



## DINNER MENU

- Grilled house focaccia \$4
- Selection of artisanal cheese, chorizo, accompaniments \$19
- Charred cauliflower, harissa, Monforte goat yogurt, puffed grains \$14
- Puntarelle salad, marinated sardines, breadcrumb \$15
- Albacore tuna crudo, mixed citrus, compressed melon, pine nuts \$16
- Burrata, fig, ham, honey, almond, fennel pollen \$17
- Hummus, marinated olives, blistered chili, grilled focaccia \$14
- Cotechino sausage, squash, bitter greens, Abondance cheese (AOC), flax \$17
- Sunflower seed puree, sugar snap peas, radicchio, apple,  
Monforte water buffalo fresco \$15
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- Carrot agnolotti, maple butter, smoked chestnut \$22
- Cavatelli pomodoro, stracciatella, breadcrumb \$19
- Lamb pappardelle, parmesan, mint \$24
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- Whole branzino, brown butter, capers, olives \$26
- Organic free-range chicken, parsnip puree, blistered brussel sprouts \$28
- Ontario heritage pork chop, puy lentils, apple fennel salad \$27

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