

CRUDO

OYSTERS HALF DOZEN 15

East Coast, mignonette, horseradish, lemon

SWORDFISH CRUDO 20

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

TROUT CRUDO 20

rainbow trout, mustard crème fraîche, pickled heirloom carrots, dill oil

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 ☞

CAPELANTE 24

seared smoked sea scallops, roasted leeks, cauliflower, cauliflower purée, leek oil

INSALATE

INSALATA D'IVANA 19

shaved brussels sprouts & king oyster mushrooms, hazelnuts, pickled honey mushrooms, ☞ arugula, ricotta salata, truffle vinaigrette / add shaved black truffles \$6

INSALATA DEL GIORNO P/A

please ask your server

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

TUESDAYS &
WEDNESDAYS
\$1 OYSTERS

SUNDAY BRUNCH
11-230

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 beef ragu, pomodoro, Parmigiano-Reggiano, smoked ricotta, basil

PASTA DEL GIORNO P/A

please ask your server

add shaved black truffles \$6

SECONDI

PESCE DEL GIORNO P/A

please ask your server

WHOLE GRILLED BRANZINO 35

roasted onion purée, lemon caper sauce, brussels sprout leaves

BISTECCA DI MANZO 59

18oz grilled Prime Ontario ribeye, smoked butter, wild arugula

MELANZANE 24

roasted eggplant, pomodoro fregola, spinach, pangrattato 🌿

POLPO ALLA GRIGLIA 32

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

CONTORNI

RAPINA CARBONIZZATI 10

charred rapini, Tonnato, chili, Parmigiano-Reggiano

CAVOLETTI DI BRUXELLES 12

brussels sprouts, brown butter, preserved chili, Parmigiano-Reggiano

VERDURA DEL GIORNO P/A

please ask your server