

BUONASERA

welcome

Spuntini e Antipasti

small plates to begin

Focaccia <i>alghese olive oil</i>	7
Suppli al Cacio e Pepe <i>rice croquettes, pecorino, black pepper & mozzarella</i>	9
Burrata e Prosciutto <i>whole ball of fresh cow's milk cheese with 24mo prosciutto di parma</i>	25
Carpaccio di Manzo <i>cured sirloin, baby artichokes, anchovy dressing & parmigiano</i>	24
Crostini <i>grilled sourdough, peaches, pancetta & 12yr balsamic</i>	14
Primi <i>shared handmade pasta to enjoy before secondi</i>	
Tonarelli <i>alla scampi, with red shrimp, white wine, chili & garlic</i>	28
Maccheroni <i>al pesto genovese with green beans & pine nut</i>	25
Girasole <i>alla puttanesca with affinity fish pickerel</i>	32
Secondi e Contorni <i>larger plates from our grill & side dishes</i>	
Cotaletta di Maiale <i>fried pork cutlet, burnt garlic scape honey, brown butter, chanterelles & hazelnut</i>	29
Bavetta <i>marsala marinated ontario flank steak & tuscan potatoes</i>	32
Tonno <i>grilled ahi tuna steak, raw artichoke salad & castelvetrano olive salsa verde</i>	47
Bistecca alla Fiorentina <i>dry-aged prime, with tuscan salt & extra virgin olive oil</i>	4 per oz
Mais <i>corn alla gricia; guanciale, pecorino & black pepper</i>	15
Pomodoro <i>heirloom tomatoes, summer squash & fresh herbs</i>	16
Insalata Misticanza <i>local greens, puffed farro & white balsamic</i>	16

Please notify us of any allergies or dietary restrictions.

Vini

Exceptional Canned Wine from California

355ml can / 12oz / 2 glasses equivalent / served chilled

Carignan et al. **Broc Cellars Love Red '20** **22**

5oz /btl

Bollicine

Lambrusco **Cantina Bassoli ROYAL NV** **15 / 70**
Emilia-Romagna, Italy

Bianco

Pinot Grigio **Novita '19** **13 / 60**
Veneto, Italy

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

Chardonnay **Tawse Winery Quarry Road '18** **16 / 75**
Niagara, Ontario, Canada

Roero Arneis **Vietti '20** **24 / 130**
*Piedmont, Italy *poured via Coravin*

Rosso

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

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

Rioja **Olivier Riviere Rayos Uva '19** **16 / 75**
Rioja, Spain

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

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

Rosato e Arancia

Gaglioppo **Antonio Librandi Ciro '20** **15 / 70**
Calabria, Italy

Libagione della Casa

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

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

Basilio **17**
vodka, basil liqueur, watermelon shrub, lime, peychauds

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

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