



SEASONED RESTAURANT

APPETIZERS

SOUP OF THE DAY 9

CAPRESE CROSTINI 18

heirloom tomato, fresh mozzarella, grilled sourdough, basil, pesto. (V)

TUNA TARTARE 19

raw diced yellowfin tuna, avocado, cucumber, lemon aioli, house-made dill pickle potato chips. (GF, DF)

ITALIAN MEATBALLS 16

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

YUKON GOLD FRITES 8

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

SALADS

PEAR & WALNUT SALAD 15

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 39

8 oz. grilled sirloin, hand-cut Yukon gold potato, green peppercom butter. (GF)

BEEF BOURGUIGNON 30

tender stewed beef, pearl onion, carrot, mushroom, bacon, red wine, house-baked potato bread, herb butter.

SALMON PUTTANESCA 40

7 oz. seared salmon, baby potato, roasted vegetable, tomato, olive, caper. (GF)

CHICKEN MARSALA 38

8 oz. roasted chicken suprême, potato pavé, roasted vegetable, marsala mushroom sauce.

CAVATELLI PASTA 25

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

THE BURGER 24

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

CIOPPINO 36

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

MUSHROOM GNOCCHI 23

hand-made potato gnocchi, sautéed mushroom, spinach, white wine, cream, truffle oil, sourdough breadcrumb. (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 18

tomato sauce, mozzarella, basil pesto.

PEPPERONI & CHEESE 20

tomato sauce, pepperoni, extra mozzarella.

CANADIAN 22

tomato sauce, mozza, pepperoni, bacon, mushroom.

VEGGIE WITH A KICK 20

tomato sauce, mozza, caramelized onion, roasted tomato, mushroom, arugula, hot pepper.

SPICY SALAMI 23

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

CAPRICCIOSA 25

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

NON-ALCOHOLIC

SPARKLING WATER (750ml) 7.5

SOFT DRINKS (355ml) 2.5

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

COFFEE/TEA 2.5

ESPRESSO/AMERICANO 4

CAPPUCCINO 5

NON-ALCOHOLIC BEER (355ml) 7

MOCKTAILS Collective Arts (355ml) 7
"Mellow" Mojito, "Midday" Mule

SHIRLEY TEMPLE 8

VIRGIN CAESAR 8