

To Start

Blackbird Bakery Bread

house cultured butter or
seasonal cold pressed oil & vinegar 9

Roasted Chicken Consommé

mushroom, fresh pasta, quail egg 13

Ontario Grass Fed Steak Tartare

malt vinegar mayo, cured foie gras, salsa verde,
smoked potato chips 19

Meatballs

beef & pork, K2 Milling polenta, tomato sauce 19

Roasted Bone Marrow

caramelized onion, coriander-mint pesto,
grilled sourdough 17

B.C. Albacore Tuna Crudo

smoked tomato jam, grilled gem lettuce, egg yolk 18

Spring Cucumber Salad

fennel, gin, pickled red onion, herb yogurt 14

Kale Salad

anchovy dressing, pecorino 13

Ontario Burrata

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

Grilled Asparagus Salad

guanciale, crème fraîche, soft poached egg,
Monteforte Toscano cheese 15

Montecito Board

Canadian cheeses &
house made and local charcuterie 35

Ontario Margherita Pizza

tomato, basil, buffalo mozzarella 16

Spicy Salami Pizza

fontina, tomato, banana peppers, pecorino 18

Mushroom Pizza

Highland blue cheese, black garlic, ricotta 19

Mains

Montecito Chicken

local greens, salsa verdé 25

Fogo Island Cod

navy beans, fennel, poached egg,
spicy pork sausage vinaigrette 35

Lake Erie Pickerel

fingerling potato, spring vegetables, porcini 35

Roasted Lamb Saddle

potato rosti, swiss chard, mint, lamb jus 36

Ontario Grassfed Striploin

potato fondant, spinach, braised artichokes,
red wine jus 38

Dry Aged Duck Breast

eggplant purée, wild mushrooms,
ramp panisse, duck jus 39

Perth County Pork Chop

barley, rhubarb BBQ sauce,
new potato, green garlic 29

Pasta

Potato Gnocchi

caramelized fennel sausage, chili, basil,
spring vegetables 27

Spring Vegetable Lasagne

spinach, mushroom, bechamel, tomato 26

Duck & Wild Leek Tortelloni

cherry tomato, duck & mushroom broth 28

PLEASE INFORM US OF ANY
FOOD ALLERGIES OR DIETARY RESTRICTIONS
SO WE MAY DO OUR BEST TO ACCOMODATE

Feeling Social?
@montecitotoronto

For The Table

Cumbrae Farms 45-Day

Dry Aged Ribeye

garlic-herb butter

32 oz 135

40oz 150

Both steaks are served family style with a
choice of two sides from below.

Add Roasted Bone Marrow 15

Whole Grilled Goossen's Farm Trout

sweet potato salad, asparagus, marinated and pickled
cucumbers

85

Sides

Montecito Potatoes

rosemary, pecorino 9

Northern Woods Mushrooms

black garlic-maple vinaigrette, scallions 10

Chilled Green Bean Salad

buttermilk-herb dressing, cherry tomato,
fingerling potato 9

Grilled Asparagus

cured duck egg, shaved Grana Padano 10

Executive Chef: Matt Simpson

Chef de Cuisine: Martin Hendrie

Sous Chef: Frank Graffam

Junior Sous Chef: Calum McKinlay

Junior Sous Chef: Devon Robinson

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

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 partnerships, allows us to showcase the best of Canada from coast to coast.



**Dinner
Spring
2018**