

## Spuntini e Antipasti

*small plates to begin*

**Focaccia** 8  
*alghese olive oil*

**Suppli al Cacio e Pepe** 9  
*rice croquettes, pecorino, black pepper & mozzarella*

**Burrata e Prosciutto** 25  
*whole ball of fresh cow's milk cheese with  
24mo prosciutto di parma*

**Carpaccio di Manzo** 24  
*cured sirloin, celery root, anchovy dressing & grated truffle*

**Spiedini di Gamberi** 24  
*spot prawn skewer with salmoriglio*

## Primi

*shared handmade pasta to enjoy before secondi*

**Canestri** 27  
*mushroom ragu, with shaved pine mushroom & parmigiano  
reggiano*

**Perciatelli** 26  
*spicy carbonara, with n'duja & pecorino romano*

**Girasole** 29  
*huckleberry gold potato, bottarga & almond*

## Secondi e Contorni

*larger plates & side dishes*

**Sedano Milanese** 28  
*fried celery root, caponata, ricotta salata & aged balsamic*

**Bavetta** 32  
*marsala marinated ontario flank steak & tuscan potatoes*

**Cotaletta di Maiale** 29  
*fried pork cutlet, burnt garlic scape honey, brown butter,  
wild mushroom & hazelnut*

**Tonno** 47  
*grilled ahi tuna steak, shaved fennel salad &  
castelvetrano olive salsa verde*

**Bistecca alla Fiorentina** 4 per oz  
*dry-aged prime, with tuscan salt & extra virgin olive oil*

**Zucca** 16  
*butternut squash, walnut pesto, mint, raisin & balsamic*

**Cicoria** 16  
*radicchio, apple, fennel, celery, parmigiano & vin cotto*

**Florentino** 15  
*baby sprouting cauliflower with bagna cauda sauce & chilli*

**Insalata Misticanza** 17  
*local greens, puffed farro & white balsamic*

*Please notify us of any allergies or dietary restrictions.*

## Vini

5oz /btl

### Bollicine

Pinot Noir **Tawse Winery** Blanc de Noir '13 **15 / 70**  
*Lincoln Lakeshore, Ontario*

### Bianco

Pinot Grigio **Peter Zemmer** LaLot '20 **13 / 60**  
*Veneto, Italy*

Riesling **Tawse Winery** Quarry Road '19 **13 / 60**  
*Niagara, Ontario, Canada*

Falanghina **La Guardiense** Janare '20 **15 / 70**  
*Campania, Italy*

Soave Classico **Tessari** Grisela '20 **16 / 75**  
*Niagara, Ontario, Canada*

Chardonnay **Brett Brothers** 'Les Crays' '19 **29 / 140**  
*Burgundy, France \*pour via Coravin*

### Rosso

Rosso **L'Archetipo** Litrotto Rosso '15 - \*1L **14 / 90**  
*Puglia, Italy*

Sangiovese/Montepulciano **Cocci Grifoni** Tara '19 **16 / 75**  
*Marche, Italy*

Syrah et al. **Haut-Blanville** Horus '17 **16 / 75**  
*Languedoc, France*

Pinot Noir **Marchand-Tawse** Vigne Blanches '17 **25 / 120**  
*Burgundy, France \*pour via Coravin*

Nebbiolo **Vietti** Perbacco '17 - \*Magnum **28 / 245**  
*Piedmont, Italy \*pour via Coravin*

### Rosato e Arancia

Refosco **Ronchi di Cialla** Rose di Cialla '20 **15 / 70**  
*Friuli, Italy*

### Libagione della Casa

**Nella Stagione** **17**  
*peach, thyme, vermouth, nonino, lemon, tawse spark*

**Hispania** **17**  
*tromba blanco, baron amontillado, vermouth, orange bitters*

**Zafferano** **17**  
*gin, saffron & chamomile vermouth, lemon, benedictine*