

Teca

Insalata

Teca Greens v | 13

kale / fennel / pecorino / spiced squash
honey sage lemon vinaigrette

Sweet Potato Carpaccio | 15

whipped Boursin cheese / pumpkin seed oil / fried Brussels sprout leaves / arugula sprouts / candied pumpkin seeds

Baby Romaine Caesar | 14

basil Caesar dressing / Sciacca anchovies / parmesan frico / crispy pancetta / baby romaine

Crisp Artichokes with Ricotta v | 15

blistered tomatoes / fried artichokes / basil arugula oil / lemon basil whipped ricotta

Antipasti

◆ Cured Italian Meat and Cheese | 19

assorted cured meats / cheeses / marinated olives / tomato jam / basil pesto / crostini

Rustic Bruschetta v | 14

garlic rubbed Italian baguette / blistered tomatoes / basil leaves / shaved parmesan / balsamic drizzle

Crudo Misto | MP

fresh selection of seafood / lemon / olive oil / capers

Beet Fritter v | 12

whipped ricotta / caramelized honey quinoa / sprouts

Hot Skillet Antipasti | 18

selection of cured meats / herb oil / garlic focaccia / quail egg

Corsi Principali

◆ Rack of Ontario Lamb | 48

salt roasted maple glazed beets / parsnip white chocolate purée / mustard / grilled lemon broccolini

Brown Butter Poached Lobster | 45

saffron orzo paella / tomato fennel ragout / grilled lemon

Pan Seared Tenderloin | 44

Ontario cauliflower purée / pistachio gremolata / chanterelles

Swiss Chard Wrapped Cod | 38

braised farro / tomato fennel brodo

Pasta and Risotto

Braised Lamb Ragout | 28

linguine / pecorino / olive oil / classic basil pesto / Teca tomato sauce

Zucchini Risotto v GF | 26

zucchini / porcini / parmesan risotto / porcini oil

Gnocchi Arrabbiata | 27

basil spinach gnocchi / red Argentine shrimp / garlic / parmesan / chilis / grilled lemon / olive oil

🦞 Atlantic Lobster Ravioli | 37

grilled lobster tail / lobster cream sauce / tarragon bread crumbs / sun-dried tomato

🦞 Classic Spaghetti San Marzano | 28

signature veal and pork meatballs / torn fresh basil / parmesan cheese

Classic Carbonara | 28

guanciale / eggs / pecorino cheese / black pepper | spaghetti

Shrimp Risotto GF | 33

saffron / tomato / red Argentine shrimp / parmesan

Foccace (flat breads)

Classic Italian Thin Crust Pizza | 16

bianca or tomato mozzarella, baked in our wood-stone oven.

Choose additional items below to create your custom pizza.

artichokes / spinach / mushrooms / vine tomatoes / asparagus / arugula / roast peppers | 1

mozzarella / goat cheese / buffalo mozzarella | 2

prosciutto / soppressata / veal and pork meatballs / chorizo sausages | 2

V | VEGETARIAN

GF | GLUTEN FRIENDLY

🦞 | DENOTES A SIGNATURE TECA OFFERING

*Menu prices do not include gratuity.
Local fee of 2.9% and tax will be added to your bill.*

GUESTS WITH A RESORT DINING PACKAGE

*May choose one salad or soup, one main course,
one dessert, plus coffee, tea or soft drink.*

*Main course items marked with "◆"
are offered for an additional | 12*

*Any antipasto item marked with a "◆" may be
substituted for soup or salad for an additional | 7*

*If you have any concerns regarding food allergies,
please alert your server when ordering.
Prices do not include applicable taxes and gratuity.*



JW MARRIOTT
THE ROSSEAU MUSKOKA

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1-705-765-1900 | Posted December 2018