

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

SALUMI DI MARE

DENTICE

dry cured snapper, dill
(North Coraline)

SOPPRESSATA DI TONNO

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

MOSCIAME DI TONNO

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

PESCE SPADA

dry-cured swordfish, colonata spices
(nova scotia)

SALMONE AFFUMICATO

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

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, grilled abate pear,
stracchino fonduta, saba, fermented persimmons

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

RICCIOLA

raw new zealand amber jack, citrus honey vinaigrette, mustard flower, coriander

26

BRANZINO

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 guanciale, pecorino romano, hen's egg yolk,
black pepper

22

BIGOLI

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

24

CANESTRI

bison and pork sausage, seasonal mushrooms, ragu bianco, preserved lemon, buffalo fresco

36

GNOCCHI DI ZUCCA

colonnata spiced butternut squash gnocchi, brown butter, taleggio crema, prosecco,
black truffle from umbria

MP

MACCHERONCINI DI CAMPOFILONE

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

46

PIZZE

AL POMODORO tomato

CAPONATA

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

22

SCAMORZA

smoked mozzarella, salumi di buca,
peperoncini, roasted scallion

24

PEPPERONI DI TONNO

smoked virgin mozzarella, tuna pepperoni

26

BURRATA

burrata cheese, basil, terre di san mauro
olive oil -
add black truffles additional MP

29

BIANCA white

PORCHETTA

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

24

SALSICCINE

cured spicy pork sausage, bariole
olives, virgin mozzarella, drunken buffalo
cheese

26

FUNGHI

seasonal mushrooms, mascarpone,
gorgonzola, marjoram

32

TARTUFO NERO

taleggio cheese, duck egg yolk,
black truffles from umbria

MP

CARNE E PESCE meat & fish

FILETTO DI BISONTE

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

60

MERLUZZO NERO

bietole wrapped b.c. black cod, saskatchewan lentils, brodo di prosciutto san daniele,
parmigiano oil

45

POLIPO E VONGOLE

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

49

VERDURE vegetables

ROMANESCO

12

CICORIA

11