

SALUMI DI BUCA

choice of 3 or 5 \$18/\$28
with daily preserves

COPPA

cured pork shoulder, juniper, coriander,
tam-spot, cambridge

SALSICCE

cured pork sausage, juniper,
corriander, herritage pork, cambridge

SALAME AI PORCINI

cured wild boar salami, porcini, thyme,
perth pork farms

SALSICCINE

spicy calabrese style pork sausage,
whey-fed mennonite, john orofino

SALAME TOSCANO

cured wild boar salami, black pepper,
perth pork farms

CAVALLO

horse shoulder, juniper, black pepper,
bouvry farms, alberta - add \$5

PIATTI FREDDI cold plates

INSALATA DI FRAGOLA

tigchelar berry farm strawberries, fragolini,
radicchio castelfranco, pistachio, senape goat yogurt,
nepitella

INSALATA DI POMODORO

gomes farms heirloom tomato, 40 day ricotta forte,
nepitella, basil, barrel aged, wine vinegar,
ottobratico olive oil

CRUDO raw

TARTARA DI CAVALLO

raw horse clod tender, ramps, capers, 40 day ricotta forte,
seasonal mushrooms, quail egg, barrel aged wine vinegar,
ottobratico olive oil

CAPESANTE

raw new england scallops, ramp, 'nduja, cucumber,
spring greens

FORMAGGI

choice of 3 or 5 \$19/\$29
with daily preserves

RICOTTA DI BUFALA

whipped water buffalo milk whey
cheese, stirling ontario

FONTINA

soft cows milk cheese, rich and nutty,
monforte, stratford

CASTELMAGNO

semi hard cow's milk cheese, piemonte,
italy

SALVA CREMASCO

semi hard cow's milk cheese, aged 8
months, lombardi, italy

GORGONZOLA

soft, blue-veined cheese, lombardi, italy

PARMIGIANO REGGIANO

full-bodied, firm cow's milk cheese, aged
3 years, emilia romagna, italy

PASTE fresh pasta

BIGOLI

torchio extruded duck egg pasta, duck offal ragu,
venetian spices, mascarpone, basil

SPAGHETTI AL NERO DI MAIALE

pork blood pasta, 'nduja, soffritto, green garlic,
smoked burrata cheese

GNOCCHI RIPIENI

buffalo ricotta dumplings stuffed with pesto genovese,
fall ripe tomato sauce, parmigiano reggiano,
ottobratico olive oil

TROFIE

traditional pasta from liguria, spanish octopus,
'nduja, fava beans, chick peas, grape tomato,
bone marrow, peperoncino

CARBONARA

bronze die-cut spaghetti di rummo, guanciale,
duck egg, pecorino romano, black pepper

CARNE E PESCE meat & fish

PETTO D'ANATRA

pekin duck breast, smooth sunchoke, hen of woods
mushroom, ragu bianco, rhubarb mostarda,
spring greens

BISTECCA ALLA FIORENTINA

34 oz george mcgee farms aaa canadian beef t-bone
steak, dry-aged 45 days, salmoriglio, bone marro

POLPO

seared octopus, manila clams, 'nduja brodo,
green garlic, spring legumes, fennel

BRANZINO

grilled whole sea bass, bariole olives, preserved
lemon, collina di brindisi d.o.p olive oil

FRITTI fried

GNOCO FRITTO

tuscan spiced dumplings, pancetta

OLIVE ASCOLANE

sausage-stuffed olives

ORECCHIO DI MAIALE

pig's ears, wild fennel

CERVELLO

lamb's brains alla saltimbocca, sicilian
caper agliata

FIORI DI ZUCCHINE

crisp ontario zucchini blossoms
stuffed with ricotta and halibut, lemon

VERDURE vegetables

CICORIA

dandelion, pickled garlic, barrel aged wine
vinegar, whey butter

ASPARAGI

green asparagus, lemon vinegar, prosciutto,
hen's egg

PIZZE pizza

BIANCA

white

ASPARAGI

ontario green asparagus, goat yogurt,
buffalo mozzarella, seasonal mushrooms,
ramps, black garlic

CAPRESE

heirloom tomato, buffalo mozzarella,
pesto genovese, 40 year wine vinegar

POLPO

octopus, 'nduja, bariole olives,
mozzarella

FUNGHI

sauteed porcini conserva, mascarpone,
gorgonzola, marjoram

ASSAGINI small bites

NODINI

warm bread knots, olive oil,
rosemary, garlic

OLIVE CALDE

warm marinated bariole olives

PANE DI BUCA

rustic italian pagnotta, smooth charred
eggplant

PARMIGIANA DI MELANZANE

preserved tomato, crisp eggplant,
buffalo ricotta, burrata cheese

AL POMODORO

tomato

SALUMI DI BUCA

smoked mozzarella, seasonal mushrooms,
savory, salumi di buca

ALL'AMATRICIANA

onion soffritto, pancetta, pecorino romano,
black pepper

BURRATA

preserved tomato, burrata cheese, basil,
ottobratico olive oil

FINOCCHIONA

slow cooked pork sausage, fennel,
cipollini, red pepper, buffalo mozzarella,
parmigiano reggiano