

To Start

Roasted Pumpkin Soup

braised short rib, maple yogurt, pumpkin seeds 13

Endive Salad

goat cheddar, speck, honeycrisp apple, cider dressing 15

Ontario Grass Fed Steak Tartare

Kozlik's mustard, horseradish, malt vinegar mayo 16

To Share

Kale Salad

anchovy dressing, pecorino 13

Blackbird Bakery Bread

house cultured butter 9

Ontario Burrata

poached pear, thyme, buckwheat-almond streusel
grilled sourdough 22

Cured Goossen Farm's Trout

pickled vegetables, crispy shallots, spicy mayo, seaweed 16

Montecito Board

Canadian cheeses & Charcuterie 30

Pizza

Ontario Margherita

tomato, basil, buffalo mozzarella 15

Spicy Salami

fontina, tomato, banana peppers, pecorino 18

Sweet Potato Pizza

pumpkin seed pesto, red onion jam, ricotta, chili 17

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

Mains

Organic Romaine Salad

duck confit, brown butter lentils, Mountain Oak Gouda,
poppy seed dressing, soft boiled egg 21

Pulled Chicken Salad

quinoa, sweet potato, apple, cranberry,
radicchio, mustard-lemon dressing 19

BC Albacore Tuna

mixed grains, roasted squash, sheep's milk feta 22

Braised Short Rib Reuben

sauerkraut, fontina, special sauce,
Blackbird sourdough 20

Fried Chicken Sandwich

charred pobalno & celery root slaw,
herb mayo, milk bun 18

Cumbrae Farms Dry Aged Burger

red onion jam, pancetta, 5 Brothers' cheese 21

Montecito Chicken

New Farm greens, salsa verdé 25

Perth County Pork Schnitzel

smokey mustard vinaigrette, arugula, radish 23

Wild Salmon

warm tartar sauce, bacon, sweet potato, turnip 30

Pasta

Slow Cooked Pork Ragù

cavatelli, spinach, grana padano 26

Tonnarelli & Meatballs

tomato sauce, chili, basil 21

Squash Gnocchi

brown butter, hazelnuts, nutmeg 24

The Full Monty

Kale Salad

or

Roasted Pumpkin Soup

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Ontario Margherita Pizza

or

Tonnerelli & Meatballs

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Caramel Budino

or

Affogato with Cookies

For the Table

Montecito Potatoes

rosemary, pecorino 9

Roasted Northern Woods Mushrooms

black garlic, maple vinaigrette, scallion 10

Warm Spaghetti Squash

ginger-habanero dressing, puffed rice, mint 9

PLEASE INFORM YOUR SERVER OF ANY
FOOD ALLERGIES OR DIETARY RESTRICTIONS

Executive Chef: Matt Simpson

Sous Chef: Martin Hendrie

Sous Chef: Andrew Russell

Sous Chef: Chul Hwang

Feeling Social?

@montecitotoronto

Montecito Cocktails

Ginger Smash 14

Bulleit Bourbon, Briottet Gingembre,
Amaro Montenegro, basil, lemon

Orchard Spritzer 13

Ron Zacappa 23yo rum, Capo Capo, Collective Arts
Cherry-Apple Cider

Que Brutto 15

Tanqueray Ten Gin, St George Bruto, grapefruit,
prosecco, thyme

Apple Buck 13

Ketel One Vodka, Varnelli Punch Fantasia, apple cider,
ginger beer

Autumn Reviver 15

Cazadores Reposado, St George Spiced Pear,
Auchentoshan, ginger

Bitter Monk 14

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

Saskatoon G&T 14

St George Gin, Lucky Bastard Distillers Saskatoon
liqueur, rosemary

Cantina Mule 15

Casamigos Blanco, Campari, lime juice, ginger beer

Draft Beer 16oz

Beaus, Lagered Ale 8

Guinness, Stout 8

Mackinnon Brothers Brewing 'Red Fox' Ale 8

Steamwhistle, Pilsner 8

KW Mixed Berry Cider, Dry 9

Bottled Beer & Cider

Steel Town Cider Co. 'Session Cider' 500mL 12

Anchor Steam, Ale 9

Collective Arts, State of Mind IPA 8

Coors Light, Lager 8

Heineken, Lager 9

Mill Street Organic, Lager 8

Modelo Especial, Pilsner 9

Beck's (non-alcoholic) 6

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 part-
nerships, allows us to showcase the best of
Canada from coast to coast.



LUNCH
FALL
2017