

SALUMI DI MARE house-cured fish

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

SOPPRESSATA DI TONNO <i>spicy pork fat and tuna bloodline salami (nova scotia)</i>	TONNO AFFUMICATO <i>dry-cured and smoked albacore tuna (nova scotia)</i>
MORTADELLA DI GAMBERI <i>side striped shrimp mortadella, clay pepper, pistachio (haida gwaii, b.c.)</i>	LUCCIO PICCOLO <i>dry-cured pickerel, fennel seed (lake erie, on)</i>
SALMONE AFFUMICATO <i>dry-cured and smoked ora king salmon (new zealand)</i>	MOSCIAME DI TONNO <i>prosciutto-style cured yellowfin tuna, black pepper & rosemary (nova scotia)</i>
	RICCIOLA <i>dry-cured amber jack (new zealand)</i>

PIATTI FREDDI cold plates

INSALATA DI ARANCE E FINOCCHI <i>seasonal oranges and fennel salad, crema di stracchino, colatura di alici, onion flowers & fennel pollen</i>	16
INSALATA DI RADICCHIO <i>radicchi di tardivo i.g.p, salamoia bolognese, don bocarte anchocy, pantelleria caper berry, chianti red wine vinegar, terre di san mauro olive oil</i>	20

CRUDO raw

OSTRICHE <i>seasonal warm oysters, burnt rosemary and garlic infused duck fat, trout roe</i>	<i>per piece</i> 6
CARPACCIO DI GAMBERI <i>raw b.c. side striped shrimp, coriander, dill, whitefish roe, carta di musica</i>	22
RICCIOLA <i>raw new zealand amber jack, citrus honey vinaigrette, onion flower, coriander, squid ink salamoia bolognese</i>	24
BRANZINO <i>raw sea bass from cyprus carved table side, finished with prosecco and lemon - whole fish</i>	59
CRUDO MISTO <i>daily selection of seafood, unfiltered sicilian olive oil, lemon, sale di cervia - add 28g siberian sturgeon caviar - additional \$160</i>	75/140

PASTE fresh pasta

BIGOLI <i>bronze die-extruded duck egg pasta with duck offal ragu, venetian spices, mascarpone & basil</i>	24
CULURGIONES <i>traditional sardinian hand-braided pasta stuffed with b.c. side striped shrimp and crema di patate, ontario cherita passata, shad roe bottarga</i>	36
GNOCCHETTI SARDI <i>rummo gnocchetti sardi from benevento, n.z. amber jack collar, fumetto di pesce, wild ramps & miners lettuce</i>	36
TONNARELLI AI RICCI DI MARE <i>fresh chitarra-cut squid ink pasta, b.c. sea urchin, aglio olio, colatura di alici</i>	46
MACCHERONCINI DI CAMPOFILONE <i>fresh angel hair pasta, nova scotia lobster, brodo di mare, whey butter, dill</i>	48

CARNE E PESCE meat & fish

FILETTO DI BISONTE <i>alberta bouvry farm bison tenderloin, seasonal mushrooms, saffron infused milk, ragu bianco, dill</i>	60
IPPOGLOSSO <i>emerald grasslands farm butter poached b.c. halibut, wild fennel, thyme infused brodo, tomato oil, pink pepper</i>	46
PESCE AL CARTOCCIO <i>whey butter poached assorted fish and shellfish, brodo di mare, sicilian capers, grilled crostini, terre di san mauro olive oil</i>	46
POLIPO E VONGOLE <i>braised octopus, b.c. clams, bone marrow, cavolo nero, crisp artichoke, fregola sarda</i>	49

FRITTI fried

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

VERDURE vegetables

CICORIA <i>braised italian dandelion, pickled garlic, terre di san mauro olive oil</i>	11
RADICCHIO AL FORNO <i>baked radicchio di treviso i.g.p, gorgonzola, tuscan spice, hazlenut</i>	12
ROMANESCO <i>baked romanesco, ciociare spice, pecorino romano, terre di san mauro olive oil</i>	12

PIZZE pizza

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