

SALUMI DI MARE

selection of 5 - \$42 served with gnocco fritto & seasonal preserves

MOSCIAME DI TONNO

prosciutto-style cured yellowfin tuna
(nova scotia)

SALMONE

dry-cured and smoked cape d' or salmon
(nova scotia)

SOPPRESSATA DI POLIPO

octopus salami, preserved lemon,
parsley & chili
(georgia strait, b.c.)

CERNIA

dry-cured grouper, red wine
(portugal)

PESCE SPADA

dry-cured swordfish, fennel seed
(nova scotia)

PIATTI FREDDI

INSALATA DI TARDIVO

radicchio tardivo, sicilian anchovy vinaigrette, sole roe bottarga,
barrel aged vinegar, salamoia bolognese, terre di san mauro olive oil

19

BURRATA E FICHI

pugliese burratina and black fig, we the root arugula, smoked moonfish,
balsamela, alta olive oil

19

CRUDO

OSTRICHE

seasonal oyster, hidden rose apple granita, celery, prosecco, lemon balm oil

per piece 6

ASTICE ALLA CATALANA

basil oil poached nova scotia lobster, celery, ontario cherrita, lobster coral bottarga,
alta olive oil

24

BRANZINO

raw european sea bass carved table side, finished with prosecco and lemon - whole fish

59

CRUDO MISTO

daily selection of seafood, unfiltered sicilian olive oil, lemon, sale di trapani

75/140

PASTE

BIGOLI

bronze die-extruded duck egg pasta with duck offal ragu, venetian spices, mascarpone & basil

26

SPAGHETTINI AL POLPO

fresh extruded squid ink pasta, braised octopus, aglio e olio, pecorino romano, peperoncini

38

MACCHERONCINI DI CAMPOFILONE

fresh angel hair pasta, nova scotia lobster, brodo di mare, emerald grasslands butter

45

MEDAGLIONI DOPPI

double-stuffed pasta, roasted butternut squash, parmigiano reggiano fonduta,
emerald grasslands brown butter, 5yrs balsamic vinegar, umbrian black truffle

50

TUBETTI AI FORMAGGI E TARTUFO BIANCO

tubetti rummo from benevento, trio di formaggi, emerald grassland farms butter, rosemary
tuscan manni's white truffle oil, white truffles from umbria

70

PESCE

MERLUZZO NERO

roasted b.c. black cod, crema di patate, brodo di buca, fennel, alta olive oil

45

POLIPO E VONGOLE

braised octopus, b.c. clams, bone marrow, cavolo nero, crisp artichoke, fregola sarda

49

CARNE

PETTO D'ANATRA

10 days dry-aged pekin duck breast, quebec lingonberry, brown beech mushrooms,
ragu bianco, wild flower honey

48

LOMBATA DI MANZO

grass-fed australian bone-on prime rib, truffle brown butter, seasonal mushrooms, salamoia
bolognese, terre di san mauro olive oil

MP

FRITTI

GNOCCO FRITTO

squid ink gnocco fritto, n'duja di tonno

15

GRAN FRITTO MISTO

mixed fish & shellfish, chili salt, fresh lemon

28/45

VERDURE

BIETOLE

braised rainbow chard, pickled garlic & terre di san mauro olive oil

16

ZUCCA

roasted delicata squash, colonnata spice, emerald grasslands brown butter,
san giacomo balsamela

16

PIZZE

AL POMODORO

smoked mozzarella, salumi di buca,
peperoncini & roasted scallions

BIANCA

marinated anchovy, buffalo mozzarella,
zucchini, tropea onion

24

28

PEPPERONI DI TONNO

preserved tomato, smoked mozzarella &
tuna pepperoni

26

SALSICCINE

pork sausage, virgin mozzarella,
taggiasche olives & testun di barolo

28

POLIPO

braised octopus, ontario shishito pepper,
taggiasche olives, sicillian capers

28

FUNGHI

seasonal mushrooms, mascarpone,
gorgonzola, marjoram

34

BURRATA

burrata cheese, basil, terre di san mauro olive oil
- umbrian white truffle additional \$46

29

TARTUFO BIANCO

quattro formaggi, rosemary,
umbrian white truffle

75