



SEASONED

RESTAURANT

GF = gluten free, DF = dairy free, V = Vegetarian

APPETIZERS

SOUP OF THE DAY 9

LEEK & RICOTTA RAVIOLI 12
creamy leek filling, parmesan chip, onion consommé. (V)

MUSHROOM CROSTINI 14
*sautéed mushroom, caramelized onion, goat cheese *, arugula, truffle oil. (V, *DF/Vegan optional)*

ITALIAN MEATBALLS 13
seasoned ground beef & pork, slow roasted tomato sauce, parmesan, house-baked focaccia bread.

GRILLED OCTOPUS 15
braised radicchio, semolina gnocchi crouton, celery root, romesco sauce.

YUKON GOLD FRITES 6
hand cut Yukon gold potato, chipotle aioli. (V, GF, DF)

SALADS

ARUGULA SALAD 10
*fresh mushroom, lemon vinaigrette, parmesan *, black pepper. (GF, V, *DF/Vegan optional)*

CAESAR SALAD 12
*house-made caesar dressing, fried focaccia croutons⁺, bacon *, parmesan. (*V optional, +GF optional)*

PEAR & MOZZARELLA 14
white wine & saffron poached pear, fresh mozzarella, spiced pistachio, arugula pesto, honey. (V, GF)

MAINS

STEAK FRITES

*charcoal grilled Jepson's steak, hand-cut Yukon gold potato, grilled spring onion, herb butter *. (GF, *DF optional)*

- 10 oz. striploin 39
- 8 oz. sirloin 34

DUCK BREAST 28

herb spaetzle, sautéed napa cabbage, golden beets, cranberry mostarda.

SHORT RIB 32

braised beef short rib, sweet pea orzo, asparagus, confit pearl onion, paprika sugo. (DF)

GRILLED TROUT 26

Ontario rainbow trout, asparagus, zucchini, french lentils, caper & dill beurre blanc. (GF)

PORK TENDERLOIN 24

creamy leeks, fondant potato, sautéed mushroom, french green beans, mustard crème fraiche. (GF)

THE BURGER 18

7 oz. beef or black-bean vegan patty, house-baked sesame bun, lettuce, tomato, caramelized onion. (choice of fries, arugula salad, or daily soup)

- add swiss cheese +1, add bacon +1
- substitute gluten-free bun +1.50

MUSSELS 17

*West Avenue cider, chili, garlic, parsley, cream, house-baked sourdough crostini *. (*GF optional)*

PASTA POMODORO 23

hand-made orecchiette pasta, blistered cherry tomato, basil, fresh mozzarella, olive oil, toasted bread crumb. (V)



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PIZZAS

(14" THIN CRUST)

MARGHERITA 13

tomato sauce, mozzarella, basil.

PEPPERONI & CHEESE 15

tomato sauce, pepperoni, extra mozzarella.

CANADIAN 16

*tomato sauce, pepperoni, bacon,
mushroom.*

VEGGIE WITH A KICK 16

*tomato sauce, caramelized onion, kale,
roasted tomato, mushroom, peperoncini.*

SPICY SALAMI 17

*tomato sauce, hot calabrese, caramelized
onion, green olive, roasted red pepper.*

NON-ALCOHOLIC

SPARKLING WATER (750ml) 6

NON-ALCOHOLIC BEER (330ml) 6

SOFT DRINKS 2

*coke, coke zero, sprite, gingerale, iced tea,
grapefruit bubbly, strawberry bubbly.*

COFFEE/TEA 2

ESPRESSO/AMERICANO 3

CAPPUCCINO 4

Chefs and brothers Matt and Will Gaynor have over 35 years of combined experience working in iconic kitchens, international bistros and upscale Stratford-area restaurants. At Seasoned, they come together to bring downtown Hamilton their fresh take on French & Italian inspired cuisine.