

CRUDO

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

**FLIGHT NIGHT
WINE & CICCHETTI
MONDAYS**

🌿 *vegan*

☞ *contains nuts*

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*

PAN FRIED SPELT GNOCCHI 24

brodiflour stone milled gnocchi, grilled spring onion sauce, bay scallops, white asparagus

PASTA DEL GIORNO P/A

please ask your server

SECONDI

TROTA RIPIENA P/A

whole trout stuffed with bread crumbs, capers, olives, brown butter

BRANZINO 35

grilled whole branzino, oranges, fennel purée, parsley

BISTECCA DI MANZO 59

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

POLPO ALLA GRIGLIA 32

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

UMBRIAN LENTIL RISOTTO 27

mushroom demiglace, sautéed asparagus & morels, gorgonzola

CONTORNI

RAPINA CARBONIZZATI 10

charred rapini, Tonnato, chili, Parmigiano-Reggiano

CAVOLFIORE 13

roasted cauliflower, walnut pesto, arugula, pecorino fonduta ☞

GRILLED ITALIAN PURPLE ARTICHOKE 14

salmoriglio, white anchovy, Parmigiano-Reggiano