

“ We love to
eat, taste and
share...
one spoonful
at a time.”

Tbsp.

Festa!

Our definition of a tasting menu.
Perfect for those who want to share.

FIRST ROUND (CHOOSE 3) Served with a Rustic Garnished Focaccia

Locally Sourced Antipasto Platter with House Made Condiments and marinated Vegetables

Fritto Misto - A Mix of TBSPs Fried Mozzarella Sticks with Truffle Honey, Our Portobello Fries, Pickled Mushroom Aioli and Spinach Arancini

Burrata Grilled Pepper Squash Panzanella Salad, Maple-White Balsamic Vinaigrette and Crispy Prosciutto Chip

Mussels Steamed with White Wine, Lots of Black Pepper and Lemon. Served with our Grilled Focaccia

Octopus Carpaccio with Green Olive Tapenade, Crispy Polenta, Sweet Drop Peppers and Mujol Caviar

ENTRE DEUX

'TBSP. Style' Minestrone Soup with Parmigiano Broth

SECOND ROUND (CHOOSE 3) Must Include one or more fresh pasta

FRESH PASTA

Cannelloni al Forno Filled with Creamy Ricotta, Spinach, Lemon Zest. Topped with Tomato Sauce and Melted Cheese

Creamy Carrot Risotto, Finished with Pecorino, Orange Mascarpone and Shaved Carrot

Cavatelli a la Norma Eggplant, Tomato Sauce and Ricotta Salata

Soft Potato Gnocchi with Veal Ragu and Pecorino Cheese
Top it off with a Burrata (100gr) +11\$/un.

SIGNATURE DISH

Cornish Hen Split for Sharing, Lemon Rosemary Roast Fingerling Potato and Cavolo Nero

Chinotto Braised Beef Shortrib Cheesy Polenta, Orange Glazed Carrots and Gremolata

Whole Roasted Sea Bass, Cippolini Agrodolce and Charred Rapini

Zuppa di Pesce, Seafood Simmered in Light Tomato Broth, Grilled Focaccia +8/Pers

Costata di Manzo Grilled Beef Tomahawk with Roasted Fingerling Potatoes and Truffle Jus + 30/pers.

DESSERTS

Out of the ordinary
Limoncello Magnum &
Sweets

85/pers.

Festina

Festa's little sister.
Simple & Delicious

FIRST ROUND (CHOOSE 2)
Served with a Classic Focaccia

Locally Sourced Antipasto Platter
with House Made Condiments
and Marinated Vegetables

Cappelletti in Brodo, Homemade
Charcuterie Stuffed Pasta in a
Classic Chicken Broth

Fritto Misto - A Mix of TBSPs
Fried Mozzarella Sticks with
Truffle Honey, Our Portobello
Fries, Pickled Mushroom Aioli
and Spinach Arancini

Lentil and Black Chickpea Salad
with Sundried Tomato Goat
Cheese and Sherry Vinaigrette

SECOND ROUND

FRESH PASTA (CHOOSE 1)

SIGNATURE DISH (CHOOSE 1)

Cannelloni al Forno Filled with
Creamy Ricotta, Spinach, Lemon
Zest Topped with Tomato Sauce
and Melted Cheese

Cornish Hen Split for Sharing,
Lemon Rosemary Roast
Fingerling Potato and Cavolo
Nero

Creamy Carrot Risotto,
Finished with Pecorino, Orange
Mascarpone and Shaved Carrots
*Add Seared 'Nduja Scallops for
12\$/pers.*

Red Wine Braised Beef Shoulder,
Cheesy Polenta with Orange
Glazed Carrots and Gremolata

Soft Potato Gnocchi with Veal
Ragu and Pecorino Cheese
*Top it off with a Burrata (100gr)
+ 11\$/un.*

Half of a Roasted Sea Bass,
Cippolini Agrodolce and
Charred Rapini

Tagliata di Manzo - Grilled and
Sliced Beef Bavette served
on a Barley Pesto Salad with
Parmigiano, Confit Cherry
Tomatoes and Aged Balsamic

Mignardises

45/pers.

À la carte
menu

APPETIZERS

Rustic Focaccia With Inspired
Garnish Of The Day

8

Minestrone "à la Tbsp." - Diced
Vegetables, Parmesan Crisps,
Parmigiano Tomato Broth

15

Handmade Mozzarella Stick
- Caraway Rye Crust, Truffle
Infused Honey, Pickled Chili
Peppers

16

Twisted Caprese Salad - Fior Di
Late, Camomila Tea Compressed
Tomatoes, Cucumber Gel,
Rosehip Powder

14

Warm Lentil and Chickpea Salad
- Sundried And Confit Tomatoes,
Burnt Goat Cheese, Sherry
Vinaigrette

13

Octopus Carpaccio - Green
Olives, Polenta Crips, Mujol
Caviar Dressing, Sweet Drop
Peppers

15

TO SHARE

Antipasto Platter
(A classic!)

Quebec Charcuteries And Cheeses , Crostini,
Pickled Vegetables, Nuts

28

Oh So Creamy Burrata
(200gr.)

Mushrooms, Rye Croutons, Pesto

31

Super-Fresh Oysters

Served with a Sea-Buckthorn Mignotte Sauce

6 un. / 18 12 un./ 32 18 un./ 45

Crispy Porchetta Bites
(6x)

Homemade Salsa Verde

16

FROM THE CUCINA

Slowly Braised Lamb Shank,
Cooking Jus, Cassoulet Di
Fagioli, Orange Gremolatta

32

Roasted Cornish Hen- Reduced
Jus, Lemon Rosemary Roasted
Fingerling Potatoes, Tuscan Kale
Chips

25

Tagliata Con La Rucola - Sliced
Bavette From The Grill, Confit
Tomatoes, Arugula, Barley Salad,
Aged Balsamic, Parmigiano
Reggiano

29

Steamed Mussels - Finochietto
Dry Salumi, Fennel, Sambuca,
Tomato Sauce, Grilled Foccacia

21

Quebec Waygu Double
Cheeseburger - House Foccacia
Bun, Buffalo Mozzarella,
Petite-Patrie Smoked Pancetta,
Heirloom Tomatoes, Pesto Mayo,
Fries Or Salad

30

FRESH PASTA

Gnocchi Al Ragu - Soft Potato
Gnocchi, Braised Ragu, Pecorino
Cheese

Never Enough Cheese!
Add Burrata (100g.) +10

22

Cavatelli A La Norma - Eggplant,
Tomato Sauce, Ricotta Salata

Add Burrata (100g.) +10

20

Carrot Risotto - Diced Carrot,
Orange Mascarpone Cream

*Add Scallops Topped With Nduja
And Crispy Pangritata +15*

20

Spaghettoni Verde Allo Scoglio-
Seafood, Thickened Fresh
Tomatoes And Fish Broth

27

CUT & CATCH

Grilled Tomahawk Steak - 1,5kg

Presented To The Table.

Served With Roasted Garlic Rosemary Fingerling
Potatoes And Truffle Jus

Market Price

Fresh Whole Fish Of The Day

Presented To The Table.

Served With Salsa Di Cipolline In Agrodolce

Market Price

SIDES

Honey-Glazed Heirloom Carrots,
Fresh Herbs

8

Roasted Garlic Rosemary
Fingerling Potatoes

7

Pan-Seared Wild Mushrooms,
Veal Jus, Fresh Herbs

8

Charred Rapini, Confit Garlic,
Chili Flakes

9