

SALUMI DI MARE

selection of 3/5 - served with gnocco fritto & seasonal preserves 29/45

PESCE SPADA

*dry-cured swordfish, fennel seed
(nova scotia)*

RICCIOLA

*dry-cured and smoked amberjack
(new zealand)*

SALAMI DI TONNO

*tuna sausage, charred pepper
(b.c)*

OPAH

*dry-cured and smoked moonfish
(new zealand)*

TONNO AFFUMICATO

*dry-cured and smoked albacore tuna
(nova scotia)*

IPPOGLOSSO

*dry-cured and smoked halibut
(b.c)*

PIATTI FREDDI

INSALATA CAPRESE

*ontario heirloom tomato, house-made mozzarella, anchovy vinaigrette,
pine nut, basil*

22

CRUDI

OSTRICHE

pickled wild ramps, sheep's milk yogurt, black garlic

6 per piece

SALMONE ROSSO

*sockeye salmon from alaska, pickled green strawberry, creme fraiche,
salmon roe, fennel oil*

28

BRANZINO

*raw european sea bass carved table side, finished with prosecco, lemon &
novello olive oil - whole fish*

65

CRUDO MISTO

daily selection of seafood, unfiltered sicilian olive oil, lemon, sale di trapani

90/150

PASTE

BIGOLI

*bronze die-extruded duck egg pasta with duck offal ragu, venetian spices,
mascarpone & basil*

28

MACCHERONCINI DI CAMPOFILONE

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

45

RISOTTO AI GAMBERI

*b.c spot prawn, carnaroli rice, shrimp brodo, summer legumes, whey butter,
pecorino gremolata, ramp oil*

48

CARBONARA AI RICCI DI MARE

*fresh spaghetti, japanese sea urchin, pecorino romano, hen's egg yolk,
moonfish guanciale*

65

CARNE E PESCE

POLPO E VONGOLE

braised octopus, b.c. clams, bone marrow, wild fennel, cavolo nero, fregola sarda

65

COLLO D'AGNELLO

15 hour braised lamb neck, morels, cipollinis, sweet peas, pickled mustard

45

TAGLIATA DI WAGYU

6oz A5 ozaki japanese wagyu stirploid, served with terre di san mauro olive oil

165

VERDURE

CICORIA

braised dandelion, pickled garlic & terre di san mauro olive oil

12

FUNGHI

*grilled shogun hen of the woods mushrooms, pecorino gremolata,
terre di san mauro olive oil*

24

ASSAGGINI

OLIVE CALDE

warm marinated bariole olives

8

NODINI

warm bread knots with garlic, olive oil and rosemary

10

FOCACCIA

focaccia bread, rosemary, terre di san mauro olive oil

10

FRITTO MISTO

mixed fish & shellfish, chili salt, fresh lemon

28

FIORI DI ZUCCA

*crisp b.c. spot prawn stuffed zucchini blossoms,
shrimp bagna cauda, fresh lemon*

35

PIZZE

ROSSA

SCAMORZA

*preserved tomato, salumi di buca,
smoked mozzarella, roasted wild onion*

24

SOPPRESSATA DI TONNO

*preserved tomato, scamorza,
tuna soppressata*

28

TARTUFO

*preserved tomato, stracciatella cheese,
basil, pregiato truffle*

55

BIANCA

PROSCIUTTO

*virgin mozzarella, prosciutto di parma,
balsamela, parmigiano reggiano*

34

GAMBERONI E ZUCCHINE

*b.c spot prawn, zucchini blossoms,
stracchino, chili*

37

FUNGHI

*seasonal mushrooms, mascarpone,
gorgonzola, marjoram*

34