

**SALUMI DI MARE**

*Cured Fish ~ Choice of 3 or 5 - \$24/\$38 ~ served with gnocco fritto and seasonal preserve*

**SOPPRESSATA DI TONNO**  
*spicy pork fat and tuna bloodline salami (Port Santos, philippines)*

**LUCCIO PICCOLO**  
*dry-cured pickarel, fennel seed (Lake Erie, ON)*

**MERLUZZO AFFUMICATO**  
*saffron brined and hot-smoked b.c. black cod, (Haida Gwaii Islands, B.C.)*

**MOSCIAME DI TONNO**  
*prosciutto-style cured yellowfin tuna, rosemary, black pepper (Port Santos, philippines)*

**SALSICCE DI CROSTACEI**  
*scallop and lobster sausage, sale di cervia (Bay of Fundy, Nova Scotia)*

**SOPPRESSATA DI POLIPO**  
*octopus salami, preserved lemon (Georgia Strait, B.C.)*

**STORIONE AFFUMICATO**  
*hot-smoked wild atlantic sturgeon (St. John River, New Brunswick)*

**TONNO AFFUMICATO**  
*dry-cured and smoked albacore tuna (Lady Brooke, Nova Scotia)*

**TROTA AFFUMICATA**  
*dry-cured and smoked rainbow trout (Otterville, ON)*

**PIATTI FREDDI**

*cold plate*

**INSALATA DI CARCIOFI** 16  
*raw artichoke, grand trunk cheese, goat yogurt, scallop bottarga, 40year red wine vinegar*

**INSALATA DI SEDANO** 16  
*celery, fennel, rhubarb, asparagus and orange salad, colatura di alici, goat yogurt, shad roe bottarga*

**CRUDI**

*raw*

**OSTRICHE** 6  
*seasonal oysters, cucumber, fennel, garlic, whitefish caviar, terre di san mauro olive oil ~ by the piece*

**ORATA** 18  
*adriatic sea bream, rhubarb, colatura di alici, carta di musica, wood sorrels*

**BRANZINO** 49  
*cypriot sea bass carved table side with prosecco, lemon and sicilian unfiltered olive oil (whole fish)*

**CRUDO MISTO**  
*daily selection of seafood, unfiltered sicilian olive oil, lemon, sale di cervia small \$75 / large \$140*

**PASTE**

*fresh pasta*

**BIGOLI** 21  
*duck egg pasta with duck offal ragu, venetian spices, mascarpone and basil*

**CASARECCE** 34  
*waterfowl spiced dorset lamb ragu, preserved lemon, pepperoncini, pecorino toscano, thyme*

**TAGLIATELLE** 36  
*raw b.c side stripe shrimp, green garlic and mint pesto, rainbow trout roe*

**TONNARELLI** 39  
*chitarra cut pasta, b.c. clams, spring herbs, chili, agretti*

**RAVIOLI** 42  
*alaskan king crab stuffed pasta, fiddle heads, pea tendrils, brodo di mare*

**CARNE**

*meat*

**AGNELLO** 52  
*roasted dorset lamb saddle, sheep's milk ricotta, chanterelle mushroom, seasonal legume, mint*

**LOMBATA DI MANZO** 190  
*36oz george mcgee farms aaa canadian bone-on prime rib, dry-aged 45 days, seasonal mushrooms*

**PESCE**

*fish*

**POLIPO E VONGOLE** 42  
*braised octopus, b.c. clams, bone marrow, cavolo nero, crisp artichoke, fregola sarda*

**MERLUZZO NERO** 42  
*b.c. black cod, grilled asparagus, acqua pazza, crema di patate, wild oregano*

**FRITTI**

*fried*

**LINGUA DI MERLUZZO** 15  
*crisp atlantic cod tongues, citrus gremolata, zabaglione*

**FIORI DI ZUCCA** 21  
*crisp b.c. black cod stuffed zucchini blossoms, burnt rosemary, tuna n'duja*

**GRAN FRITTO MISTO**  
*mixed fish and shellfish, chili citrus salt, fresh lemon small \$35 / large \$60*

**VERDURE**

*vegetable*

**CICORIA** 9  
*braised italian dandelion, terre di san mauro olive oil, pickled garlic*

**ASPARAGI** 14  
*grilled asparagus, cured egg yolk, pecorino toscano, nipetella*

**PORCINI** 36  
*b.c porcini, ragu bianco, rosemary, whey butter*

**PIZZA POMODORO**

*tomato*

**SCAMORZA** 20  
*smoked mozzarella, salumi di buca, peperoncini, roasted green garlic*

**PEPPERONI DI TONNO** 22  
*smoked virgin mozzarella, tuna pepperoni*

**BURRATA** 24  
*burrata cheese, basil, terre di san mauro olive oil ~ add black truffles from molise \$31*

**POLIPO E 'NDUJA** 26  
*braised octopus, black casarecce olives, pork 'nduja*

**ASSAGGINI**

*small bites*

**NODINI** 6  
*warm bread knots, olive oil, rosemary, garlic*

**OLIVE CALDE** 6  
*warm marinated bariole olives*

**PAGNOTTA** 7  
*italian country bread, terre di san mauro olive oil*

**PIZZA BIANCA**

*white*

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

**SALSICCIA DI AGNELLO** 28  
*virgin mozzarella, lamb sausage, waterfowl spices, rosemary, mint, pecorino toscano*

**FUNGHI** 28  
*seasonal mushrooms, mascarpone, gorgonzola, marjoram*

**PRIMIZIE** 28  
*goat cheese, grand trunk cheese, green garlic, grilled green and white asparagus, seasonal mushrooms*