



## ANTIPASTI

HAWAIIAN KANPACHI CRUDO plums, fennel, sea salt, agrumato	21
PROSCIUTTO & SUMMER MELON 16 month aged Galloni prosciutto, pine nut, serrano, chive	25
TOMATO, PEACHES & BURRATA Regier Family Farm yellow peach, Sungold tomato, red onion, sherry, croutons, basil	20
SHAVED FENNEL SALAD lemon, olive oil, parmesan, black pepper	15
GRILLED OCTOPUS SALAD marinated shell beans, red onion, fris�e, Pink Lady apple, lemon vinaigrette	22
FREEKEHLICIOUS SALAD 5 grains, Easter Egg radish, black currants, toasted hazelnuts, torn herbs	17
SHAVED BLACK KALE salami, olives, peperoncino, bread crumbs, ricotta salata, oregano vinaigrette	18
WOOD OVEN MEATBALLS parmesan, toasted sourdough (ricotta by request)	16
GRILLED BROCCOLINI Caesar dressing, anchovy croutons, parmesan	13
PICKLED MARKET VEGETABLES Japanese rice wine vinegar, miso	6
FETT'UNTA grilled bread, Maldon sea salt, garlic, extra virgin olive oil	8

## MAIN PLATES

SALT SPRING MUSSELS Calabrian sausage, braised leeks, ceci, fried bread	28
WHOLE ROASTED BRANZINO Umbrian lentils, shaved Brussels sprouts, toasted almonds, citrus conserva	40
ROASTED FREE-RANGE CHICKEN HALF/WHOLE torn bread, wilted greens, pan jus	31/49
PRIME RIBEYE pine nut vinaigrette, Yukon Gold potato gratin, crispy onions	38

## DESSERTS

NONNO'S TIRAMISU mascarpone, lady fingers, dark chocolate	10
BUTTERED RUM PUDDING whipped cream, cocoa nibs, sea salt	10
CHOCOLATE PEANUT BUTTER CRUNCH milk chocolate, dark chocolate, peanut butter	10

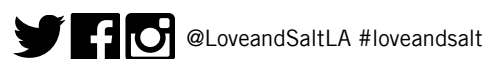
## PASTA

TAGLIATELLE BOLOGNESE ragu bolognese, parmesan	20
STROZZAPRETTI COSTOLETTE short rib ragu, juniper, rosemary, parmesan	24
RIGATONI ALL'AMATRICIANA Semolina Artisanal pasta, tomato, La Quercia guanciale, red onion, pecorino, black pepper	25
TROTTOLE SALSICCIA fennel sausage, swiss chard, parmesan, bread crumbs	23
GNOCCHI AI FUNGHI Japanese mushrooms, spring onions, spinach	24
SPAGHETTI ALLA CHITARRA CACIO E PEPE hand-crushed Sarawak black pepper, pecorino, parmesan	24
CRESTE DI GALLO MIDOLLO bone marrow, garlic confit, bread crumbs, parmesan	25

*substitute house made gluten free tagliatelle pasta + 3*

## WOOD OVEN PIZZA

MARGHERITA fior di latte, DOP San Marzano tomatoes, basil, white anchovies +3 / arugula +4 / prosciutto +6	19
JAPANESE MUSHROOMS taleggio, fontina, roasted garlic, thyme, arugula	20
ANCHOVY & FRIED CAPER salted anchovies, fried capers, basil, Calabrian chili, DOP San Marzano tomatoes	19
DUCK EGG pancetta, panna, potato, rosemary, fior di latte, parmesan	24
SPICY SOPPRESSATA Calabrian chili, DOP San Marzano tomatoes, fior di latte, oregano	23
KRIKORIAN SOUTH Calabrian sausage, fior di latte, fontina, taleggio, parmesan, fried sage, honey	24



Substitutions and modifications politely declined

Consuming raw foods may increase your risk of foodborne illness. Some of our menu items contain shellfish, gluten, nuts and dairy. Due to our style of service, we cannot promise that any items can be prepared without contact with these allergens.