

## CHEF'S CORNER

HERB INFUSED PANKO CRUSTED MUSHROOM SALAD \$16  
*baby arugula, frisée, parmesan crisp, crushed pistachio, balsamic reduction*

GRILLED OCTOPUS SALAD \$18  
*puttanesca sauce, sautéed baby kale, red pepper coulis, garlic crostini  
finished with roasted artichoke cream*

TAGLIERE FOR TWO \$28  
*prosciutto, cacciatore, finnochiona salami, coppa, parmigiano, fresh mozzarella,  
olives, roasted artichoke, grain mustard, crostini*

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SPAGHETTI ALLA NAPOLITANA \$16  
*cherry tomatoes, basil, tomato sauce*

ORRECHIETTE CON SALSICCIA TOSCANA \$19  
*sausage, rapini, garlic, finished with crisp panko*

PAPPARDELLE CINGHIALE RAGU \$22  
*sage-immersed braised Canadian wild boar finished with tomato sauce,  
truffle essence and zested parmiggiano*

BLACK TRUFFLE STUFFED SACCHETTI \$24  
*tossed in brown butter sage and served on a  
porcini mushroom, peas, brandy cream sauce*

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SEARED CORNISH HEN \$28  
*roasted fingerling potatoes, pea purée, forest mushrooms,  
roasted cherry tomatoes, finished with a pan jus*

BRANZINO FILLET AL FORNO \$28  
*European seabass delicately baked with thyme, served with lemon-infused zucchini  
purée, peppers, baby kale, eggplant caponata, grilled lemon*

10oz STRIPLOIN STEAK \$35  
*roasted fingerling potatoes, brussel sprouts, peppers,  
finished with veal jus*

GRILLED LAMB CHOP \$35  
*roasted fingerling potatoes, carrot purée, asparagus, drizzled herbed balsamic olive oil*

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