

cured fish ~ choice of 3 or 5 - \$24/\$38 ~ served with gnocco fritto and seasonal preserve

## SALUMI DI MARE

### PESCE SPADA

dry-cured swordfish,  
colonnata spices  
(harpoon-caught, nova scotia)

### LUCCIO PICCOLO

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

### TONNO AFFUMICATO

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

### ANGUILLA AFFUMICATA

hot-smoked eel  
(port elgin, new brunswick)

### SOPPRESSATA DI TONNO

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

### MORTADELLA DI GAMBERI

side striped shrimp mortadella,  
clay pepper, pistachio  
(haida gwaii, b.c.)

## ASSAGGINI small bites

### NODINI

warm bread knots with garlic, olive oil and rosemary

6

### OLIVE CALDE

warm marinated bariole olives

6

### PAGNOTTA

italian country bread with terre di san mauro olive oil

7

## INSALATA PRANZO lunch salads

### INSALATA DI PUNTARELLE

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

16

### TONNO ALLA PUTTANESCA

raw albacore tuna, cherry tomatoes, bariole olives, white anchovy, caper, 40-year red wine  
vinegar

26

## CRUDI raw

### OSTRICHE

seasonal oysters, cucumber, fennel, garlic, whitefish caviar ~ by the piece

6

### CARPACCIO DI GAMBERI

raw b.c. side striped shrimp, coriander, wood sorrel, salmon roe, carta di musica

22

### BRANZINO

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

49

## PASTE fresh pasta

### BUCATINI ALLA CARBONARA

fresh extruded pasta with guanciale, pecorino romano, hen's egg yolk, black pepper

20

### SPAGHETTI POMODORO

bronze die-cut tomato leaf pasta, preserved tomato, basil, terre di san mauro olive oil

21

### BIGOLI

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

22

### CANESTRI

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

36

### MACCHERONCINI DI CAMPOFILONE

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

39

## PIZZE pizza

### POMODORO

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

### BIANCA

POMODORO  
ontario heirloom tomatoes, virgin  
mozzarella, mix herbs, garlic and basil

24

### PEPPERONI DI TONNO

smoked virgin mozzarella, tuna pepperoni

22

### SALSICCINE

cured spicy pork sausage, virgin mozzarella,  
bariole olives, testun di barolo cheese

24

### BURRATA

burrata cheese, basil, terre di san mauro olive

24

### FUNGHI

seasonal mushrooms, mascarpone,  
gorgonzola, marjoram

28

### MARINARA

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

26

### TARTUFO NERO

taleggio cheese, duck egg yolk,  
black truffles from umbria

60

## CARNE + PESCE meat and fish

### SALSICCIA

seared veal and pork sausage, fall vegetables, pecorino romano, ragu bianco, dill

34

### MERLUZZO NERO

seared b.c. black cod, fall vegetable, acqua pazza, crema di patate, wild oregano

42

### POLIPO E VONGOLE

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

42

## CONTORNI

PUNTARELLE

10

RAPA

10