

## Starters

### Kale Salad

anchovy dressing, pecorino 13

### Blackbird Bakery Bread

house cultured butter 9

### Northern Woods Mushroom Soup

speltberries, sweet peas, wild leeks 14

### New Farm Green Salad

crispy chickpeas, heirloom carrots,  
hemp hearts, shallot vinaigrette 11

### B.C. Albacore Tuna Crudo

verjus, cucumber, chili, mint 17

### Ontario Grass Fed Steak Tartare

Kozlik's mustard, horseradish, malt vinegar mayo 16

### Whipped Ricotta

cucumber, strawberry, grilled onions, hazelnut,  
toasted oat lavash 15

### Montecito Board

Canadian cheeses & Charcuterie 30

## Pizza

### Ontario Margherita

tomato, basil, buffalo mozzarella 15

### Spring Green Pizza

guanciale, nettle pesto, buffalo mozzarella, lemon 16

### Roasted Chicken

fontina, banana pepper, tomato, sesame crust 18

PLEASE INFORM YOUR SERVER OF ANY  
FOOD ALLERGIES OR DIETARY RESTRICTIONS

## Mains

### King Cole Duck Confit Wedge

confit duck, blue cheese, candied walnuts,  
soft boiled egg, crispy shallots 21

### BC Albacore Tuna

mixed grains, marinated peppers, sheep's milk feta 22

### Pulled Chicken Sandwich

focaccia, basil pesto, sweet potato, mariposa chèvre 19

### Cumbræ Farms Dry Aged Burger

red onion jam, pancetta, 5 Brother's cheese 21

### Crispy Fogo Island Cod Sandwich

wild leek tartar sauce, coleslaw, milk bun 24

### Montecito Chicken

New Farm greens, salsa verdé 25

### Perth County Pork Schnitzel

smokey mustard vinaigrette, arugula, radish 23

### Goossen Farm's Trout

spring peas, double smoked bacon, lemon balm 27

## Pasta

### Ontario Shrimp Tagliatelle

chili, tarragon, vermouth, citrus breadcrumb 28

### Tonnarelli & Meatballs

tomato sauce, chili, basil 20

### Potato Gnocchi

buffalo mozzarella, basil pesto, crispy garlic 25

**Executive Chef:** Matt Simpson

**Sous Chef:** Martin Hendrie

**Sous Chef:** Andrew Russell

**Sous Chef:** Amit Bangar

## THE FULL MONTY

### Kale Salad

or

### Northern Woods Mushroom Soup

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### Ontario Margherita

or

### Tonnarelli & Meatballs

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### Almond Rhubarb Torte, Vanilla Icecream

or

### Lemon Poppyseed Cake, Lemon Mousse

Three Courses \$25

## For the Table

### Montecito Potatoes

rosemary, pecorino 9

### Grilled Asparagus

garlic, anchovy, pecorino 10

### Roasted Oyster Mushrooms

black garlic, maple vinaigrette, scallion 11

### Sugar Snap Peas

buttermilk dressing, mint 8

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

Feeling Social?

@montecito\_to

## Montecito Cocktails

### **Eau de Vie 14**

Beefeater 24, Tanqueray 10, Lillet, grapefruit bitters

### **Rhubarb Lemonade 15**

Alberta Spring Rye, local rhubarb, sage

### **Campari Bandit 13**

Tanqueray, Cynar, Carpano Antica, Dolin Blanc

### **Margarita Vert 14**

Casadores Reposado, Green Chartreuse, Pellegrino Pompelmo

### **Bisongrass 13**

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

### **Bitter Monk 15**

Crown Royal, Yellow Chartreuse, Benedictine, Amaro dell' Erborista

### **Savoury G&T 14**

Tanqueray 10, Capo Capo, pomegranate, thyme

### **Cantina Mule 15**

Tromba Añejo, Campari, lime juice

### **The 622 24**

Hibiscus Syrup, Tarragon, Orange Bitters, Champagne

### **Draft Beer 16oz**

Beaus, Lagered Ale 8

Guinness, Stout 8

Honkers Ale, English Bitter 8

Steamwhistle, Pilsner 8

KW Cranberry Cider, Dry 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

Modelo Especial, Pilsner 9

Sierra Nevada, Pale ale 9

Beck's (non-alcoholic) 6

KW Craft Cider, Dry 9

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.



**LUNCH**  
**June 2017**