

ASSAGGINI

OLIVE CALDE 6

Olives, rosemary, garlic, olive oil

BRUSCHETTA RUSTICA 6

Olive oil, parmigiano, garlic, parsley and pepper

BRUSCHETTA POMODORO 8

Tomato, olive oil, garlic and basil

ACCIUGA CROSTINI 8

White anchovies, ricotta, chilli pepper

MORTADELLA CROSTINI 9

Ricotta, mortadella, pistachio

ANTIPASTO

MOZZARELLA SPRING ROLLS 14

Prosciutto, mozzarella, pesto, rosé scuce

CALAMARI FRITTA 16

Fried calamari, stuffed with olives, tomatoes, capers

COZZE 16

P.E.I mussels, San Marzani tomatoes, onions, with grilled crostini

POLPO 24

Quarter grilled octopus, sweet potato, artichoke, red pepper, black olives, anchovies

FORMAGGIO AFFUMICATO 24

Mixed selection of cheeses, hickory infused smoke

SALUMI MISTI 36

Mixed selection of Italian cured meats with cheeses, olives, fruit, and daily preserves

INSALATE

INSALATA MISTA 12

Mixed greens, tomatoes, pickled onions, carrots, Aged balsamic, olive oil

PERA e RUCOLA 13

Poached 1/2 pear, arugula, walnuts, parmigiano, white balsamic

FARRO e FAGIOL 14

Radicchio, Farro, beans, shallots, red wine vinaigrette

FICO e PROSCIUTTO 19

Figs, prosciutto, arugula, mozzarella di buffala

CONTORNI

BRUXELLES 9

Brussel sprouts, balsamic vinegar, parmigiano

RAPINI 9

Rapini, garlic, chilli flakes, olive oil

PATATE 10

Mash potatoes, roasted garlic

PATATINE 10

fried hand cut potatoes, truffle oil, parmigiano

PASTA

RIGATONI POMODORO 16

San Marzano tomato sauce

SPAGHE TTI 'NDUJA 17

Spaghetti, 'Nduja, honey tomato sauce

ORECCHIETTE 19

Sausage, rapini, chilli pepper, parmigiano, olive oil

FETTUCCHINE ai FUNGHI 19

Portobello mushrooms, cognac, cream sauce

TARTUFO 22

Ricotta, white truffle ravioli, parmigiano cream sauce, shaved black truffles

GNOCCHI 22

Sweet potato gnocchi, rosemary, lamb ragù

CINGHIALE PAPPARDELLE 22

Wild boar and San Marzano bolognese

CARNE e PESCE

BRACIOLA di MAIALE 32

Pork chop, fontina, parmigiano and sage reduction

POLLO ARROSTO 32

Cornish hen, black lentils, blood orange, prosecco

BRANZINO 36

Grilled branzino, lemon, fresh Italian herbs

BISTECCA 44

Canadian prime dry-aged for 50 days
10oz. NewYork

PIZZA

MARGHERITA 16

Tomato, mozzarella di buffala, fried basil

PEPPERONI 17

Tomato, Italian cured meat, mozzarella

TONNO 17

Tomato, mozzarella, tuna, onion, capers

MORTADELLA 17

Pea pesto, mortadella, fontina crema, pistachios

CALABRESE 18

Tomato, mozzarella, black olives, salumi, 'nduja

PER SALUMI 18

Tomato, mozzarella, red peppers, sausage, salumi, mortadella

PROSCIUTTO 19

Tomato, arugula, prosciutto, balsamic reduction, parmigiano

BIANCO 21

Garlic crema, pear, grapes, prosciutto, walnuts

FUNGHI 22

Tomato, mixed mushrooms, truffle oil, stracciatella cheeses

TIRAMISU 18

Mascarpone, coffee liqueur, nutella, lady finger, mini espresso

INFORMED DINING
Let us know of any dietary
restrictions, food allergies or
sensitivity.

All prices are subject to applicable taxes.
Parties of 6 or more are subject to 18%
gratuity.
Outside cakes are welcome with \$2.00 per
person plating fee.