

March 9

appetizers

fish brodo with cod dumplings	10
tripe stew	13
roasted beet and butterleaf salad with salted ricotta	11
salted cod and frisee salad	13
tomato and cucumber salad with grana padano	13
grilled romaine heart with crisp prosciutto and spicy anchovy parmigiano vinaigrette	14
roasted vegetable pizza with a basil pesto tomato sauce	16
smoked pork, apple and onion pizza with mushrooms	17
roasted pear, prosciutto and blue cheese pizza	18

main courses

fusilli with wild boar bacon and mushrooms in a spicy tomato sauce	18
spaghetti with chicken, fennel and tomatoes in a spicy aglio e olio	19
egg noodle fettuccini with prawns and scallops in a saffron prosecco cream sauce	23
pan seared snapper with a lemon basil butter	29
house smoked pork tenderloin with apples, onions and maple	29
grilled beef striploin with a spicy pepperonata	29
grilled lamb rack with prawns and a blood orange marmalade	34
grilled veal chop with roasted mushrooms and gorgonzola	36

All dishes are made to order and your patience is appreciated. A gratuity of 18% will be added to parties of eight or more. Please, no separate cheques. If you do not trust the people you are with, don't break bread with them.