

## ANTIPASTI

Bruschetta	sweet pea pesto   tomato   olive tapenade   ciabatta crostini	15
Olive Marinate	marinated cerignola olives, garlic, rosemary, citrus	12
Calamari	lemon & basil aioli	16
Arancini	braised peperonata, micro basil	14
Carpaccio	beef tenderloin, bone marrow aioli, padano crisp, fried caper	18
Tonno alla Griglia	grilled tuna, vegetable ash, citrus & olive arugula salad	16
Salumi	selection of house-made & imported cured meats, gnocco fritto	15/30
Formaggi	selection of cheese, house-made preserves & crackers	15/30
Zuppa del Giorno	market soup	12
Ostriche	half-dozen fresh shucked oysters, mignonette, lemon	24

## INSALATA

Insalata Cesare	anchovy dressing, grana padano, bacon, focaccia lace	16
Caprese	vine ripened tomato, D.O.P buffalo mozzarella, aged balsamic, micro basil	16
Insalata Mista	greens, shaved fennel, radish, tomato, rainbow carrot, lemon vinaigrette	14
Panzanella	grilled focaccia crouton, tomato, celery, grape, cucumber, olive	14
Insalata Kale	kale, goat feta, toasted almond, sun dried tomato vinaigrette	14

## PASTA e GRANO

Lasagna	fresh lobster, scallop, prawn, lobster béchamel, spinach, dill, mozzarella	22/40
Tagliatelle	braised alberta beef & pork bolognese, grana padano, micro basil	16/28
Orecchiette	asparagus, oyster mushroom, pancetta, white wine beurre blanc	14/24
Agnolotti	braised duck, radicchio, parsnip purée, pistachio & orange gremolata	17/30
Ricotta Gnocchi	sun-dried tomato, garlic, basil pesto, pecorino	14/24
Risotto	ortolano, seasonal vegetables	16/28
Spaghettoni	carbonara, egg, bacon, sweet pea, pea shoot, grana padano	17/30
Linguine	B.C. side stripe prawn, anchovy, pomodoro, capers, basil, botarga	17/30

## PRINCIPALE

### Eggplant Parmigiana

fior di latte, tomato sauce, fennel & arugula salad 18

### Salmone

wild spring salmon, fregola sarda ragu, grilled broccolini, salsa verde 36

### Pesce del Giorno

ask for today's daily fish selection market price

### Bistecca

AAA Prime grilled striploin, pimenton potato purée, grilled asparagus, cipollini, mushroom demi-glace 50

### Agnello

Ewe-nique Farms braised lamb shank, soft polenta, sautéed eggplant & zucchini 42

### Anatra

Brome Lake duck breast, passatelli, swiss chard, pine nut, roasted cauliflower purée, apple & raisin agrodolce 38

### Pollo

Mountain View half rotisserie chicken, baked ricotta gnocchi, sautéed kale, poussin jus 36

### Maiale

Bear & The Flower pressed pork shoulder, baby beet & greens, rainbow carrot, truffle polenta cake, pea purée, red wine jus 38

### Rosticceria del Giorno

Ask for today's daily rotisserie selection market price

## SIX-COURSE CHEF'S TASTING MENU

full table participation required – please advise of any dietary restrictions – limited quantities

\* 95 per person \*

With Wine Pairing add 70 \* With Premium Wine Pairing add 120

20% Gratuity Added to Parties of 8 or More \* One Cheque Per Table, Grazie Mille

*Our bread arrives daily, freshly baked from Alforno Bakery & Café.*