

## 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 pickerel, fennel seed  
(Lake Erie, ON)*

### MORTADELLA DI GAMBERI

*side striped shrimp mortadella,  
clay pepper, pistachio  
(Haida Gwaii, B.C.)*

### PESCE SPADA

*dry-cured swordfish,  
colonata spices  
(Harpoon-Caught, Nova Scotia)*

### SOPPRESSATA DI POLIPO

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

### TROTA AFFUMICATA

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

### ANGUILLA AFFUMICATA

*hot-smoked eel  
(Port Elgin, New Brunswick)*

### 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  
(Nova scotia)*

### SALSICCE DI CROSTACEI

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

### TONNO AFFUMICATO

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

## PASTE

*fresh pasta*

### BIGOLI

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

### CANESTRI

*veal and pork sausage, wild chanterelle mushrooms, ragu bianco, preserved lemon,  
buffalo fresco*

### RAVIOLO AL TUORLO

*sheep's milk ricotta and conestoga hen's egg yolk stuffed pasta, frico di parmigiano,  
brown butter, black truffle ~ ( add white truffles from umbria additional \$36 )*

### MACCHERONCINI DI CAMPOFILONE

*angel hair pasta, b.c. red sea urchin, music garlic, gremolata, unfiltered sicilian olive oil*

### MALLOREDDUS

*saffron gnocchetti sardi, b.c. dungeness crab, brodo di mare, chive, agretti, citrus pane croccante*

## CARNE

*meat*

### PICCATA DI VITELLO

*kunan farms milk-fed veal scaloppine, wild quebec pine mushrooms, 60 day old fermented butter,  
robiola fonduta, capers, black truffles from umbria*

### LOMBATA DI MANZO

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

## PESCE

*fish*

### MERLUZZO NERO

*b.c. black cod, crema di patate, sicilian olive oil, ontario wild oregano*

### CAPELANTE ALLA PIASTRA

*seared nova scotia wild diver scallops, ontario sweet corn, dill, fennel*

### POLIPO E VONGOLE

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

## FRITTI

*fried*

### GNOCO FRITTO

*squid ink dumplings, yellow fin tuna 'nduja,  
40 year vinegar*

### CARCIOFI ALLA GIUDIA

*crisp artichokes, prosciutto san daniele, saba,  
parmigiano reggiano*

### FIORI DI ZUCCA

*crisp b.c. black cod stuffed zucchini blossoms,  
burnt rosemary, tuna 'nduja*

### GRAN FRITTO MISTO

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

## VERDURE

*vegetable*

### PUNTARELLE

*braised roman chicory, pickle garlic, terre di san mauro olive oil*

### RAPA

*seared cookstown white turnips, guanciaie, black pepper, pecorino romano*

## PIZZA POMODORO

*tomato*

### SCAMORZA

*smoked mozzarella, salumi di buca, peperoncini,  
roasted scallions*

### PEPPERONI DI TONNO

*smoked virgin mozzarella, tuna pepperoni*

### BURRATA

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

### MARINARA

*preserved tomato, marinated mackerel, capers,  
pickled garlic, casarecce olives, oregano*

## ASSAGGINI

*small bites*

### NODINI

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

### OLIVE CALDE

*warm marinated bariole olives*

### PAGNOTTA

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

## PIATTI FREDDI

*cold plate*

### INSALATA DI PUNTARELLE

*roman chicory, pesto alla genovese, white anchovies from puglia, quail egg yolk,  
barrel aged red wine vinager*

### INSALATA DI FICHI

*mission fig and arugula salad, buffalo ricotta fonduta, tuscan spice pistachio,  
chianti vincotto*

## CRUDI

*raw*

### OSTRICHE

*seasonal oysters, cucumber, fennel, garlic, whitefish caviar, terre di san mauro olive oil  
~ per piece*

### CARPACCIO DI GAMBERI

*raw b.c. side striped shrimp, fresh coriander seed oil, house-cured salmon roe,  
carta di musica*

### RICCI

*fresh-shucked pacific red sea urchin, warm garlic, terre di san mauro olive oil*

### BRANZINO

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

### CRUDO MISTO

*daily selection of seafood, unfiltered sicilian olive oil, lemon, sale di cervia  
small \$80 / large \$150*

22

36

39

39

42

50

190

20

22

24

26

42

13

16

25

39

10

10

24

24

24

26

60

6

6

7

25

39

42

10

10

24

24

28

26

60