

house-cured fish - choice of 3 or 5 - \$27/\$42
served with gnocco fritto & seasonal preserves

SALUMI DI MARE

RICCOLA

dry-cured amberjack
(new zealand)

LUCCIO PICCOLO

dry-cured pickerel, fennel seed
(lake erie, on)

SOPPRESSATA DI TONNO

spicy pork fat and tuna bloodline salami
(lady brooke, nova scotia)

SALMONE AFFUMICATO

dry-cured and smoked ora king
salmon (new zealand)

MOSCIAME DI TONNO

prosciutto-style cured yellowfin tuna,
black pepper & rosemary
(nova scotia)

TONNO AFFUMICATO

dry-cured and smoked albacore tuna
(lady brooke, nova scotia)

ASSAGGINI

small bites

NODINI

warm bread knots with garlic, olive oil and rosemary

8

OLIVE CALDE

warm marinated bariole olives

7

PAGNOTTA

italian country bread with terre di san mauro olive oil

8

INSALATA PRANZO

lunch salads

INSALATA FRIULANA

radicchio di treviso i.g.p. and prosciutto di san daniele salad stracchino fonduta, saba,
preserved haskap berries, pickled cipollini

32

TONNO ALLA PUTTANESCA

raw albacore tuna, cherry tomatoes, bariole olives, white anchovy, caper

32

CRUDO

raw

OSTRICHE

seasonal warm oysters, burnt rosemary and garlic infused duck fat, trout roe

per piece 6

CARPACCIO DI GAMBERI

raw b.c. side striped shrimp, coriander, dill, trout roe, carta di musica

22

BRANZINO CRUDO

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

59

PASTE

fresh pasta

SPAGHETTI ALLA CARBONARA

spaghetti rummo from benevento with pancetta, pecorino romano, hen's egg yolk,
black pepper

22

BIGOLI

duck egg pasta with duck offal ragu, venetian spices, mascarpone and basil

24

GNOCCHETTI SARDI

rummo gnocchetti sardi from benevento, n.z. amberjack collar, fumetto di pesce,
wild ramps and miners lettuce

36

CULURGIONES

traditional sardinian hand-braided pasta stuffed with b.c. side striped shrimp and
crema di patate, ontario cherita passata, shad roe bottarga

36

MACCHERONCINI DI CAMPOFILONE

fresh angel hair pasta, nova scotia lobster, brodo di mare, whey butter, dill

46

PIZZE

AL POMODORO

tomato

BIANCA

white

CAPONATA

preserved tomato, spring vegetables, pine nut, marsala soaked sultana raisin, peperoncini,
wildflower honey

22

PORCHETTA

roasted kunan farm porchetta,
mascarpone, salsa verde,
pickled green tomato

24

SCAMORZA

smoked mozzarella, salumi di buca,
peperoncini, roasted scallion

24

SALSICCINE

cured spicy pork sausage, casarecce
olives, virgin mozzarella, testun di barolo

26

PEPPERONI DI TONNO

preserved tomato, smoked virgin mozzarella,
tuna pepperoni

26

FUNGHI

seasonal mushrooms, mascarpone,
gorgonzola, marjoram

32

BURRATA

burrata cheese, basil, terre di san mauro
olive oil

29

TARTUFO NERO

taleggio cheese, duck egg yolk,
black truffles from umbria

55

CARNE E PESCE

meat & fish

FILETTO DI BISONTE

alberta bouvry farm bison tenderloin, seasonal mushrooms, saffron infused milk, ragu bianco,
dill

60

IPPOGLOSSO

emerald grasslands farm butter poached b.c. halibut, wild fennel, thyme infused brodo,
tomato oil, pink pepper

46

POLIPO E VONGOLE

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

49

VERDURE

vegetables

ROMANESCO

12

CICORIA

11