HOTEL X TORONTO

Starters

CRISPY CALAMARI $16
Lemon Aioli, Pickled Banana Peppers, Chimichurri

RASA CHOPPED SALAD VG GF D $17
Kale, Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette, Jalapeño-Feta Spread, Harissa Chickpeas, Sumac

BURRATA & VINE TOMATO SALAD $18
VG GF D
Fresh Cow's Milk Burrata, Vine Tomatoes, EVOO, Croutons, Arugula, Fresh Basil, Aged Balsamic Reduction, Sea Salt, Pickled Onions

Pizza

MARGHERITA PIZZA VG D $18
San Marzano Tomato Sauce, Mozzarella, Basil, Extra Virgin Olive Oil

TARTUFO PIZZA VG D $20
Truffle Cream, Oregano, Caramelized Onion, Garlic, Fresh Mozzarella, Aged Balsamic Reduction, Arugula

DOUBLE PEPPERONI D $20
Sopressata Calabrese, Mild Italian Genoa, Grated Parmigiano Reggiano, Oregano Salt

Pasta

FETTUCCINI CARBONARA $24
Egg Yolk, Double Smoked Bacon, Roasted Red Onion, Pecorino Romano, Black Pepper

PENNE BOLOGNESE $22
Spicy Sausage, Braised Beef, San Marzano Tomato, Porcini Mushroom Broth, Parmigiano Reggiano, Fresh Herb

Mains

CHICKEN SUPREME $28
Fregola Sarda, Romesco Sauce, Roasted Mushrooms, Glazed Beets

SEARED SCALLOPS $30
Truffle Farro Risotto, Pepper Relish, Sugar Snap Peas, Fingerling Potato Chips

STEAK FRITES GF $48
Ontario-Raised Prime Beef, Veal Jus, Chimichurri, Truffle Fries

Desserts

THE GARDEN D $13
Wild Strawberry Red Currant Jam, Basil Cremeux, Basil Meringue, Tomato Tuile, Strawberry Sorbet, Fresh Berries

PIEDMONT D N VG $13
Hazelnut Financier, Venezuela 72% Dark Chocolate Mousse, Hazelnut Ice Cream, Mixed Nut Crunch, Cocoa Nibs Mixed Nuts Nougat

BROWNIE CHEESECAKE SUNDAES D N VG $13
Warm Brownie, Vanilla Cheesecake, Salted Caramel Ice Cream, Cocoa Nib Nougat, Caramelized White Chocolate Ganache, Cocoa Crumble

Drinks

ESPRESSO
Single $6
Double $9

SPECIALTY COFFEE $8
Cafe Latte, Cappuccino, Cafe Mocha

ORGANIC TEAS $8
English Breakfast, Earl Gray, Chamomile, Green, Mint

13% HST applicable

PRIME & GRILL