

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

## SALUMI DI MARE

### RICCOLA

dry-cured amberjack  
( new zealand )

### LUCCIO PICCOLO

dry-cured pickerel, fennel seed  
( lake erie, on )

### SOPPRESSATA DI TONNO

spicy pork fat and tuna bloodline salami  
( lady brooke, nova scotia )

### SALMONE AFFUMICATO

dry-cured and smoked ora king  
salmon ( new zealand )

### MOSCIAME DI TONNO

prosciutto-style cured yellowfin tuna,  
black pepper & rosemary  
( nova scotia )

### TONNO AFFUMICATO

dry-cured and smoked albacore tuna  
( lady brooke, nova scotia )

## ASSAGGINI small bites

### NODINI

warm bread knots with garlic, olive oil and rosemary

8

### OLIVE CALDE

warm marinated bariole olives

7

### PAGNOTTA

italian country bread with terre di san mauro olive oil

8

## INSALATA PRANZO lunch salads

### INSALATA FRIULANA

radicchio di treviso i.g.p. and prosciutto di san daniele salad stracchino fonduta, saba,  
preserved haskap berries, pickled cipollini

32

### TONNO ALLA PUTTANESCA

raw albacore tuna, cherry tomatoes, bariole olives, white anchovy, caper

32

## CRUDO raw

### OSTRICHE

seasonal warm oysters, burnt rosemary and garlic infused duck fat, trout roe

per piece 6

### CARPACCIO DI GAMBERI

raw b.c. side striped shrimp, coriander, dill, trout roe, carta di musica

22

### BRANZINO CRUDO

raw sea bass from cyprus carved table side, finished with prosecco and lemon - whole fish

59

## PASTE fresh pasta

### SPAGHETTI ALLA CARBONARA

spaghetti rummo from benevento with pancetta, pecorino romano, hen's egg yolk,  
black pepper

22

### BIGOLI

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

24

### GNOCCHETTI SARDI

rummo gnocchetti sardi from benevento, n.z. amberjack collar, fumetto di pesce,  
wild ramps and miners lettuce

36

### CULURGIONES

traditional sardinian hand-braided pasta stuffed with b.c. side striped shrimp and  
crema di patate, ontario cherita passata, shad roe bottarga

36

### MACCHERONCINI DI CAMPOFILONE

fresh angel hair pasta, nova scotia lobster, brodo di mare, whey butter, dill

46

## PIZZE

### AL POMODORO

tomato

### BIANCA

white

### CAPONATA

preserved tomato, spring vegetables, pine nut, 22  
marsala soaked sultana raisin, peperoncini,  
wildflower honey

### PORCHETTA

roasted kunan farm porchetta,  
mascarpone, salsa verde,  
pickled green tomato 24

### SCAMORZA

smoked mozzarella, salumi di buca,  
peperoncini, roasted scallion 24

### SALSICCINE

cured spicy pork sausage, casarecce  
olives, virgin mozzarella, testun di barolo 26

### PEPPERONI DI TONNO

preserved tomato, smoked virgin mozzarella,  
tuna pepperoni 26

### FUNGHI

seasonal mushrooms, mascarpone,  
gorgonzola, marjoram 32

### BURRATA

burrata cheese, basil, terre di san mauro  
olive oil 29

### TARTUFO NERO

taleggio cheese, duck egg yolk,  
black truffles from umbria 55

## CARNE E PESCE meat & fish

### FILETTO DI BISONTE

alberta bouvry farm bison tenderloin, seasonal mushrooms, saffron infused milk, ragu bianco,  
dill

60

### IPPOGLOSSO

emerald grasslands farm butter poached b.c. halibut, wild fennel, thyme infused brodo,  
tomato oil, pink pepper

46

### POLIPO E VONGOLE

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

49

## VERDURE vegetables

### ROMANESCO

12

### CICORIA

11