

## SALUMI DI MARE house-cured fish

choice of 3 or 5 - \$27/\$42 served with gnocco fritto & seasonal preserves

<b>SOPPRESSATA DI TONNO</b> <i>spicy pork fat and tuna bloodline salami ( nova scotia )</i>	<b>TONNO AFFUMICATO</b> <i>dry-cured and smoked albacore tuna ( nova scotia )</i>
<b>PESCE SPADA</b> <i>dry-cured swordfish, colonata spices ( nova scotia )</i>	<b>SALMONE AFFUMICATO</b> <i>dry-cured and smoked ora king salmon ( new zealand )</i>
<b>DENTICE</b> <i>dry cured snapper, dill ( north coraline )</i>	<b>LUCCIO PICCOLO</b> <i>dry-cured pickerel, fennel seed (lake erie, on)</i>
<b>SOPPRESSATA DI POLIPO</b> <i>octopus salami, preserved lemon ( georgia strait, british columbia )</i>	<b>MOSCIAME DI TONNO</b> <i>prosciutto-style cured yellowfin tuna, black pepper &amp; rosemary ( nova scotia )</i>

## PIATTI FREDDI cold plates

<b>INSALATA 6; 3D3@57 7 8@A 55: ;</b> <i>seasonal oranges and fennel salad, crema di stracchino, colatura di alici, mustard flowers &amp; fennel pollen</i>	<b>16</b>
<b>INSALATA DI D36;55: ;A</b> <i>radicchio di treviso i.g.p, salamoia bolognese, don bocarte anchovy, pantelleria caper berry, vancouver island balsamic vinegar, terre di san mauro olive oil</i>	<b>20</b>

## CRUDO raw

<b>OSTRICHE</b> <i>seasonal warm oysters, burnt rosemary and garlic infused duck fat, trout roe</i>	<i>per piece</i> <b>6</b>
<b>CARPACCIO DI GAMBERI</b> <i>raw b.c. side striped shrimp, coriander, dill, whitefish roe, carta di musica</i>	<b>22</b>
<b>RICCIOLA</b> <i>raw new zealand amber jack, citrus honey vinaigrette, mustard flower, coriander, squid ink salamoia bolognese</i>	<b>26</b>
<b>BRANZINO</b> <i>raw sea bass from cyprus carved table side, finished with prosecco and lemon - whole fish</i>	<b>59</b>
<b>CRUDO MISTO</b> <i>daily selection of seafood, unfiltered sicilian olive oil, lemon, sale di cervia - add 28g siberian sturgeon caviar - additional \$160</i>	<b>75/140</b>

## PASTE fresh pasta

<b>BIGOLI</b> <i>bronze die-extruded duck egg pasta with duck offal ragu, venetian spices, mascarpone &amp; basil</i>	<b>24</b>
<b>CULURGIONES</b> <i>traditional sardinian hand-braided pasta stuffed with b.c. side striped shrimp and crema di patate, ontario cherita passata, shad roe bottarga</i>	<b>36</b>
<b>CANESTRI</b> <i>bison and pork sausage, seasonal mushrooms, ragu bianco, preserved lemon, buffalo fresco</i>	<b>36</b>
<b>GNOCCHI DI ZUCCA</b> <i>colonnata spiced butternut squash gnocchi, brown butter, taleggio crema, prosecco, black truffle from umbria</i>	<b>42</b>
<b>MACCHERONCINI DI CAMPOFILONE</b> <i>fresh angel hair pasta, nova scotia lobster, brodo di mare, whey butter, dill</i>	<b>46</b>

## CARNE E PESCE meat & fish

<b>FILETTO DI BISONTE</b> <i>alberta bouvry farm bison tenderloin, seasonal mushrooms, saffron infused milk, ragu bianco, dill</i>	<b>60</b>
<b>MERLUZZO NERO</b> <i>bietole wrapped b.c. black cod, saskatchewan lentils, brodo di prosciutto san daniele, parmigiano oil</i>	<b>45</b>
<b>PESCE AL CARTOCCIO</b> <i>Whey butter poached assorted fish and shellfish, brodo di mare, sicilian capers, grilled crostini, terre di san mauro olive oil</i>	<b>46</b>
<b>POLIPO E VONGOLE</b> <i>braised octopus, b.c. clams, bone marrow, cavolo nero, crisp artichoke, fregola sarda</i>	<b>49</b>

## FRITTI fried

<b>SPERLANO</b> <i>new burnswick smelts , citrus salt, meyer lemon</i>	<b>16</b>	<b>ASSAGINI</b> <small>small bites</small>	
<b>PARMIGIANA DI MELANZANE</b> <i>st. david's farm eggplant, preserved tomato, burrata cheese, pugliese white anchovy, basil</i>	<b>19</b>	<b>OLIVE CALDE</b> <i>warm marinated bariole olives</i>	<b>7</b>
<b>GRAN FRITTO MISTO</b> <i>mixed fish &amp; shellfish, chili, citrus salt, fresh lemon</i>	<b>25/35/60</b>	<b>NODINI</b> <i>warm bread knots, olive oil, rosemary, garlic</i>	<b>8</b>
		<b>PAGNOTTA</b> <i>italian country bread, terre di san mauro olive oil</i>	<b>8</b>

## VERDURE vegetables

<b>CICORIA</b> <i>braised italian dandelion, pickled garlic, terre di san mauro olive oil</i>	<b>11</b>
<b>RADICCHIO ALLA GRIGLIA</b> <i>grilled radicchio di tdM[ea [Y.b, d.o.p gorgonzola, tuscan spice, hazelnut</i>	<b>12</b>
<b>ROMANESCO</b> <i>baked romanesco, ciociare spice, pecorino romano, terre di san mauro olive oil</i>	<b>12</b>

## PIZZE pizza

<b>AL POMODORO</b> <i>tomato</i>	<b>BIANCA</b> <i>white</i>	
<b>CAPONATA</b> <i>preserved tomato, spring vegetables, pine nuts, marsala-soaked sultana raisins, pepperoncini, wildflower honey</i>	<b>PORCHETTA</b> <i>roasted kunan farm porchetta, mascarpone, salsa verde, pickled green tomato</i>	<b>24</b>
<b>SCAMORZA</b> <i>smoked mozzarella, salumi di buca, pepperoncini, roasted scallions</i>	<b>SALSICCINE</b> <i>cured spicy pork sausage, virgin mozzarella, bariole olives, drunken buffalo cheese</i>	<b>26</b>
<b>PEPPERONI DI TONNO</b> <i>preserved tomato, smoked virgin mozzarella, tuna pepperoni</i>	<b>FUNGHI</b> <i>seasonal mushrooms, mascarpone, gorgonzola, marjoram</i>	<b>32</b>
<b>BURRATA</b> <i>burrata cheese, basil, terre di san mauro olive oil - add black truffles from umbria additional \$36</i>	<b>TARTUFO NERO</b> <i>taleggio cheese, duck egg yolk, black truffles from umbria</i>	<b>65</b>