

To Start

HOMEMADE MARINATED OLIVES 8
FOCACCIA OF THE DAY 6

APPETIZERS

Siziz

CESAR SALAD 21

VITELLO TONATO 26

Tuna sauce, slow-cooked veal quasi, pickled onions, capers and croutons

PISSALADIÈRE 21

Homemade foccacia, caramelized onions, marinated anchovy fillets, olives and herb salad

COCONUT BEAN SOUP 19

Italian pancetta, ricotta and basil oil

ANTIPASTO TO SHARE 29

Assorted charcuterie, burrata, olives and marinated vegetables

MAIN DISH

RICOTTA AND SPINACH RAVIOLI 34

Cream reduction with garlic confit, smoked caciocavallo and spinach

DUCK CONFIT 47

Butternut squash tagliatelle, butternut squash juice reduction, sun-dried tomatoes, parmesan

LASAGNA MONTAGNARDE 35

Canadian beef, oka cheese au gratin

BEEF CHEEK 47

Caponata, fried onions and Valpolicella wine juice

LOBSTER FROM OUR COASTS 51

Lobster bisque orzotto, citrus fennel salad

CANNELLONI 34

Ricotta, parmesan and romano cheeses, oregano béchamel and arugula salad

ATLANTIC COD 43

Piperade, potatoes, capers and baby greens salad

VEAL SALTIMBOCA 43

Veal, prosciutto, mozzarella cheese, pomodoro sauce and arugula salad

WINE BY THE GLASS

Vini al bicchiere

5 OZ or 8 OZ

BUBBLES

PROSECCO 19

Piccini, Venetian Dress, Extra Dry, Italian

WHITE

PINOT GRIGIO 15 | 22

Géografico, Delle Vénétie, Italian

LANGHE 20 | 24

Arneis, Christine Archeri

RED

CHIANTI RISERVA DOCG 16 | 24

Capofosso, Italian

TOSCANE IGT 18 | 27

Bosco del Grillo, Governo all'Uso, Italian

APERITIF & DIGESTIF

Aperitivi e digestivi

APEROL SPRITZ 17

SPECIAL NEGRONI COMPTOIR 17

LIMONCELLO 13

with lemon sorbet +3

AVERNA AMARO SICILIANO 13

BIRRA MORETTI 10

DESSERTS

Dolci

CLASSIC TIRAMISÙ 12

AFFOGATO 7

Vanilla ice cream topped with hot espresso

CHEESECAKE WITH DULCE DE LECHE 12

LE NOISETIER 12

Hazelnut and chocolate cake