

SALUMI DI BUCA

choice of 3 or 5 \$21/\$32
with daily preserves

LARDO

cured pork back fat, black pepper, rosemary, cinamon, old spot, cambridge

SALAME COGGIOLA

cured pork sausage, black pepper, coriander, thyme, british saddleback, cambridge

SPALLA

cured pork shoulder, black pepper, coriander, thyme, duroc, wallenstein

SALSICCINE

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

FINOCCHIONA

slow cooked pork sausage, black pepper, fennel, duroc, wallenstein

PROSCIUTTO DI BUCA

hand cut cured pork leg, black pepper, aged 3 years, black english, church hill farms - add \$5

PIATTI FREDDI cold plates

PUNTARELLE

roman chicory hearts, bagna fredda, pecorino romano, conestoga hen's egg, dill, ottobratico olive oil

BRESAOLA E PERE

cured piemontese beef eye of round, forelle pears, whipped buffalo ricotta, barrel aged vinegar, terre di san mauro olive oil

CRUDO raw

TROTA

bc steelhead trout, senape buffalo yogurt, celery, fennel, lovage, capers, cipollini, dill

CARPACCIO DI CAVALLO

raw horse eye round marinated in chianti, pecorino di rocca, blood orange, barrel aged vinegar, arugula, lovage, pregiato truffle

FORMAGGI

choice of 3 or 5 \$26/\$36
with daily preserves

BUFALA FRESCO

fresh water buffalo milk's cheese, sweet and tangy, monforte, ontario

ROBIOLA

ripened soft double cream cow's and sheep's milk cheese, piedmont, italy

TALEGGIO

soft cow's milk cheese, aged 4 months, lombardy, italy

DRUNKEN BUFALA

hard water buffalo milk's cheese, wrapped and aged in grappa must, piedmont, italy

GORGONZOLA

soft, blue-veined cheese, lombardy, italy

GRANA PADANO

hard cow's milk cheese, aged 2 years, emilia romagna, italy

PASTE fresh pasta

BIGOLI

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

SPAGHETTI AL NERO DI MAIALE

pork blood pasta, 'nduja, onion soffritto, rapini, smoked burrata cheese

TAGLIATELLE

traditional pasta from emilia romagna, calabrese style pork braise, green onion, chili, cipollini, salva cremasco, vermouhth raisins, pine nut

TORTELLINI IN BRODO

traditional pasta from emilia romagna stuffed with embden goose and mortadella, dry wild mushroom, goose consume, parmigiano reggiano 36 months

GNOCCHI RIPIENI

buffalo ricotta dumplings stuffed with taleggio, smoked butter, pregiato truffle

CARNE E PESCE meat & fish

COTECHINO D'OCA

slow cooked goose sausage spiced with clove, nutmeg, black pepper, italian legumes, pancetta, barrel aged vinegar senape spiked forelle pear

BISTECCA ALLA FIORENTINA

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

CAPESANTE

seared scallops, tropea onion, pancetta, smooth ontario cauliflower, senape goat yogurt, black garlic

BRANZINO

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

FRITTI fried

OLIVE ASCOLANE

sausage-stuffed olives

ORECCHIO DI MAIALE

pig's ears, wild fennel

GNOCCO FRITTO

tuscan spiced dumplings,colonnata spiced lardo

CERVELLO

lamb's brains alla saltimbocca, sicilian caper agliata

VERDURE vegetables

CICORIA

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

PATATE

slow cooked fingerling potato, prosciutto, parsley, senape goat yogurt

PIZZE pizza

BIANCA

white

CON CICORILLI

calabrese style pork braise, sicilian caper agliata, mascarpone, apple mostarda

PATATE E CARCIOFI

ontario fingerling potatoes and globe artichokes, tropea onions, taleggio, rosemary, lardo, bagna cauda

ANATRA

slow cooked duck leg, butternut squash, taleggio, pine nut, sage

FUNGHI

sauteed seasonal mushrooms, mascarpone, gorgonzola, marjoram

ASSAGINI small bites

OLIVE CALDE

warm marinated bariole olives

NODINI

warm bread knots, olive oil, rosemary, garlic

PANE DI BUCA

rustic italian pagnotta, smooth eggplant

PARMIGIANA DI MELANZANE

preserved tomato, crisp eggplant, buffalo ricotta, burrata cheese

AL POMODORO

tomato

ARRABBIATA

preserved tomato, chili, garlic, oregano, parsley, basil, ottobratico olive oil

SALUMI DI BUCA

smoked mozzarella, seasonal mushrooms, savory, salumi di buca

SOPPRESSATA

grilled calabrese pork sausage, tropea onion, taggiasche olives, chili, pecorino toscano

POMODORO E TARTUFO

preserved tomato, burrata cheese, basil, ottobratico olive oil, pregiato truffle