

CRUDO

OYSTERS HALF DOZEN 15

East Coast, mignonette, horseradish, lemon

SWORDFISH CRUDO 20

cured swordfish, olive oil, mint, pine nuts, chilis, maldon salt ☺

RED SNAPPER CRUDO 20

red snapper, tuna prosciutto, panzanella

ASSAGGINI

ROSEMARY FOCACCIA 5 🌿

OLIVES 8

marinated olives, caper, garlic, citrus, chili 🌿

PEPERONI SHISHITO 12

pan roasted shishito peppers, aioli

BURRATA 23

Ontario burrata, spiced sweet potato, roasted figs, hazelnut vinaigrette ☺

GAMBERI FRITTI 16

squid ink battered lightly fried, BC striped prawns, spicy aioli

INSALATE

INSALATA D'IVANA 19

shaved brussel sprouts & king oyster mushrooms, hazelnuts, pickled honey mushrooms, ☺
arugula, ricotta salata, truffle vinaigrette / add shaved black truffles \$6 / add white truffles \$5 per gram

INSALATA DI BARBABIETOLE 17

Ontario beets, ricotta salata, pistachio, red romaine, amaranth, kale ☺

Executive Chef: Ivana Raca / Sous Chef: Kurtis Lillie 🌿 vegan ☺ contains nuts

TUESDAYS &
WEDNESDAYS
\$1 OYSTERS

WINTERLICIOUS
JAN 25 - FEB 7

BRUNCH RE-OPENS
JAN 27

PASTA

house-made vegan butter & cheese available

AGNOLOTTI AI FUNGHI 25

porcini agnolotti, hedgehog mushrooms, butter, chive, pecorino

*vegan version available

BUCATINI 24

pomodoro, stracciatella, shaved bottarga

PAPPARDELLE DI RAGU DI MANZO 27

slowly braised beefragu, pomodoro, Parmigiano-Reggiano, smoked ricotta, basil

LOBSTER TORTELLI 31

leek filled tortelli with a lobster butter sauce, finished with Nova Scotia lobster

add shaved black truffles \$6 / add white truffles \$5 per gram

SECONDI

PESCE DEL GIORNO P/A

please ask your server

BRANZINO ALLA GRIGLIA 35

grilled whole branzino, livornese, preserved eggplant

RISOTTO ALLA ZUCCA 21/30 W SHAVED BLACK TRUFFLE

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

BISTECCA DI MANZO 52

18oz grilled Ontario ribeye, smoked butter, wild arugula

POLPO ALLA GRIGLIA 32

grilled octopus, cannellini bean, tomato & leek ragu, grilled leeks

CONTORNI

RAPINA CARBONIZZATI 10

charred rapini, Tonnato, chili, Parmigiano-Reggiano

CAVOLFIORE 14

Roasted cauliflower, walnut pesto, goat cheese ☺

FAGIOLI VERDI 12

green beans, garlic butter bread crumbs, Parmigiano-Reggiano