

À LA CARTE



SHAREABLE APPETIZERS

FRESH WHIPPED RICOTTA (VEG)	\$22
Muskoka honey & fig jam served with grilled ciabatta	
CALAMARI FRITTI	\$28
citrus and caper aioli	
NONNA'S MEATBALLS	\$22
marinara, Grana Padano	
SALUMI	\$32
a selection of cured meats & cheeses, marinated olives, giardiniera & fig jam, served with crostini	
CRISPY FRIED MOZZARELLA STICKS (VEG)	\$20
served with a spicy vodka sauce	
BRUSCHETTA (VEG)	\$16
oven cured tomatoes, Sicilian oregano, Parmigiano Reggiano, vin cotto	
DAILY SOUP	\$12
seasonal garnish	

WINGS

DRUMS & FLATS 1 POUND | \$22

served with: house made blue cheese dressing, carrots & cucumber

Flavours:

classic BBQ, Buffalo hot butter, lemon parmesan dust, roasted garlic & honey, 5 alarm blaze dry rub

(GF) Gluten Free | (VEG) Vegetarian

SALADS

TABOO CAESAR	\$20
sourdough croutons, bacon, hard-boiled egg & Grana Padano, topped with a creamy garlic dressing	
ARUGULA & PEAR (GF) (VEG)	\$20
shaved pecorino, roasted walnuts & fennel, topped with a blood orange vinaigrette	
CAPRESE (GF) (VEG)	\$22
buffalo mozzarella, heirloom tomato & basil pesto, topped with an aged balsamic dressing	
COLLEGE STREET CHOPPED (GF)	\$22
tomato, avocado, egg, smoked bacon & gorgonzola, topped with a creamy balsamic dressing	
ADD TO ANY SALAD	
grilled chicken breast \$10 shrimp \$12 salmon \$14 tofu \$6	

HANDHELDS

served with your choice of fries, taboo caesar or arugula & pear salad
gluten free breads available, please ask your server

CHICKEN PARM SAMMY	\$27
vodka sauce, mozzarella, Parmigiano Reggiano, brioche bun	
BOATHOUSE BURGER	\$27
double stacked smash patties, aged cheddar, shaved vidalia onion, sweet pickles, iceberg lettuce, served with a special sauce on a sesame potato roll	
CLUB SANDWICH	\$26
slow roasted turkey breast, smoked bacon, provolone, heirloom tomato, red leaf lettuce & pesto aioli, served on toasted sourdough	
EGGPLANT GRILLED CHEESE (VEG)	\$26
crispy eggplant, vodka sauce, balsamic onions, fresh mozzarella & Grana Padano, served on sourdough	



PASTA

gluten free pasta available, please ask your server

SPICY RIGATONI (VEG) \$28

rosé à la vodka sauce, burrata cheese

RICOTTA GNOCCHI \$34

seasonal mushrooms, Parmigiano Reggiano, cream

LINGUINE FRUTTI DI MARE \$36

shrimp, mussels, calamari, san marzano tomatoes

SPAGHETTI (VEG) \$27

roasted broccoli, pesto Genovese, preserved chili

MAINS

CHICKEN PARMESAN \$38

breaded chicken breast, marinara sauce, mozzarella, Parmigiano Reggiano & a side of spaghetti marinara

PAN ROASTED CHICKEN SUPREME \$37

truffle rub, squash caponata, pan gravy

TIGER SHRIMP RISOTTO (GF) \$36

shrimp, sweet corn, brown butter shellfish reduction

SALMON OREGONATTA \$36

salmon with a lemon butter sauce, fennel slaw, sautéed rapini & peppers, crispy fingerling potatoes

BRAISED SHORT RIBS \$42

tender beef ribs in a barolo reduction, sautéed rapini & peppers, horseradish gremolata, crispy fingerling potatoes

STEAK FRITES \$55

7oz tenderloin, roasted garlic butter, crisp frites, arugula salad

PIZZA

MARGHERITA (VEG) \$22

san marzano sauce, fior di latte, basil

DOUBLE PEPPERONI \$24

fresh mozzarella, sicilian oregano

PICCANTE \$26

fresh mozzarella, spicy soppressata, roasted peppers, kalamata olives, chili oil

TARTUFFO (VEG) \$28

truffle mushroom sauce, fresh mozzarella, cremini mushrooms

MUSKOKA MAC \$27

ground beef, cheddar cheese, onion, pickle, sesame, special sauce

CARNIVORO \$28

fresh mozzarella, pepperoni, spicy soppressata, smoked bacon

GLUTEN FREE CRUST +\$2

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