canto

From our kitchen

To start & to share

House Focaccia & Warm Olives 19
fresh-baked focaccia, oregano, cherry tomatoes, whipped ricotta, citrus-marinated olives

Blistered Shishito Peppers 19
sun-dried tomatoes, pecorino, garlic chips

Calamari Fritti 24
crispy lemon slices, lemon-garlic aioli

Sicilian Lamb Polpette 26
spiced tomato sauce, raisins, anchovy, herbs, ricotta salata

Grilled Octopus 30
'nduja, salsa verde, preserved lemon

Charcuterie Board 35
local artisanal charcuterie, crostini, pickled vegetables, marinated olives

Cheese Board 35
chef's selection of cheeses, crackers, dried & fresh fruit, spiced nuts, honey

Insalate

Garden 18
Ontario farm greens, pomegranate, oranges, maple-candied walnuts, fig-balsamic vinaigrette

Radicchio 24
radicchio, fennel, oranges, apples, pistachio, ricotta salata, sherry vinaigrette

Farro 26
smoked ricotta, kale, blueberry, avocado, lemon vinaigrette, spiced hazelnuts

Grano e Riso

All our pastas are prepared in-house. Each is thoughtfully paired with fresh ingredients and distinctive sauces to bring out its character. Our risotto is made with Vialone Nano rice, selected for its creamy texture and delicate bite.

Pasta & risotto

Cavatelli al Pomodoro 27
tomato, basil, fresh burrata

Ravioli di Ricotta 30
butternut squash sauce, wild mushrooms, brown butter, hazelnuts, crispy sage

Chef's Risotto 38
pistachio pesto, seared scallops, parmigiano tuile

Tagliolini Cacio e Pepe 27
pecorino, parmigiano, pink peppercorns, pangrattato

Linguine di Mare 35
tomato, octopus, shrimp, mussels, bay scallops

Please advise your server of any food allergies or dietary requirements

Terra & mare

Seared Salmon 34
Atlantic salmon, mint & pea purée, grilled zucchini, citrus-braised endive

Truffle Cornish Game Hen 35
pan-seared, wild rice, Ontario mushrooms, grilled lemon, black truffle butter

Short Rib Burger 34
Ontario Prime short rib, tomato, arugula, red onion, Ontario Wildwood cheese, spicy aioli, truffle parmigiano fries

Grilled Branzino 60
whole butterflied branzino, salsa verde, grilled lemon, pickled caper leaves

Veal Chop 65
herb oil marinade, parsnip purée, portobello mushroom, Brussels sprouts, red wine & port sauce

Steak Frites 74
10 oz Alberta Prime striploin, truffle parmigiano fries, horseradish

Contorni

Brussels Sprouts 15
black garlic-balsamic glaze, crispy hazelnuts

Rapini 15
garlic oil, peperoncino, pangrattato

Roasted Peppers 15
raisins, capers, sherry vinaigrette

Truffle Parmigiano Fries 15
lemon-garlic aioli

Dulcis in fundo

Tiramisù Brownie 15
chocolate brownie, mascarpone cream, espresso, cocoa

Blueberry Tart 15
vegan · nut & date crust, lemon-blueberry filling, almond Chantilly

Lemon Madeleines 15
dusting of powdered sugar

Gelato or Sorbetto 15
house-made, seasonal flavours

La nostra filosofia – our philosophy

Rooted in Italian tradition, inspired by Canada, Canto celebrates thoughtful cooking and the pleasure of sharing a table. Set within Toronto's historic Old Mill Hotel, we invite you to savour good wine, lively conversation and stories that deserve the long version. *Con calore*.

Executive chef Youri Kim