



SEASONED RESTAURANT

APPETIZERS

SOUP OF THE DAY 9

BAKED BRIE 18

melted brie cheese, caramelized onion, sliced pear, toasted walnut, Wellesley apple butter, grilled sourdough. (V)

SEAFOOD SALAD 19

sautéed shrimp & baby bay scallop, olive, tomato, artichoke heart, pickled onion, lemon vinaigrette. (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.

STEAK FRITES 39

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

BEEF BOURGUIGNON 32

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

TUNA NICOISE 34

6 oz. rare grilled yellowfin tuna, hard-boiled egg, baby potato, tomato, green beans, green olive, crispy capers, sherry vinaigrette. (GF, DF)

CHICKEN CACCIATORE 28

fresh tagliatelle pasta, braised chicken thigh, tomato, red bell pepper, caper, red wine, oregano, parmesan.

LAMB NAVARIN 34

tender stewed lamb, parisian gnocchi, turnip, green pea, pearl onion, white wine, thyme.

THE BURGER 25

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)

PASTA MARINATO 24

hand-made cavatelli pasta, marinated cherry tomato & red onion, basil pesto, white wine, butter, asiago. (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

MOCKTAILS Collective Arts (355ml) 7

Mellow Mojito, Mindful Margarita, Perpetual Paloma

SOFT DRINKS (355ml) 2.5

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

NON-ALCOHOLIC BEER (355ml) 7

SHIRLEY TEMPLE 8

VIRGIN CAESAR 8

SPARKLING WATER (750ml) 7.5

COFFEE/TEA 2.5

ESPRESSO/AMERICANO 4

CAPPUCCINO 5

LATTE 6