

Situated in the heart of the city, Montecito brings clean and simple California cuisine to the Toronto community. We create seasonal offerings which are farmed, fished or foraged in a sustainable manner and we let food be food. Our focus on both local and national partnerships, allows us to showcase the best of Canada from coast to coast.

START & SHARE

- Kale Salad**, anchovy dressing, pecorino 13
- Nova Scotia Scallops**, farro, wild mushroom 18
- Meatballs** beef & pork, tomato sugo, polenta 19
- BBQ Octopus**, squash puree, pickled carrot 20
- Beet and Burrata**, watercress, sourdough 18
- House Cultured Butter**, blackbird bakery bread 9

RAW

- Cod Ceviche**, lime, tequila, tortilla crisps 15
- Trout Tartare**, soy, orange, bontio aioli 14

MONTECITO BOARD 35

Canadian cheeses & Dolce Lucano charcuterie

CHARCUTERIE or CHEESE BOARD 20

Canadian cheeses or Dolce Lucano charcuterie

MAINS

- Montecito Chicken**, salsa verdé 25
- Fogo Island Cod**, shrimp, roasted winter vegetable chowder 34
- Pork Shoulder**, celery root puree, sauerkraut, apple mostarda 28
- Braised Beef Short Rib** polenta, cauliflower, black truffle 35
- Cured Trout**, endive, treviso, kumquat, sesame seed, mustard dressing 32
- Pork Chop**, bourbon beans, chestnut butter 27
- Beef Striploin Oscar**, Fogo Island shrimp, bearnaise, fine herbs 37

PASTA

- Potato Gnocchi**, chestnut, endive, sage 24
- Strozzapreti**, n'duja sausage, fresh chili, cabbage 23
- Saffron Risotto**, Fogo Island shrimp, scallops 29
- Pansotti**, cauliflower, sweet onion, truffle 29

PIZZA

- Buffalo Mozzarella**, tomato, basil 15
- Salami**, smoked mozzarella, spinach 19
- Mushroom**, tomato, arugula, chili, lemon 17

FOR THE TABLE

32oz Ontario dry aged Porterhouse 120

36oz Ontario dry aged Tomahawk 130

All dishes are carved for the table, served with your choice of two sides from below.

SIDES

- Montecito Potatoes** 9
- Sautéed Mushrooms** 9
- Brussel Sprouts**, romanesco 9
- Roasted Vegetables**, chili, maple 8

Feeling Social?
@Montecito_TO

Executive Chef: Matt Simpson
Chef de Cuisine: Alain Tungul
Sous Chef: Andrew Russell
Chef de Partie: Amit Bangar

PLEASE INFORM YOUR SERVER OF ANY
FOOD ALLERGIES OR DIETARY RESTRICTIONS

An 18% Service Charge Will be Added to
Parties of 7 or More

Montecito Cocktails

Juniper Old Fashioned 15

Bulliet, Crème de Cassis, juniper berries, mint, bitters, sugar

Bisongrass 12

Zubrowka vodka, basil liqueur, cucumber, lime juice, ginger ale

Cantina Mule 15

Tromba Añejo, Campari, lime juice

Cool Lavender 12

Dillon's gin, lavender liqueur, mint tea, lemon juice

Midnight Manhattan 14.50

Elijah Craig, Avera, Angostura bitters, black cherry

Savoury G&T 14

Tanqueray 10, Capo Capo, pomegranate, thyme

Orchard Bellini 15

Calvados, Poire William, prosecco

Draft Beer 16oz

Beaus, Lagered Ale 8

Guinness, Stout 8

Honkers Ale, English Bitter 8

Steamwhistle, Pilsner 8

Duggan's Double IPA 9

Bottled Beer & Cider

Anchor Steam, Ale 9

Collective Arts, Rhyme & Reason Ale 8

Coors Light, Lager 8

Heineken, Lager 9

Mill Street Organic, Lager 8

Modela Especial, Pilsner 9

Sierra Nevada, Pale ale 9

Beck's (non-alcoholic) 6

KW Craft Cider, Dry 9



DINNER

February 2017