

ANTIPASTI

GARLIC PARMESAN FRIES Fresh-cut potatoes, garlic parmesan, Parmigiano-Reggiano, parsley.	12	FRIED CALAMARI Basil aioli, lemon wedge.	20
ARANCINI FRITTI Sicilian-style risotto croquettes, marinara sauce, Parmigiano-Reggiano.	14	RADICCHIO ENDIVE SALAD Pecans, date labneh, red grapes, black garlic balsamic vinaigrette.	17
CEASAR SALAD Pancetta chips, Grana Padano shavings, croutons.	15	RICOTTA PROSCIUTTO TOAST Grilled pizza dough, whipped ricotta, spicy giardiniera, prosciutto di Parma, basil.	19
CHARRED CAULIFLOWER Cacio e pepe sauce, crispy capers.	15	BURRATA Heirloom tomatoes, basil pesto, dehydrated olives, grilled homemade sourdough bread.	24
		GRILLED OCTOPUS Tahini, Sicilian harissa, bruschetta, Bulgarian feta, mint.	26

CRUDO

SALMON TARTARE Atlantic salmon, crème fraiche, lemon zest, grainy mustard, dill, Lebanese cucumber radish poppy seed salad, crostini.	18	BEEF TARTARE Black Angus AAA beef, dijon mustard, capers, spicy n'duja bomba sauce, boschetto truffle cheese, truffle aioli.	21
TUNA TARTARE Sushi grade Ahi tuna, lemon bomba aioli, cacciatore salsa, pan gratatto, basil oil.	20	BEEF CARPACCIO "1950" Black Angus AAA tenderloin, crispy artichokes, truffle peaches, balsamic aioli, shaved parmesan, arugula, grissini.	22

PASTA

 *Gluten free pasta +3*

PAPARDELLE ROSÉ CON FIOR DI LATTE Rosé sauce, fior di latte, fresh basil.	23	SPAGHETTI AL POMODORO E BURRATA San Marzano tomato sauce, fresh basil, burrata.	26
BUCATINI CARBONARA Creamy carbonara sauce, pancetta, Parmigiano-Reggiano, egg yolk, black pepper.	23	GNOCCHI PORCINI SALSICCIA E TARTUFO Italian fennel sausage, porcini cream, black truffle.	28
ORECCHIETTE SALSICCIA E RAPINI Aglie e olio, fennel sausage, rapini, Parmigiano-Reggiano, parsley.	24	MAC & CHEESE Four cheese sauce, black truffle, spicy breadcrumbs, chives.	28
RAVIOLI CON FUNGHI E RICOTTA Ricotta and formaggio di capra stuffed ravioli, wild mushrooms, creamed port sauce, fresh basil.	26	LINGUINI ARAGOSTA Butter poached lobster, San Marzano arrabiata sauce, confit cherry tomatoes, n'duja.	32

SIDES

Fries 6
Homemade focaccia 5

Sautéed wild mushrooms 10
Marinated olives in Calabrian oil 7

Spicy broccolini 8

PESCE E CARNE

GRILLED CHICKEN MILANAISE Marinated and grilled chicken breast, fennel and arugula salad, Parmigiano-Reggiano shavings, grilled lemon.	28	LAMB CHOPS Grilled Australian lamb chops, basil mint pesto, grilled seasonal vegetables, whipped labneh.	49
GAMBERONI FRA DIAVOLO Giant shrimps, San Marzano Fra Diavolo sauce, Roman polenta, wild spinach, basil.	38	STEAK & FRIES Home fries, béarnaise sauce.	MARKET PRICE
FILET MIGNON AAA Mashed potatoes with smoked caciocavallo cheese, charred broccolini, black truffle red wine sauce.	48	FISH OF THE DAY Ask your waiter.	MARKET PRICE
		CHEF'S BOARD Ask your waiter.	MARKET PRICE

MUST TRY

42 OZ DRY AGED 50 DAYS CANADIAN BLACK ANGUS RIBSTEAK FOR TWO TO THREE PEOPLE

Garlic Parmigiano-Reggiano fries, spicy broccolini, sautéed wild mushrooms, red wine sauce.

\$140

PIZZA

MARGHERITA Tomato sauce, fior di latte cheese, basil, olive oil.	18	CARNIVORE Tomato sauce, mozzarella, Italian sausage, soppressata salami, pancetta, pepperoni.	23
PEPPERONI Tomato sauce, mozzarella, pepperoni.	19	PATATE E PANCETTA Parmesan sauce, thinly sliced potatoes, pancetta, onion confit, rosemary fleur de sel.	24
CALABRESE Tomato sauce, fior di latte cheese, pepperoni, soppressata salami, Calabrian chili peppers, pecorino romano.	21	FUNGHI TARTUFO Black truffle cream sauce, portobello, oyster and cremini mushrooms, mozzarella, chives.	24
PRIMAVERA Tomato sauce, mozzarella, olives, marinated eggplants, artichokes, red onions.	21	PROSCIUTTO Fior di latte with crushed tomatoes, prosciutto di parma, Parmigiano-Reggiano, basil.	24
LA BOMBA Spicy tomato sauce, fior di latte, spicy ricotta, salami calabrese, pickled red onions, basil.	21	BURRATA Heirloom cherry tomatoes, Kalamata olives, red onion, pesto, basil.	25

TO DISCOVER

BEEF CARPACCIO "1950"

Black Angus AAA tenderloin, crispy artichokes, truffle peaches, balsamic aioli, shaved parmesan, arugula, grissini.

\$22

LINGUINI ARAGOSTA

Butter poached lobster, San Marzano arrabiata sauce, confit cherry tomatoes, n'duja.

\$32

STEAK & FRIES

Home fries, béarnaise sauce.

MARKET PRICE