

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
- BURRATA** \$30
roasted beets, hot honey, prosciutto, served with crostini
- 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
- CROSTINI** (VEG) \$16
gorgonzola torta, seasonal mushrooms, aged balsamic

WINGS

DRUMS & FLATS
1 POUND | \$22

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

Flavours:

classic BBQ, Buffalo hot butter, pineapple jerk, 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
- LIQUIRIAN NICOISE** (GF) \$33
Seared tuna, green beans, potato, olive, egg, artichokes, roasted peppers, tomato
- 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

- CRISPY FRIED CHICKEN** \$26
smoked bacon, romaine, grana padano, creamy garlic spread and sundried tomato pesto, served on a 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 CARBONARA	\$33
pancetta, egg, reggiano	
LINGUINE FRUTTI DI MARE	\$36
shrimp, mussels, calamari, san marzano tomatoes	
PAPPARDELLE	\$36
beef ragu, whipped ricotta	
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	\$36
pepperoni, marinated tomatoes, pan gravy, sautéed rapini, crispy fingerlings	
TIGER SHRIMP RISOTTO (GF)	\$36
shrimp, sweet corn, brown butter shellfish reduction	
SALMON OREGONATA	\$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	
10oz CENTRE CUT NEW YORK STRIPLOIN	\$45
tender striploin with salsa verde, sautéed rapini & peppers, crispy fingerling potatoes	



PIZZA

MARGHERITA (VEG)	\$22
san marzano sauce, fior di latte, basil	
DOUBLE PEPPERONI	\$24
fresh mozzarella, sicilian oregano	
PICCANTE	\$26
spicy soppressata, roasted peppers, cerignola olives, chili oil	
TARTUFFO (VEG)	\$28
truffle mushroom sauce, fresh mozzarella, cremini mushrooms	
ARUGULA & PROSCIUTTO	\$26
fresh mozzarella, pecorino romano, extra virgin olive oil	
CARNIVORO	\$28
pepperoni, spicy soppressata, smoked bacon	
GLUTEN FREE CRUST	+\$2

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