

# FLIGHT NIGHT

## SMALL PLATES

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### 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*

### INSALATA PRIMAVERA 12 ☞

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

### INSALATA D'IVANA 12 ☞

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

### FORMAGGIO 11

*Italian cheese with citrus marmalade*

### OYSTERS (EACH) 3

*East Coast, mignonette, horseradish, lemon*

### SPELT GNOCCHI 14

*sugo bianco, Parmigiano-Reggiano, black truffle*

### AGNOLOTTI AI FUNGHI 14

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

### PASTA OF THE DAY P/A

☞ contains nuts

*Chef: Ivana Raca*

## THE FLIGHT

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*Italy Does France - French varietals and styles made in Italy*

### WINE 1

*Castello di Roncade - Bianco Dell Arnasa  
(oak aged Chardonnay, similar to Burgundy)*

### WINE 2

*Le Tenute del Garda - Chiaretto (rosé sparkling)  
(Italian grapes made in a French wine making style)*

### WINE 3

*Dogliotti 1870 - Dolcetto d'Alba  
(Italian gamay style wine)*

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

## FEATURE COCKTAIL

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### DUNDAS WEST 10

*Buffalo Trace Bourbon, Campari, Averna & Angostura bitters*

## HALF PRICED BOTTLES

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*Le Tenute del Garda Chiaretto (rosé sparkling) 2018 \$39  
Castello di Roncade Bianco Dell Arnasa Chardonnay 2016 \$39  
Bullet Dodge Montepulicano 2018 \$32  
Ca' Del Baio 'Vallegrande' Barbaresco 2015 \$75*