ANTIPASTI

PANE 6
house-made focaccia

NODINI 11
warm bread knots, rosemary, garlic olive oil

OLIVE CALDE 9
warm marinated bariole olives

OLIVE ASCOLANE 12
breaded and fried olives, stuffed with sausage

ALICI MARINATE 9
sicilian white anchovies, olive oil

CARPACCIO DI MANZO 19
thinly sliced marinated beef tenderloin, arugula, cured egg yolk, parmigiano reggiano

CRUDO DI CAPESANTE 19
raw hokkaido scallop, capers, shallots, lemon, terre di san mauro olive oil

SALUMI AFFETTATI 18
selection of cured meats with seasonal preserves

POLPETTE DI BUCA 18
veal & buffalo ricotta meatballs, preserved tomato, parmigiano reggiano, basil

PARMIGIANA DI MELANZANE 19
crispy eggplant, preserved tomato, ricotta, stracciatella cheese

RICOTTA DI CAPRA 15
house made goat's milk ricotta, sea salt, olive oil

BURRATA 15
fresh bella casara cow's milk cheese, sea salt, olive oil

FOCACCIA DI RECCO 29

An unleavened ligurian flatbread, layered with stracchino, topped with olive oil and sea salt. The origins of focaccia di Recco trace back to the Third Crusade when farmers from Recco, forced to seek refuge inland, had only basic ingredients like water, flour, oil, and cheese at their disposal. Ingeniously, they crafted this unique type of focaccia, which has now become a beloved tradition in the local culinary heritage.

PIZZE

bianche

PROSCIUTTO 28
san daniele prosciutto, aceto balsamico parmigiano reggiano, buffalo mozzarella, ottobratico olive oil

'NDUJA 29
iberico 'nduja, stracciatella cheese, rapini, virgin mozzarella, lemon

FUNGHI 32
mascarpone, gorgonzola, seasonal mushroom, marjoram

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ALICI 25
preserved tomato, chili, olives, capers, arugula, sicilian anchovies

BURRATA 29
preserved tomato, stracciatella cheese, basil, ottobratico olive oil

SOPPRESSATA 31
preserved tomato, scamorza, iberico calabrese salami

PASTE

SPAGHETTI POMODORO 23
bronze die-extruded pasta, san marzano tomato, basil
add stracciatella 7

BUCATINI ALL'AMATRICIANA 25
bronze die-extruded pasta, guanciale, peperoncino, san marzano tomato, pecorino romano, black peppercorn

RIGATONI ALL' ANATRA 28
bronze die-extruded duck egg pasta, mascarpone, duck offal ragu, venetian spices, basil

TAGLIATELLE AL RAGÙ BIANCO 29
bronze die-extruded pasta, aceto balsamico, parmigiano reggiano, white ragù bolognese

BALANZONI 32
ricotta, spinach & nutmeg filled pasta, finocchiona sausage, san marzano tomato, basil, parmigiano reggiano

CONCHIGLIE 32
bronze die-extruded pasta, argentinian shrimp, brodo di mare, cherry tomato, st. brigid's butter, peperoncino

RISOTTO AI FUNGHI 32
carnaroli rice, seasonal mushrooms, st. brigid's butter, parmigiano reggiano, pecorino moliterno

INSALATE

CETRIOLO 16
ontario cucumber, goat cheese, caper, mint, basil

INSALATA DI RADICCHIO 18
late harvest chicory, grapes, aceto balsamico, pistachio, gremolata, red wine vinegar

INSALATA DI RUCOLA 18
arugula, bagna cauda, sicilian anchovies, pine nuts

CAPRESE DI BARBABIETOLE 18
ontario beets, flor di latte mozzarella, wildflower honey, house white wine vinegar, basil, pangrattato

CARNE E PESCE

POLPO 42
grilled morrocan octopus, fingerling potato, tomato, caper, chili, watercress

BRANZINO 48
whole grilled sea bass, cerignola olives, capers, peperoncino, lemon, olive oil

POLLO ARROSTO 32
grilled & smoked gianone half chicken, lemon

PICCATA DI VITELLO 35
kunan farm veal striploin, st. brigid's butter, lemon, parsley, capers

AGNELLO ARROSTO 42
12-hour slow-braised & roasted new zealand lamb shoulder, lamb jus reduction, fried artichokes

TAGLIATA DI MANZO 55
10oz pei flat iron, arugula, parmigiano reggiano, aceto balsamico

BISTECCA ALLA FIORENTINA 260
42oz porterhouse steak, aged 45 days, lemon, rosemary, ottobratico olive oil

CONTORNI

MELANZANE ARROSTO 14
roasted italian eggplant, peperoncino, herbs

FAGIOLINI 14
grilled runner beans, tomato, pickled garlic, san mauro olive oil

PATATE AL ROSMARINO 14
roasted yukon potato, rosemary, fried garlic