



FAMILY STYLE MENU

EITHER A FISH OR A STEAK AS A SHARED MAIN COURSE

FIRST COURSE

ROSEMARY FOCACCIA & OLIVES
marinated olives, capers, garlic, citrus, chili

PEPERONI SHISHITO
pan roasted shishito peppers, aioli

INSALATA D'IVANA
shaved asparagus & king oyster mushrooms, hazelnuts, pickled honey mushrooms, ricotta salata, truffle vinaigrette

PASTA COURSE

AGNOLOTTI AI FUNGHI
porcini agnolotti, roasted chanterelle, butter, chive, pecorino

PASTA OF THE DAY
gnocchi or feature of the day

MAIN COURSE *choice of*

FISH \$65

BRANZINO
grilled whole fish, pepperonata, marinated baby artichokes, lemon, oregano

served with

RAPINA CARBONIZZATI
charred rapini, salmoriglio, chili, Parmigiano-Reggiano

OR

STEAK \$75

BISTECCA DI MANZO
18oz grilled grass-fed Prime Ontario ribeye, smoked butter, wild arugula

THIRD COURSE

SHARED DESSERT PLATTER
zeppole, tiramisu, daily dessert

*Executive Chef: Ivana Raca
Sous Chef: Marcos Miguel
Chef de Cuisine: Jeff Zhou*