

Executive Chef: Ivana Raca / Sous Chef: Jeff Zhou

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, lemon aioli

BURRATA 23

Ontario burrata, Ontario strawberry basil jam, roasted almond, watercress, pickled rhubarb ☺

INSALATE

INSALATA D'IVANA 19

shaved asparagus & king oyster mushrooms, hazelnuts, pickled honey mushrooms, ☺ ricotta salata, truffle vinaigrette / add shaved black truffles \$9

INSALATA DI PRIMAVERA 17

arugula, mizuna, charred radish, tonnato, goat cheese, pistachio vinaigrette ☺

🌿 vegan ☺ contains nuts

TUESDAYS &
WEDNESDAYS
\$1 OYSTERS

FLIGHT NIGHT
WINE & CICCETTI
MONDAYS

TUESDAYS
FEATURED ½ PRICED
WINES

PASTA

FETTUCCINE 34

with Nova Scotia lobster, lobster butter sauce, trout roe, chive oil

AGNOLOTTI AI FUNGHI 25

porcini agnolotti, wild mushrooms, butter, chive, pecorino

*vegan version available

GNOCCHI 24

brodiflour stone milled gnocchi with smoked mackerel, pecorino, sugo di pomodorini

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

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

potato fritti, charred scallion salsa verde, preserved chili, pine nut purée ☺

UMBRIAN LENTIL RISOTTO 27

mushroom demi-glace, sautéed asparagus & morels, gorgonzola

CONTORNI

RAPINA CARBONIZZATI 10

charred rapini, salmoriglio, chili, Parmigiano-Reggiano

CAVOLFIORE 13

roasted cauliflower, walnut pesto, arugula, pecorino fonduta ☺