

CRUDO

OYSTERS HALF DOZEN 15

East Coast, mignonette, horseradish, lemon

SWORDFISH CRUDO 20

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

ASSAGGINI

ROSEMARY FOCACCIA 5 🌿

OLIVES 8

marinated olives, capers, garlic, citrus, chili 🌿

PEPERONI SHISHITO 12

pan roasted shishito peppers, aioli

BURRATA 23

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

INSALATE

INSALATA D'IVANA 19

shaved brussels sprouts & king oyster mushrooms, hazelnuts, pickled honey mushrooms, ☞
arugula, ricotta salata, truffle vinaigrette / add shaved black truffles \$9

INSALATA DI SEDANO 17

celery, fennel, treviso, blood orange, roasted fennel purée, aged balsamic vinaigrette 🌿

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

TUESDAYS &
WEDNESDAYS
\$1 OYSTERS

SUNDAY BRUNCH
11-230

FLIGHT NIGHT
WINE & CICCHETTI
MONDAYS

PASTA

house-made vegan butter & cheese available / add shaved black truffles \$9

AGNOLOTTI AI FUNGHI 25

porcini agnolotti, hedgehog mushrooms, butter, chive, pecorino
*vegan version available

PAPPARDELLE DI RAGU DI MANZO 27

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

GNOCCHI 23

with fresh organic stone milled light spelt flour, roasted chestnut purée, hedgehog mushrooms,
butter-poached collards ☞

PASTA DEL GIORNO P/A

please ask your server

SECONDI

PESCE DEL GIORNO P/A

please ask your server

BRANZINO 35

grilled whole branzino, black trumpet mushrooms, oranges, fennel purée, parsley

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

CAVOLFIORE 13

roasted cauliflower, walnut pesto, arugula, pecorino fonduta ☞