

# MK

## MAIN KITCHEN

### SFIZI MENU

#### FREDDI

Burrata alla parmigiana \$19

Crispy wonton tuna poke \$15

Garnished smoked Cuban Bloody Mary, U-12 prawns \$17

Charred cauliflower salad, roasted onions, mache, pomegranate, pine nuts,  
lemon tahina dressing \$14

Green tomato bruschetta with soft egg crostini \$14

#### CALDI

Slow cooked "Lot 40" Nagano pork shank, Quebec split pea chowder \$15

Homemade hummus, Moroccan stew boneless short rib, almonds and apricots \$14

3 hour braised veal cheeks, soft polenta, orange gremolata \$16

Whole roasted bone marrow, duck "rilette", in-house pickled "funghi" \$18

#### PASTA

Tagliolini, little neck clams, "pomodorini del orto" confit \$14

Paccheri, pistachio pesto, wild mushroom ragu, truffled "mollica" \$16

Gnocchi, salsiccia sbriciolata, Valdostana fondue, bacon jam \$15

Canadian lobster, mascarpone and avocado risotto \$18

#### FLAT BREADS

Bufala mozzarella, Iberian prosciutto, Greek figs, shaved Manchego \$15

Smoked garden veggies, Taleggio \$14

Mojo marinated "lechon", farmed egg, Gorgonzola, rosemary, peperoncino \$15

Brome lake duck confit "Philly steak", porcini, caramelized onions, chèvre noir \$16

#### SWEET ENDINGS

Apple mascarpone "tiella" \$8

Crème brûlée \$7

Doughnuts dunk \$7