

APPETIZERS

ZUPPA del GIORNO daily prepared soup
9

RAPINI CROSTINI AGLIO e OLIO sautéed rapini,
crostini 9

SARDINE in CARPIONE flash fried sardines in oil,
vinegar and mint 13

ZUCCHINE FRITTE breaded zucchini, red pepper aioli,
dill yogurt 14

CARCIOFI FRITTI crispy artichokes, mint infused
yoghurt 14

OVEST CARPACCIO di MANZO crusted AAA beef
tenderloin, cured egg yolk, capers, parmigiano
17

BRESAOLA cured beef, asiago cheese, pompelmo, EVOO
16

CALAMARI FRITTI lightly fried calamari, chipotle
tomato aioli, lemon 17

GAMBERI e CALAMARI grilled shrimp and calamari,
tomato and soppressata compote, rosemary and
garlic oil 19

OVEST ANTIPASTO selection of cured meats, cheese
and house marinated vegetables.
18

BURRATA burrata cheese, marinated tomato and
eggplant 19

SALADS

RUCOLA arugula, bosc pear, crotonese cheese, sultana
raisins, pumpkin seed, balsamic
14

FICHI e RICOTTA baby spinach, dried figs, sunflower
seeds, ricotta, goat cheese dressing
13

CAVOLO NERO black Tuscan kale, apple, carrots,
cabbage, spiced chickpeas, herb emulsion
13

BARBABIETOLE seasoned beets, whipped ricotta,
candied pecans, 14 balsamic

FINOCCHIARA fresh fennel, orange, olives, salt, b.
pepper and evoo 14

MEAT and FISH

served with daily vegetables

SALSICCIA ARROSTITA grilled mild sausages, with
sauteed potatoes, peppers onions end zucchini
22

POLLO pan roasted breast of chicken with smoked
mozzarella 22

AGNELLO, LENTICCHIE E BIETOLA lamb sausage,
lentils, swiss chard 25

SALMONE pan roasted salmon filet, lemon and thyme
beurre blanc 25

PORK SCALOPPINE ALLA ROMANA sage, prosciutto,
white wine and pickled shallot
22

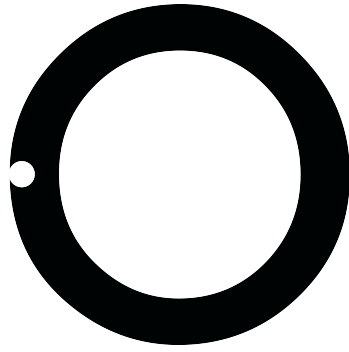
VITELLO pan seared veal tenderloin, blistered tomato,
balsamic agrodolce
28

BRANZINO baked Mediterranean sea bass, yukon gold
potatoes, parsley oil, grilled lemon
32

BISTECCA grilled 15 oz AAA Black Angus ribeye
48

**All breads and pastas are freshly made on
the premises, gluten free pasta available on
request.**

O V E S T



PIZZA

MARGHERITA fior di latte, parmigiano, basil
14

CARCIOFINI zucchini, roasted garlic, confit tomatoes,
olives, fior di latte

17

FUNGHI truffle, mushrooms, fior di latte parmigiano,
goat cheese 18

PATATE sliced yukon gold potato, harrisa oil, garlicky
rapini, smoked mozzarella

16

PECORARO lamb sausage, gorgonzola, eggplant, mint,
fior di latte 18

CALABRESE fior di latte, red finger chilli, roasted red
peppers n'duja and home made sausage
18

PROSCIUTTO e RUCOLA fior di latte prosciutto,
arugula, 18 shaved parmigiano

BURRATA marinated tomato, burrata, basil
19

PASTA

GNOCCHI hand-rolled potato gnocchi, San Marzano
tomato, basil 18

RAGU di AGNELLO fettucine, mint pesto, lamb ragu
bianco, San Marzano tomato sauce, pecorino
21

CARBONARA fettucine, guanciale, egg, parmigiano,
black pepper 19

ANTHONY D' REGINELLE braised beef brisket,
mushroom, light cream, truffle oil, parmigiano
21

CAVATELLI home made sausages, n'duja, rapini, garlic
and pecorino 19

L'ORTOLANO SARACENO buckwheat spaghettoni, garlic,
harissa oil and vegetables
18

RAVIOLI mushroom, parmigiano, truffle butter sauce
20

FRA DIAVOLA chitarrine, black tiger shrimp, spicy
tomato sauce 23

CHITARRINE alla PESCATORA market seafood, arugula
pesto 23

RISOTTO del GIORNO

MONDAY

RISOTTO di BARBI beets, moscarpone, thyme
19

TUESDAY

RISOTTO alla MILANESE saffron risotto, braised brisket
19

WEDNESDAY

RISOTTO al NERO di SEPPIA cuttlefish ragu, black tiger
shrimp 22

THURSDAY

RISOTTO al BAROLO braised short rib, red wine,
parmigiano 20

FRIDAY

RISOTTO ai FUNGHI porcini, mushrooms, roasted
sausages 20

SATURDAY

RISOTTO alla SPUMA di MARE market seafood
22



RISERVA SAN MASSIMO[®]



OVEST in collaboration with LUGANO FINE FOODS, brings to the table 100% pure Carnaroli rice from RISERVA SAN MASSIMO a very delicate variety that grows up to 175 cm high on approximately 100 hectares cultivated in the unique and extraordinary fertile ecosystem of the natural reserve of Parco Ticino in Lombardy. Riserva San Massimo a unique example for positive practices and traditional means of cultivation totally artisanal that have contributed to keeping unaltered the natural biodiversity of the Park protecting the beauty of the place and sustaining the autochthone cultivation. The reserve became Site of Community Importance (SIC) in 2004 and it is under UNESCO protection.

LUGANO FINE FOODS INC.

530 Adelaide St West, Unit 6106,
Toronto, Tel: 4169047266,
email:ingo@luganofinefoods.ca

www.riservasanmassimo.net

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