



SEASONED

RESTAURANT

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

APPETIZERS

SOUP OF THE DAY 9

TUSCAN CROSTINI 14

house-baked grilled sourdough, white bean purée, roasted kale, pickled red onion, olive oil. (V, DF)

SEAFOOD SALAD 18

sautéed calamari, bay scallops, mussels, green olive, tomato, arugula, radicchio, warm lemon vinaigrette (GF, DF)

BURRATA 21

fresh mozzarella, creamy goat cheese filling, pistachio arugula pesto, honey, house-baked sourdough. (V)

GNOCCHI ALLA ROMANA 15

fried semolina fritter, braised beef ragu, parmesan, red wine jus.

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 38

8 oz. grilled Jepson's sirloin, hand-cut Yukon gold potato, green peppercorn & roasted garlic compound butter. (GF)

BOUILLABAISSÉ 34

*fish & seafood stew, tomato, fennel, saffron, orange, house-baked sourdough *, roasted red pepper rouille. (*GF bun option + 2) (DF)*

LAMB NAVARIN 30

tender stewed lamb, baby potato, turnip, green pea, pearl onion, white wine, thyme, house-baked roll, butter.

AUTUMN GNOCCHI 25

hand-made potato gnocchi, pancetta, butternut squash, caramelized onion, cream, sage.

** (V) option: without pancetta 21*

VENETIAN DUCK RAGU 32

hand-made pappardelle pasta, duck confit, mirepoix, tomato, cinnamon, white wine, parmesan.

THE BURGER 23

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 or cheddar +1.25*
- add blue cheese +2.00*
- add strip bacon +1.50*
- substitute gluten-free bun +2.00*

MUSSELS 20

curry, coconut milk, white wine, scallion, chili flake.

or

tomato sauce, white wine & garlic. (DF)

- add Yukon gold frites +4*

SEARED HALLOUMI 26

seared halloumi cheese, moroccan spiced chickpea fritter, roasted kale, harissa. (V)



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PIZZAS

(14" THIN CRUST)

MARGHERITA 16

tomato sauce, mozzarella, basil pesto.

PEPPERONI & CHEESE 18

tomato sauce, pepperoni, extra mozzarella.

CANADIAN 20

tomato sauce, pepperoni, bacon, mushroom.

VEGGIE WITH A KICK 18

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

SPICY SALAMI 21

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

CAPRICCIOSA 23

tomato sauce, prosciutto, artichoke heart, roasted tomato, pickled onion, basil pesto.

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.

NON-ALCOHOLIC

SPARKLING WATER (750ml) 6

NON-ALCOHOLIC BEER (330ml) 6

MOCKTAILS Collective Arts (335ml) 5
"Mellow" Mojito, "Midday" Mule

SOFT DRINKS 2

coke, coke zero, sprite, gingerale, iced tea, peach bubbly, strawberry bubbly.

COFFEE/TEA 2

ESPRESSO/AMERICANO 3

CAPPUCCINO 4