

COCKTAILS

TEMPESTA 14
baron samedi rum, cynar, lime, gomme syrup, house ginger beer

GRANATO 15
grey goose vodka, lime, grapefruit, house grenadine, orange bitters

SEASIDE MARIA 16
grey goose vodka, seaside tomato, lemon juice, olive brine, peperoncini

TESTAROSSA 16
ontario raspberry, campari, prosecco

BEVANDE

beverages

SPREMUTA D'ARANCIA O POMPELMO 5.5
fresh squeezed orange or grapefruit

ACQUA FRIZZANTE O NATURALE 6.5
sparkling or natural water

LA FIGLIA DELL' AMANTE 10
colonata spiced cranberry, ginger, lemon, rosemary, soda

CAFFÉTTERIA

specialty coffee and tea

ESPRESSO 3

ESPRESSO MACCHIATO 3.5

CAFFÈ AMERICANO 3.5

DOPPIO ESPRESSO 4

CAPPUCCINO 4

LATTE 4.5

CAFFÈ MIELE 6.2
espresso, milk, honey

TE E TISANE 5
ask your server for our daily selection

DOLCE

sweet

CANNOLI 4
~ by the piece

CASTAGNOLE 12
mini italian doughnuts stuffed with dulce de leche crema

TIRAMISU 14
chocolate, mascarpone, zabaglione, fresh espresso

PIZZELLE 14
italian style waffles with white chocolate ganache, whipped cream, preserved plum, crema inglese

CREPELLE 16
semolina pancakes pan fried in olive oil with flavours of cannoli and maple grappa

ASSAGGINI

small bites

NODINI 6
warm bread knots tossed with olive oil, rosemary and garlic

OLIVE CALDE 6
warm marinated bariole olives

PAGNOTTA 9
italian country bread and bone marrow brodo for dipping

CROSTINI E BURRATA 10
toasted ciabatta with burrata cheese, organic olive oil and whitefish roe

CROSTINI AL TARTUFO NERO 19
toasted ciabatta with black truffle, cured yolk and parmigiano

PIATTI FREDDI

cold plates

OSTRICHE 6
seasonal oysters, cucumber, fennel, garlic, whitefish caviar ~ by the piece

INSALATA DI PUNTARELLE 16
roman chicory, pesto alla genovese, white anchovies from puglia, quail egg yolk, barrel aged red wine vinager

TONNO ALLA PUTTANESCA 26
raw albacore tuna, cherry tomatoes, bariole olives,white anchovy, caper, 40 year red wine vinegar

BRANZINO 49
raw cyprian sea bass carved table side, finished with prosecco and lemon (whole fish)

CAVIALE 170
30g wild atlantic sturgeon caviar, farinate, stracciatella, cured hen's egg yolk, lobster bottarga, terre di san mauro olive oil

SALATO

savory

FARINATA 18
genovese chickpea crepe with peperonata, taleggio cheese and hen's eggs

UOVA CACIO E PEPE 18
poached duck eggs on ciabatta with pecorino fonduta, black pepper and roasted cherry tomatoes

BUCATINI ALLA CARBONARA 20
fresh extruded pasta with guanciale, pecorino romano, hen's egg yolk and black pepper

FRICO 24
hen's egg, salsa verde and fontina wrapped in crisp potato, prosciutto di san daniele wild arugula

BIGOLI 22
bronze die-extruded duck egg pasta, duck offal ragu, venetian spices, mascarpone, basil

STRAPAZZATE 24
pulled mixed variety farm eggs with stracciatella cheese, black truffle and ciabatta

FREGOLA 32
hand made sardinian pastina with clams, brodo fritto, n'duja and poached eggs

CANESTRI 36
veal and pork sausage, seasonal mushrooms, ragu bianco, preserved lemon, water buffalo fresco

SALSICCIA 36
seared veal and pork sausage, asparagus, seasonal mushrooms and legume, pecorino romano, and poached eggs

PIZZE POMODORO

tomato

SCAMORZA 20
smoked mozzarella, salumi di buca, peperoncini, roasted scallions

PEPPERONI DI TONNO 21
smoked virgin mozzarella, tuna pepperoni

BURRATA 24
burrata cheese, basil, terre di san mauro olive oil ~ add black truffles from umbria additional \$36

MARINARA 26
preserved tomato, marinated mackeral, capers, pickled garlic, casarecce olives, oregano

PIZZE BIANCHE

white

SALSICCINE 24
cured spicy pork sausage, virgin mozzarella, bariole olives, testun di barolo cheese

POMODORO 24
ontario heirloom tomatoes, virgin mozzarella, mix herbs, garlic and basil

FUNGHI 28
seasonal mushroom, mascarpone, gorgonzola, marjoram

TARTUFO NERO 60
taleggio cheese, duck egg yolk, black truffles from umbria