

To Start

Roasted Chicken Consommé

mushroom, fresh pasta, quail egg 13

Spring Cucumber Salad

fennel, gin, pickled red onion, herb yogurt 14

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

local strawberries, sweet peas, cured duck breast
grilled sourdough 23

B.C. Albacore Tuna Crudo

smoked tomato jam, grilled gem lettuce, egg yolk 18

Montecito Board

Canadian cheeses & Charcuterie 30

Pizza

Ontario Margherita

tomato, basil, buffalo mozzarella 15

Spicy Salami

fontina, tomato, banana peppers, pecorino 18

Mushroom Pizza

Highland blue cheese, black garlic, ricotta 19

Feeling Social?

@montecitotoronto

Mains

Smoked Trout Salad

heirloom carrots, sunflower, charred orange,
pickled chilies, dill 21

Pulled Chicken Salad

quinoa, goat's milk cheddar, artichoke,
radicchio, sherry vinaigrette 19

BC Albacore Tuna

mixed grains, roasted grilled asparagus,
shaved radish, sheep's milk feta 22

Roasted Lamb Sandwich

caramelized onion, minted mayo,
Blackbird sourdough 21

Crispy Humboldt Squid Sandwich

lettuce, pickle, mayo, Montecito hot sauce 22

Cumbrae Farms Dry Aged Burger

red onion jam, pancetta, 5 Brothers' cheese 21

Montecito Chicken

mixed greens, salsa verdé 25

Perth County Pork Schnitzel

smokey mustard vinaigrette, bitter greens, radish 23

Goossen's Farm Trout

spring vegetables, potato, beer pickled onion 26

Pasta

Potato Gnocchi

duck sausage, chili, shaved vegetables 23

Spring Vegetable Lasagne

spinach, mushroom, bechamel, tomato 26

Tagliatelle & Meatballs

tomato sauce, chili, basil 23

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

The Full Monty

Kale Salad

or

Roasted Chicken Consomme

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Ontario Margherita Pizza

or

Tonnerelli & Meatballs

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Sticky Toffee Pudding

or

Affogato with Cookies

For the Table

Montecito Potatoes

rosemary, pecorino 9

Roasted Northern Woods Mushrooms

black garlic, maple vinaigrette, scallion 10

Grilled Asparagus

cured duck egg, shaved Grana Padano 10

PLEASE INFORM YOUR SERVER OF ANY
FOOD ALLERGIES OR DIETARY RESTRICTIONS

Executive Chef: Matt Simpson

Chef de Cuisine: Martin Hendrie

Sous Chef: Frank Graffam

Junior Sous Chef: Calum McKinlay

Junior Sous Chef: Devon Robinson

Montecito Cocktails

Blackberry Thyme Smash 14

Bulleit Rye, Crown Royal Whiskey,
Briottet Mûre, Dillons Vermouth, fresh thyme

Strawberry G&T 14

St George Gin, local strawberry, lemon

Hibiscus & Pink Peppercorn Sour 15

Ketel One Vodka, hibiscus syrup, Briottet Violette,
egg white, lemon

May Flowers 15

Tanqueray 10, Yellow Chartreuse, Bigallete Verbena,
lime, cucumber

Smokey Agave Spritz 13

José Cuervo Tradicional Reposado Tequila, Leyanda
Mezcal, Peychauds Aperitivo, grapefruit soda, lime

Rhubarb & Basil Daiquiri 13

Havana Club 3yr, rhubarb syrup, Briottet Basilique, lime

Cantina Mule 15

Casamigos Blanco, Campari, lime juice, ginger beer

Draft Beer 16oz

Beaus, Lagered Ale 8

Mackinnon Brewing 'Red Fox' Ale 8

Steamwhistle, Pilsner 8

Collective Arts Apple Cider, Dry 9

Bottled Beer & Cider

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

Collective Arts, State of Mind IPA 8

Rorschach 'Truthiness' Belgian IPA 9

Great Lakes 'Octopus Wants to Fight' IPA 9

Burdock Brewing x Pearl Morissette 20

Heineken, Lager 9

Mill Street Organic, Lager 8

Daura Damm Lager 8

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.



**Spring
Lunch
2018**