STARTERS & SHAREABLES

WARM OLIVES 8
Mediterranean olives marinated in balsamic olive oil, rosemary focaccia

BRUSCHETTA 16
heirloom tomato, basil, EVOO

TRUFFLE FRIES 17
zested parmesan, truffle-grain mustard aioli

PINSA ROMANA 22
Roman-style flatbread, mushrooms, pecorino, DOP taleggio, truffle oil, honey

CALAMARI E GAMBERI 26
squid and shrimp lightly dusted and served with tangy remoulade dip

SALUMI AND CHEESE 30
prosciutto, coppa stagionato, cacciatore, parmigiano, pecorino, artichokes, grain mustard

LAMB CHOPS
four grilled Australian chops finished with an herb scented balsamic olive oil emulsion

38

SALAD

BABY MIXED GREENS
baby lettuce mix, cherry tomatoes, cucumber, white balsamic vinaigrette

16

CAESAR SALAD
romaine, croutons, crisp bacon, parmesan shavings, creamy garlic dressing

17

RADICCHIO & FRISEE
crisp prosciutto, pecorino, toasted hazelnuts, white balsamic dressing

18

QUINOA & BEET SALAD
beet purée, baby arugula, frisée, goats chèvre, dried cranberry, roasted walnuts, white balsamic dressing

18

HERB CRUSTED MUSHROOM SALAD
baby arugula, frisée, frico, crushed pistachio, balsamic reduction

19

WARM OCTOPUS SALAD
grilled Spanish octopus, sautéed baby kale, puttanesca sauce, crisp guanciale, crostini

24

Add Grilled Chicken or Shrimp
10

PASTA

SPAGHETTI ALLA NAPOLITANA 19
house-made tomato sauce, basil, EVOO, heirloom cherry tomatoes

RIGATONI ALLA VODKA 22
bacon, green onion, creamy vodka sauce

GOMITI RIGATE SAUSAGE & MUSHROOM 23
seared Tuscan sausage, forest mushrooms, white wine, EVOO, crisp panko

PAPPARDELLE CINGHIALE RAGU 28
sage-immersed braised Canadian wild boar, tomato sauce, truffle oil, zested parmesan

LINGUINE FRUTTI DI MARE 30
tiger shrimp, squid, king crab, white wine sauce

LOBSTER RAVIOLI 30
citrus brandy cream sauce, crisp guanciale

ENTRÉES

WAGYU BURGER & FRITES 27
chipotle aioli, bacon, white applewood smoked cheddar, arugula

SEARED CORNISH HEN 35
roasted fingerling potatoes, seared mushrooms, squash purée, chimichurri

CATCH OF THE DAY 36
lemon thyme infused zucchini purée, cauliflower, semi-dried cherry tomato olive caponata, grilled lemon

10oz STRIPLOIN STEAK 39
roasted fingerling potatoes, rapini, red and yellow pepper, veal jus

BRAISED BEEF SHORT RIB
Ontario beef, garlic infused Yukon mash, baby carrot, king oyster and shitake mushroom, beef reduction

42