



**SEASONED**  
RESTAURANT

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

**APPETIZERS**

**SOUP OF THE DAY 9**

**MUSHROOM ARANCINI 12**

*arborio rice, cremini mushroom, parmesan, crispy panko breading, classic marinara & garlic aioli. (V)*

**SHRIMP COCKTAIL 17**

*herb poached shrimp, house-made bourbon cocktail sauce. (GF, DF)*

**BURRATA 19**

*fresh mozzarella filled with creamy roasted garlic cottage cheese, artichoke caponata, house-baked sourdough, olive oil. (enough for 2) (V)*

**STEAK TARTARE 16**

*cured egg yolk, pickled carrot, garlic sourdough crisps. (DF)*

**YUKON GOLD FRITES 6**

*hand cut Yukon gold potato, chipotle aioli. (V, GF, DF)*

**SALADS**

**AUTUMN SALAD 13**

*baby spinach, fresh Ontario apple, toasted pumpkin seed, goat cheese, sherry vinaigrette. (GF, V)*

**CAESAR SALAD 12**

*house-made caesar dressing, fried focaccia croutons, bacon, parmesan.*

**MAINS**

**STEAK FRITES 35**

*8 oz. charcoal grilled Jepsen's sirloin, hand-cut Yukon gold potato, crispy shallot, red wine jus. (GF)*

**CIOPPINO 34**

*seafood & fish stew, caramelized fennel, baby potato, tomato broth, spicy aioli, grilled sourdough. (DF)*

**OSSO BUCO 32**

*braised beef shank, marrow bone, saffron risotto, roasted brussels sprouts, tomato sugo. (GF)*

**COQ AU VIN 25**

*braised chicken leg, red wine, carrot, mushroom, baby potato, bacon, house-baked herb bun, butter.*

**CAVATELLI PASTA 23**

*hand-made pasta, pancetta, butternut squash, caramelized onion, cream, sage.*

**LEG OF LAMB 32**

*8 oz. charcoal grilled marinated lamb, roasted broccolini, potato pavé, romesco sauce. (GF)*

**THE BURGER 19**

*beef or black-bean vegan patty, house-baked sesame bun, lettuce, tomato, caramelized onion.*

*(choice of fries, daily soup, or spinach salad w/ tomato & onion vinaigrette)*

- *add swiss, cheddar, or blue cheese +1*
- *add strip bacon +1*
- *substitute gluten-free bun +1.50*

**MUSSELS 18**

*white wine, cream, basil pesto.*

*or*

*pancetta, white wine, diced tomato, garlic. (DF)*

- *add Yukon gold frites +4*

**MOUSSAKA 22**

*layered baked eggplant & potato, slow cooked tomato sauce, bechamel, house-baked herb bun, butter. (V)*



# SEASONED

RESTAURANT

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.

## PIZZAS

### (14" THIN CRUST)

MARGHERITA 14

*tomato sauce, mozzarella, basil pesto.*

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, hot pepper.*

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