



# SEASONED

RESTAURANT

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

## APPETIZERS

SOUP OF THE DAY 9

MUSHROOM CROSTINI 15  
*house-baked grilled sourdough, whipped ricotta, sautéed cremini mushroom, caramelized onion, basil pesto, arugula. (V)*

BEET & PROSCIUTTO 14  
*honey-roasted beet, prosciutto, arugula, lemon vinaigrette, parmesan crisp. (GF)*

ANTI PASTI 17  
*artichoke caponata, baba ganoush, whipped feta, warm marinated olives, grilled sourdough, spiced pita chips. (V)*

PORK BELLY 16  
*slow roasted pork belly, cabbage & apple slaw, Wellesley apple butter gastrique. (GF)*

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

## SALADS

PEAR & WALNUT SALAD 14  
*baby spinach, sautéed pear, toasted walnut, feta cheese, sherry vinaigrette. (GF, V)*

CAESAR SALAD 15  
*romaine, house-made caesar dressing, fried focaccia croutons, bacon, parmesan.*

## MAINS

STEAK FRITES 36  
*8 oz. grilled Jepsen's sirloin, hand-cut Yukon gold potato, Café de Paris butter. (GF)*

GRILLED TUNA 29  
*6 oz. yellowfin rare tuna steak, tumeric-spiced pearl couscous, roasted butternut squash, tomato, red pepper, arugula, garlic-mint yogurt.*

CHICKEN SCALLOPINI 27  
*crispy breaded chicken breast, slow-cooked tomato sauce, brie cheese, spinach, sautéed brussels sprouts & bacon, roasted baby potato.*

LEG OF LAMB 32  
*7 oz. grilled marinated lamb, smashed baby potato, green beans, caramelized fennel, walnut-basil pesto. (GF)*

BEEF RAGU GNOCCHI 26  
*braised beef cheek ragu, house-made potato gnocchi, parmesan, fresh parsley.*

SEAFOOD PASTA PUTTANESCA 29  
*hand-made fettuccine, shrimp, scallop, mussels, white wine, diced tomato, olive, caper, garlic.*

THE BURGER 20  
*beef or black-bean vegan patty, house-baked 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 +1.50  
• substitute gluten-free bun +1.50

MUSSELS 18  
*cream, white wine & basil pesto.*  
*or*  
*tomato sauce, white wine & garlic. (DF)*  
• add Yukon gold fries +4

PASTA POMODORO 23  
*hand-made cavatelli pasta, blistered cherry tomato, fresh mozzarella, white wine, basil, parmesan. (V)*



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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 16

*tomato sauce, mozzarella, basil pesto.*

PEPPERONI & CHEESE 17

*tomato sauce, pepperoni, extra mozzarella.*

CANADIAN 18

*tomato sauce, pepperoni, bacon, mushroom.*

VEGGIE WITH A KICK 18

*tomato sauce, caramelized onion, kale, roasted tomato, mushroom, hot pepper.*

SPICY SALAMI 19

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

## NON-ALCOHOLIC

SPARKLING WATER (750ml) 6

NON-ALCOHOLIC BEER (330ml) 6

MOCKTAILS Collective Arts (335ml) 5

*"Mellow" Mojito, "Surreal" Moscow Mule*

SOFT DRINKS 2

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

COFFEE/TEA 2

ESPRESSO/AMERICANO 3

CAPPUCCINO 4