

## ANTIPASTI

Olive Marinate	marinated cerignola olives, garlic, rosemary, citrus	12
Calamari	lemon aioli, crispy fennel & capers	16
Arancini	braised peperonata, micro basil	14
Vitella Tonnato	sous vide veal striploin, smoked tuna aioli, crispy olive	18
Salumi	house-made & imported cured meats, gnocco fritto	17/30
Formaggi	selection of cheese, house-made preserves & crackers	17/30
Zuppa del Giorno	daily market soup	12
Ostriche	half-dozen fresh shucked oysters, mignonette, lemon	24

## INSALATA

Insalata Cesare	anchovy dressing, grana padano custard, guanciale, focaccia lace	16
Verdura di Inverno	beet root, squash, chevre, pumpkin seed, citrus sorbet	16
Caprese	vine ripened tomato, D.O.P buffalo mozzarella, aged balsamic, micro basil	16
Insalata Mista	greens, shaved fennel, radish, tomato, blood orange vinaigrette	14

## PASTA e GRANO

Lasagna	lobster, scallop, prawn, béchamel, spinach, dill, mozzarella	22/40
Tagliatelle	braised alberta beef & pork bolognese, grana padano, micro basil	28
Orecchiette	oyster mushroom, pancetta, white wine beurre blanc, lemon	24
Ricotta Gnocchi	sun-dried tomato, garlic, basil pesto, pecorino	26
Spaghettoni	carbonara, egg, guanciale, sweet peas peppercorn, grana padano	28
Linguine Nero	B.C. side stripe prawn, anchovy, olive oil, chili, lemon	32
Risotto	truffle, wild mushrooms, grana padano, madeira veal jus	32

## PRINCIPALE

Funghi con Verdura	ricotta gnudi, wild mushroom, hen's egg, parsley coulis, parsnip	22
Salmone	wild spring salmon, citrus black barley, charred fennel, tarragon, sunchoke	36
Pesce del Giorno	details provided by your server	MP
Bistecca		50
	Canadian grilled striploin, potato pave, rapini, carrot purée, smoked béarnaise, wild mushroom jus	
Anatra		38
	Rougie duck breast, "cacio e pepe" cauliflower, parsnip & confit leg agnolotti, hazelnut & coffee crumble, blood orange cocoa jus	
Pollo		33
	"mountain view" rotisserie chicken breast, cannellini bean salad, red cabbage, pickle fried miatake mushroom, red wine jus	
Maiale & Pettine		40
	"bear & the flower farms" roasted pork belly, seared scallops, beet root, chestnut gnocchi, pea purée, brown butter carrot, negroni jus	
Rosticceria del Giorno	details provided by your server	MP

## Per la Tavola

Eggplant Parmigiana	local fior di latte, tomato sauce, fennel & arugula salad	18
Risotto	truffle, wild mushrooms, grana padano, veal jus	26
Ricotta Gnocchi	traditional tomato sauce, grana padano	22

### SIX - COURSE CHEF'S TASTING MENU

full table participation required ~ please advise of any dietary restrictions  
~ 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.*