



## 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

*potato, wild mushroom, smoked dashi butter sauce*

### 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

### STUFFED HEN'S BREAST

*brown butter chestnut farce (filling), demi glace, yellowfoot chanterelle, seasonal vegetables*

## THIRD COURSE

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### SHARED DESSERT PLATTER

### VEGAN DESSERT AVAILABLE

*\$65 plus tax and 18% gratuity*

*Executive Chef: Ivana Raca  
Chef de Cuisine: Jeff Zhou*

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