

## SALUMI

---

*chef's Selection of house made italian cured meats,  
served with a seasonal preserve* 20

## FORMAGGI

---

*chef's selection of local and imported cheeses  
served with a seasonal preserve* 22

## PIATTI FREDDI

---

**INSALATA DI CICORIA** 16  
*ontario chicory, pesto genovese, mozzarella di bufala, pine nut,  
novello olive oil*

**INSALATA DI POMODORINI** 18  
*heirloom cherry tomato, water buffalo yogurt, fermented  
peperoncino, pine nut, basil, served with focaccia*

**CARNE SALADA** 20  
*semi-cured pei beef eye round, charred preserved ramps, bagna  
cauda, chili, served with carta di musica*

**CAPESANTE** 24  
*raw new england scallop, ramp salsa verde, preserved ramps,  
goat's milk yogurt, lobster bottarga, terre di san mauro olive oil*

## ASSAGGINI

---

**OLIVE CALDE** 8  
*warm marinated bariole olives*

**PANE DI BUCA** 8  
*rustic italian filone, smooth eggplant, ottobratico olive oil*

**NODINI** 10  
*warm bread knots, olive oil, rosemary, garlic*

**GNOCCO FRITTO** 12  
*tuscan spiced dumplings, lardo di buca*

**PARMIGIANA DI MELANZANE** 16  
*preserved tomato, crisp eggplant, ricotta, stracciatella cheese*

## VERDURE

---

**CAVOLO NERO** 14  
*ontario red kale, pickled garlic, lemon,  
lobster bottarga,ottobratico olive oil*

**FUNGHI** 22  
*saskatchewan chanterelles, whey butter,  
preserved ontario apricots, ragu bianco, thyme*

## PIZZE

---

### BIANCA

**ZUCCHINE** 22  
*ontario variegated zucchini, buffalo  
mozzarella, pecorino con peperoncino,*

**FICHI E CULATELLO** 28  
*buffalo mozzarella, mascarpone,  
ontario figs, culatello aged 18 months*

**FUNGHI** 34  
*grilled seasonal mushrooms, mascarpone,  
gorgonzola, marjoram*

### AL POMODORO

**ARRABBIATA** 19  
*fermented peperoncino, pickled  
garlic, parsley, basil, oregano*

**CICORILLI** 24  
*scamorza, calabrese style pork braise,  
peperoncino, rapini*

**POMODORO E TARTUFO** 39  
*preserved tomato, stracciatella, basil,  
scorzzone truffle*

## PASTE

---

**MACCHERONCINI DI CAMPOFILONE** 22  
*traditional marchegian pasta made with tomato leaf,  
ontario tomato passata, parmigiano reggiano aged 2 years*

**SPAGHETTI AL NERO DI MAIALE** 26  
*pork blood pasta, 'nduja di buca, preserved ramps, smoked stracciatella*

**MALLOREDDUS** 26  
*sardinian chickpea gnocchetti, quebec wild boar ragu, cacio di fossa,  
ottobratico olive oil*

**TROFIE** 26  
*traditional ligurian pasta spiced with ontario peperoncino, braised octopus,  
bone marrow, peas, heirloom tomato, ottobratico olive oil*

**BIGOLI** 28  
*bronze die-extruded duck egg pasta, duck offal ragu, venetian spices,  
mascarpone & basil*

**AGNOLOTTI DAL PLIN** 36  
*scallop & marscarpone stuffed pasta, ontario corn, whey butter, peperoncino*

## CARNE E PESCE

---

**BRANZINO** 42  
*grilled whole european sea bass, bariole olives, preserved lemon, peperoncino,  
terre di san mauro olive oil*

**VITELLO DA LATTE** 49  
*kunan farm's milk poached veal tenderloin, sunchoke cream, saskatchewan  
chanterelles, scorzone truffle*

**BISTECCA ALLA FIORENTINA** 250  
*38oz hereford & angus porterhouse, dry-aged for 45 days, salmoriglio,  
bone marrow*