

SALUMI E ANTIPASTI

17

our daily selected platter of house made cured meats, cheeses & seasonal preserves

PROSCIUTTO DI PARMA

*cured pork leg
parma, italy*

SALAME CALABRESE

*cured pork salami, calabrese spices
hereford, cambridge*

BUFALA FRESCO

*fresh water buffalo milk cheese
monforte, ontario*

served with warm bread knots, marinated olives & seasonal preserves

ASSAGGINI

NODINI

warm bread knots with garlic, olive oil and rosemary

7

OLIVE CALDE

warm marinated pugliese barirole olives

7

PAGNOTTA

rustic house made sour dough loaf served with organic calabrese olive oil

7

BRUSCHETTA

*grilled sourdough crostini with montforte fromaggio fresco,
poached ontario rhubarb & pistachio*

12

INSALATE

ASPARAGI

ontario green asparagus, truffled pecorino cheese, poached egg

12

RADICCHIO

*italian chicory dressed with our barrel aged red wine vinegar &
organic calabrese olive oil*

12

POMODORO

boston spring farm's grape tomatoes, burrata cheese, pesto genovese

12

TONNO CRUDO

*raw bc albacore tuna with a warm dressing of preserved grape tomato,
taggiasche olives & capers*

16

PASTE

GNOCCHI POMODORO

*buffalo ricotta dumplings, barbara's preserved tomato,
pesto genovese, parmigiano reggiano*

17

TUBETTI

*fresh torchio extruded pasta, spring legumes,
emerald grasslands butter, pancetta, pecorino romano*

18

SPAGHETTINI CARBONARA

*rummo spaghetti, guanciale, pecorino romano,
duck egg yolk, black pepper*

19

BIGOLI

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

20

PIZZE

MARGHERITA

*preserved tomato, fior di latte mozzarella,
ottobratico olive oil, basil*

17

ZUCCHINI

*buffalo mozzarella, zucchini, sweet pepperoncino,
parmigiano reggiano*

17

PANCETTA DI MANZO

*virgin mozzarella, preserved ramps, pancetta di manzo,
aged 18-month fiore sardo*

18

SCAMORZA

*smoked mozzarella, salumi di buca, pepperoncini,
seasonal mushrooms*

19

SECONDI

SALSICCIA FINOCCHIONA

*pork and fennel sausage, roasted fennel, red pepper,
pecorino pepato*

24

BRANZINO ALLA GRIGLIA

grilled sea bass from cyprus served with braised dandelion

26

BISTECCA TAGLIATA

pei flat iron steak, seasonal mushrooms, ragu bianco

28