

cured fish ~ choice of 3 or 5 - \$21/\$35 ~ served with gnocco fritto and seasonal preserve

SALUMI DI MARE

SOPPRESSATA DI TONNO

spicy pork fat and tuna
bloodline salami
(port santos, philippines)

TONNO AFFUMICATO

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

MOSCIAME DI TONNO

prosciutto-style cured yellowfin
tuna, rosemary,
black pepper
(port santos, philippines)

TROTA AFFUMICATA

dry-cured and smoked
rainbow trout
(otterville, on)

STORIONE AFFUMICATO

hot-smoked wild atlantic
sturgeon
(st. john river, new brunswick)

SOPPRESSATA DI POLIPO

octopus salami, preserved
lemon
(georgia strait, 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 SEDANO

celery, fennel, rhubarb, asparagus and orange salad, colatura di alici, goat yogurt, shad roe bottarga

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

ORATA

adriatic sea bream, rhubarb, colatura di alici, carta di musica, wood sorrels

18

BRANZINO

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

49

PASTE fresh pasta

SPAGHETTI POMODORO

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

19

BIGOLI

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

21

CASARECCE

waterfowl spiced dorset lamb ragu, preserved lemon, peperoncini, pecorino toscano, thyme

34

TAGLIATELLE

raw b.c side stripe shrimp, green garlic and mint pesto, rainbow trout roe

36

TONNARELLI

chittara cut pasta, n.z. clams, spring herbs, chili, preserved lemon

39

PIZZE pizza

POMODORO

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

POLIPO E 'NDUJA

braised octopus, black casarecce olives,
spicy pork n'duja

BIANCA

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

PRIMIZIE

goat cheese, grand trunk cheese, green
onions, grilled green asparagus, seasonal
mushroom

SALSICCIA DI AGNELLO

virgin mozzarella, lamb sausage, waterfowl
spices, rosemary, mint, pecorino toscano

FUNGHI

seasonal mushrooms, mascarpone,
gorgonzola, marjoram

20

21

24

26

24

28

28

28

CARNE + PESCE meat and fish

AGNELLO

grilled dorset lamb sausage, asparagus, seasonal mushrooms and legume, pecorino romano, mint

38

POLIPO E VONGOLE

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

42

MERLUZZO NERO

b.c. black cod, grilled asparagus, acqua pazza, crema di patate, wild oregano

42

CONTORNI

CICORIA

9

PORCINI

36