



ANTIPASTI

DELICATA SQUASH & BURRATA honey, saba, brown butter, sage, pepitas	15
PROSCIUTTO & PEAR 16 month aged Galloni prosciutto, seasonal pears Bufala mozzarella + 6	19
CASTELFRANCO RADICCHIO shaved pecorino romano, lemon vinaigrette, saba	15
SHAVED BLACK KALE salami, olives, pickled peppers, bread crumbs, ricotta salata	16
GRILLED OCTOPUS SALAD marinated shell beans, red onion, frisée, Pink Lady apple, lemon vinaigrette	19
FREEKEHLICIOUS SALAD 5 grains, 5 herbs, shaved radish, black currants, toasted hazelnuts	15
ARANCINO OF THE DAY arborio rice, soffrito, saffron	10
WOOD OVEN MEATBALLS parmesan, toasted ciabatta (whipped ricotta by request)	14.5
PICKLED VEGETABLES	5
FETT'UNTA grilled bread, Maldon sea salt, garlic, extra virgin olive oil	6

MAIN PLATES

SALT SPRING MUSSELS Calabrian sausage, braised leeks, ceci, fried bread	25
WHOLE ROASTED BRANZINO Umbrian lentils, shaved Brussels sprouts, toasted almonds, citrus conserva	39
ROASTED CHICKEN HALF/WHOLE torn bread, wilted greens, pan jus	26/39
GRILLED SKIRT STEAK sunchokes, grilled radicchio, chimichurri, fried capers	37
PORCHETTA carrots, cipollini agrodolce, fennel, butter beans	38

BISTECCA ALLA FIORENTINA 21 day aged bone-in ribeye served over roasted root vegetables & with a side of creamed spinach	MP
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CONTORNI

BROCCOLI DI CICCO red wine vinaigrette, bread crumbs, parmesan	10
CAULIFLOWER Calabrian chili, preserved lemon, whipped yogurt	10

PASTA

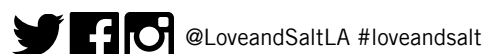
TAGLIATELLE bolognese, parmesan	21
PAPPARDELLE costolette ragu, juniper, rosemary, parmesan	22
POTATO GNOCCHI Beech mushrooms, Brussels sprouts, spring onions	20
TROTTOLE fennel sausage, swiss chard, parmesan, bread crumbs	19
RIGATONI all'Amatriciana: tomato, guanciale, onion, pecorino, black pepper	21
SPAGHETTI ALLA CHITARRA cacio e pepe: pecorino, parmesan, black pepper	18
CRESTE DI GALLO roasted garlic, bone marrow, parsley, parmesan, cracked black pepper black truffle +30	21

substitute house made gluten free pasta + 2.50

WOOD OVEN PIZZA

MARGHERITA fior di latte, DOP San Marzano tomatoes, basil white anchovies +3 / arugula +4 / prosciutto +6	18
HEN OF THE WOODS MUSHROOM taleggio, fontina, roasted garlic, thyme, arugula	23
DUCK EGG pancetta, panna, potato, rosemary, fior di latte, parmesan	21
KRIKORIAN SOUTH Calabrian sausage, fior di latte, fontina, taleggio, parmesan, fried sage, honey black truffle +30	24
MEAT LOVERS fior di latte, DOP San Marzano tomatoes, guanciale, pancetta, meatballs, Calabrian sausage, spicy soppressata	25
GUANCIALE & JALAPEÑO PESTO jalapeño pesto, parmesan, radicchio, frisée, toasted almonds	19
ANCHOVY & FRIED CAPER salted anchovies, fried capers, basil, Calabrian chili, DOP San Marzano tomatoes	19

SATURDAY & SUNDAY BRUNCH 10AM-3PM



Substitutions and modifications politely declined
18% service charge will be added to parties of six or more

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