

CRUDO

OYSTERS HALF DOZEN 15/20 w ONTARIO RAINBOW TROUT ROE

East Coast, mignonette, horseradish, lemon

ORATA CRUDO 20

Sea bream, rutabaga, apple, parsley, spruce vinaigrette, anaheim

ASSAGGINI

ROSEMARY FOCACCIA 5

OLIVES 8

marinated olives, caper, garlic, citrus, chili 


PEPERONI SHISHITO 12

pan roasted shishito peppers, aioli

BURRATA E BARBABIETOLE 23/26 w FOCACCIA

burrata from Puglia, roasted beets, horseradish crème fraîche, Agrodolce, pistachio, mint 

POLPO ALLA GRIGLIA 24

grilled octopus, smoked yukon gold potato, romesco, charred green oak 

INSALATE

INSALATA DI FINOCCHI E AGRUMI 16

roasted fennel, watermelon radish, navel orange, caramelized fennel marmalade, horseradish aioli

INSALATA DI CAROTE ARROSTITA 18

roasted heirloom carrots, black quinoa, roasted almond, puffed ancient grains  

 vegan

 contains nuts

Executive Chef: Ivana Raca

Sous Chef: Kurtis Lillie

TUESDAYS &
WEDNESDAYS
\$1 OYSTERS

PASTA

house-made vegan butter & cheese available

AGNOLOTTI AI FUNGHI 25/34 w SHAVED BLACK TRUFFLE

porcini agnolotti, roasted chanterelle, butter, chive, pecorino

CAVATELLI 21

Tuscan kale, chickpeas, smoked paprika, chives, ricotta salata

SPAGHETTI ALLA CHITARRA 26

BC prawns, romanesco broccoli, basil, lemon zest 

PAPPARDELLE DI RAGU DI MANZO 26

slowly braised beef ragu, tomato, parmigiano-reggiano

VEGAN AGNOLOTTI 24

housemade tofu cashew ricotta filled  

SECONDI

PESCE DEL GIORNO P/A

please ask your server

BRANZINO ALLA GRIGLIA 35

whole grilled branzino, puttanesca, watercress

MELANZANE ARROSTITE 26

roasted eggplant, parsley, pomodoro fregola, spinach, pangrattato 

RISOTTO ALLA ZUCCA 21/30 w SHAVED BLACK TRUFFLE

butternut squash, Parmigiano-Reggiano, lemon, brown butter zabaglione

BISTECCA DEL GIORNO P/A

please ask your server

CONTORNI

RAPINA CARBONIZZATI 10

charred rapini, Tonnato, chili, Parmigiano-Reggiano

FUNGHI SALTATI 12

sautéed woodland mushrooms, garlic, thyme, parsley

CAVOLETTI DI BRUXELLES 12

pan-fried, shallot brown butter confit, preserved chili, Parmigiano-Reggiano

VERDURA DEL GIORNO P/A

please ask your server