

MENU DEL GIORNO

daily menu

CICCHETTI / *small bites*

fettunta house made bread with garlic & olive oil	4
nodini garlic & rosemary breadknots	6
olive warm marinated bariole olives	6
antipasti seasonal vegetables & olive oil	8
crostino sardella & burrata cheese	9
tigella shaved mortadella, pistachio & melanzane	11
formaggio daily cheese selection	12
salume daily cured meat selection & tigelle	14

FRITTI / *fried*

ala di pollo boneless nduja spiced chicken wings	8
sperlani lake erie smelts, lemon & dill mayo	9
gnocco fritto bolognese dumpling & warm 'nduja	10
calamari bc red squid & fennel salt	14

PIATTI FREDDI / *cold plates*

rabarbaro shaved fennel, ontario rhubarb & goat yoghurt	11
asparagi green asparagus, ramps, slivered almond	12
crudo ora king salmon, squid ink salt, smoked olive oil	14
burrata pesto stuffed mozzarella, gremolata & alici	19

SPIEDINI / *skewers*

parmigiana eggplant, bocconcini, tomato & basil	12
costolette beef short ribs, taleggio cream & cipollini	15
ippoglosso grilled bc halibut cheek & salmoriglio	16

PIZZA PUGLIESE / *pugliese style pizza*

made traditionally with high protein bread flour & baked yukon gold potato

marinara preserved tomato, garlic & dried oregano	10
margherita preserved tomato, fior di latte & basil	12
pepperoni cacciatore sausage, tomato & fior di latte	12
tonno albacore tuna, tomato, onion & capers	12
tartufo tomato, stracciatella cheese & black truffle	21
porchetta *stuffed pizza bianca*, mascarpone & mostarda	14

SPUNTINI / *hot plates*

persico saltimbocca yellow perch, speck igp, capers	14
cozze salt spring mussels, ramps, emerald grasslands butter	16
carbonara fresh cavatelli, guanciale, pecorino & egg yolk	16
braciola kunan farm pork chop & lardo	16

APERITIVO

Monday - Friday: 4pm - 6pm

italian happy hour

select any alcoholic drink and receive a token to our aperitivo bar