tomato, mozzarella, basil,
Kitchen76 extra virgin olive oil

Dolce e Salato 36

Mozzarella, gorgonzola, pear, Prosciutto di Parma, toasted walnuts,
arugula, honey drizzle

Roasted Mushroom 34

Roasted Ontario mushrooms, caramelized shallot,
thyme, truffle pecorino cheese, chive oil



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SNACKS & SMALL PLATES

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30g of Beluga Caviar sourced from the Caspian Sea,
accompanied by egg yolk, egg white, chives, crème fraîche,
shallots, cornichons and traditional blini

Housemade Focaccia *12*

Served with red wine whipped butter

Warm Mediterranean Olives & Almonds *12*

Hamachi Crudo *32*

Capers, lemon saffron vinagrette,
chilis, pickled onion, radish, basil oil

Short Rib Arancini *27*

Valorosso tomato sauce, basil, Parmigiano-Reggiano

The Nest Charcuterie *49*

Artisanal cheese, cured meats, marinated olives,
house-made focaccia, Two Sisters Vineyards honey

