



## **SHARED APPETIZERS**

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*for the table to share:*

### **ROSEMARY FOCACCIA**

### **OLIVES**

*marinated olives, capers, garlic, citrus, chili*

## **FIRST COURSE**

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*choice of:*

### **CRUDO OF THE DAY**

### **INSALATA D'IVANA**

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

## **SECOND COURSE**

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*choice of:*

### **AGNOLOTTI AI FUNGHI**

*porcini agnolotti, roasted chanterelles, butter, soft herb, pecorino*

### **BRANZINO ALLA GRIGLIA**

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

### **CHITARRA DI MARE**

*with Manila clams, mussels, bay scallops, BC side shrimp, chili*

### **PAPPARDELLE DI RAGU DI MANZO**

*pappardelle, slowly cooked grass fed beef ragu, tomato, parmigiano-reggiano*

**VEGAN AGNOLOTTI AVAILABLE**

## **THIRD COURSE**

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### **SHARED DESSERT PLATTER**

**VEGAN DESSERT AVAILABLE**

*\$65 plus tax and 18% gratuity*

*\*we have vegan, non dairy and gluten free options*