



SMALL PLATES

- Olives & Focaccia (VE) 6**
Warmed olives, extra virgin olive oil & balsamic vinegar
- Butternut Squash Soup 7**
Crème fraîche, basil oil
- Bruschetta Duo (V) 8**
Mandarin, goat cheese, candied walnuts, orange reduction; Cherry tomatoes & basil, olde aged balsamic reduction
- Oysters (3) 8**
Trio of Royal Miyagi, Kushi, Blissful Bay, Tabasco caviar, black garlic & black pepper mignonette, wasabi Tobiko
Add 3 Oysters 6
- Crispy Cauliflower (VE) 9**
Dragon sauce, vegan ranch
- Creamed Spinach Dip (V) 10**
Garlic bread sticks, Parmesan crumbs

- Grilled Caesar Salad 9**
Grilled gemmed romaine hearts, grissini sticks, olives, Parmigiano-Reggiano, anchovy & roasted garlic Caesar dressing
- Tomato Panzanella Salad (V) .. 12**
Focaccia, cherry tomato, ver jus vinaigrette
- Spinach + Arugula Salad (V)..... 12**
Mandarin oranges, goat cheese, raspberry vinaigrette, candied pecans
- Baby Beets Salad (VE) 15**
Grand Marnier & orange marinated beets, granny smith green apples, candied walnuts, mandarin oranges, cucumber bed, ver jus dressing
- Add to any salad 5**
Grilled chicken
Garlic prawns
Crispy pork belly

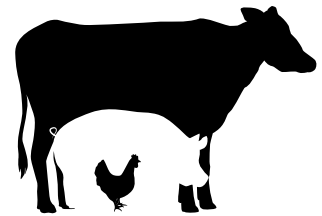
- Crispy Meatballs 12**
Buttermilk fried meatballs, mushroom & truffle cream sauce, Manchego cheese
- Beef Carpaccio 14**
Thinly sliced beef, shaved Manchego cheese, black truffle vinaigrette, crispy capers, fontina flatbread
- P.E.I. Mussels 15**
Chorizo, onions, garlic, One20 pale ale, chives, fennel tips
- Calamari 16**
Grilled Humboldt steak, buttermilk fried squid, white wine cream sauce
- Burrata 18**
Warmed creamy Italian imported burrata, prosciutto, baguette, rocket, basil oil
- Butcher's Board 19**
Prosciutto, capicola, bresaola, Parmigiano-Reggiano, grainy mustard, pepperoncini, frozen grapes, artisan crackers



PASTA, RICE & LEGUMES

- Ravioli Double Smoked Bacon 20**
Double smoked bacon, butternut squash, potato foam
- Spaghettini Meatball Carbonara 20**
Pancetta, green peas, caramelized onions, garlic, Parmigiano-Reggiano
- Strozzapreti Bolognese 20**
Chef Ghian's signature bolognese sauce, Parmigiano-Reggiano
- Linguine con Vongole 22**
Manila clams, garlic, shallots, white wine, tomatoes, parsley
- Risotto Scallops 27**
Asparagus Carnaroli risotto, Manchego cheese, asparagus tips

- Autumn Harvest Buddha Bowl (VE) 18**
Butternut squash, avocado, 7 grain rice, alfalfa sprouts, dried cranberries, Asian slaw
(GF) Option - Quinoa
Add protein 5
- Taglietelle Symphony of Mushrooms (V) 24**
Chanterelles, king oyster, shimiji & crimini mushrooms, truffle cream sauce
- Vegan Grand Feast (VE) 32**
Hummus, falafel, fattoush salad, beluga lentil, butternut squash soup, crispy cauliflower, toasted pita bread (perfect for sharing)
½ order 19
- Falafel (VE) 19**
Citrus & white bean cassoulet, garlic toum, tahini, pickled onions, golden shimiji mushrooms



FARM TO TABLE



SIDES

- Garlic crostini 3**
- Whole roasted garlic 3**
- Artisan greens 5**
- Beluga lentil 5**
- Polenta frites 5**
- Pomme frites 5**
- Seasonal pickles 5**
- Fontina flatbread 6**
- Pomme purée 6**
- Broccolini 7**
- Green beans & pecans 7**
- Sautéed kale 7**
- Wild mushrooms 8**



ENTRÉES

- Eggplant Parmigiana (V) 16**
Baked eggplant, buffalo mozzarella, tomato sauce, Parmesan, micro herbs
- Pork Chop 23**
Sakura Farm's pork chop, apple chutney, fingerling potatoes, spicy kale, peppercorn cream sauce
- Pork Ribs 24**
Apple purée, pickled cucumber & tomato salad, polenta frites

- Cornish Hen 29**
Coined fingerling potatoes, broccolini, green oil & balsamic reduction
½ bird 19
- Duck 32**
Pan seared duck breast, confit duck legs, rosemary & thyme pave, shimiji mushrooms, red wine duck demi, sous vide egg
- 10oz Cowboy Steak 35**
Black pepper crusted bone-in ribeye, deviled potatoes "the works", grilled lady red apples, rocket, brown butter dill dressing, red wine beef demi

At ONE20 we pride ourselves on making all our food from scratch, in-house. We source as much as we can from local purveyors and use only the highest quality ingredients. We politely decline all requests to modify menu items, however please let your server know if you have any food sensitivities or allergies. Gluten-free (GF), Vegetarian (V) and Vegan options (VE) available.