

FLIGHT NIGHT

SMALL PLATES

PEPERONI SHISHITO 8

pan roasted shishito peppers, aioli

OLIVES 6

marinated olives, caper, garlic, citrus, chili

RAPINA CARBONIZZATI 7

charred rapini, Tonnato, chili, Parmigiano-Reggiano

CAVOLFIORE 7 ☞

roasted cauliflower, walnut pesto, arugula, pecorino fonduta

INSALATA D'IVANA 12 ☞

*shaved asparagus & king oyster mushrooms,
hazelnuts, pickled honey mushrooms, arugula,
ricotta salata, truffle vinaigrette*

FORMAGGIO 10

Italian cheese with citrus marmalade

OYSTERS (EACH) 3

East Coast, mignonette, horseradish, lemon

GNOCCHI 12

*brodiflour stone milled gnocchi with smoked mackerel,
pecorino, sugo di pomodini*

AGNOLOTTI AI FUNGHI 14

*porcini agnolotti, wild mushrooms, butter,
chive, pecorino*

PASTA OF THE DAY P/A

☞ contains nuts

Chef: Ivana Raca

THE FLIGHT

WINE 1

Castello di Roncade Prosecco Brut, Treviso DOC

WINE 2

Castello di Roncade Patriarca, Extra Dry Pinot Noir Rosé Sparkling

WINE 3

Caprari Foietta Lambrusco, Emilia IGT

*\$25/flight for 3oz of each wine -
Served in succession, one wine at a time
or \$12/5oz glass*

FEATURE COCKTAIL

DUNDAS WEST 10

Buffalo Trace Bourbon, Campari, Averna & Angostura bitters

HALF PRICED BOTTLES

Reguta Prosecco Doc Brut \$32

Deliquente Wine Co. Weeping Juan Pet Nat 2018 (Sparkling Rosé) \$32

Domaine Baud Blanc De Blanc, Cremant De Jura Brut \$40

I Quercioli Secco Reggiano Lambrusco Doc (Sparkling Red) \$35

Julià & Navinès "Brut Nature" Cava Reserva No So2 \$35

Freixenet Prosecco \$37

Freixenet Sparkling Rosé \$37

Tenuta Montemagno Tm24 Traditional Method (Champagne Method) \$72

Le Quattro Terre Franciacorta Brut (Italian Champagne) \$86

Giuseppe & Luigi Pinot Grigio 2017 \$30

Screaming Betty Vermentino 2018 \$32

Bullet Dodge Montepulicano 2018 \$32

Casa Los Frailes Bilogia 2016 \$42