THE NEST

- AT STONE EAGLE -

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

House-made 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

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

Grana Padano & Prosciutto di Parma Crostata *28*
Roasted Estate grapes, fresh Prosciutto di Parma Dop, ricotta, lemon zest, Cabernet Franc Icewine reduction
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

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

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

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

SECONDI

Prime Beef Tenderloin *76*
Sunchoke purée, maitake mushrooms, heirloom carrots, red wine jus
Accompany with Nova Scotia lobster 45
Stone Eagle Red

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

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

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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, Proscuitto 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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Served with red wine whipped butter

Warm Mediterranean Olives & Almonds *12*

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chilis, 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