

Spuntini e Antipasti

small plates to begin

- Focaccia** 9
alghema olive oil
- Suppli al Cacio e Pepe** 10
rice croquettes, pecorino, black pepper & mozzarella
- Burrata e Prosciutto** 27
*whole ball of fresh cow's milk cheese with
24mo prosciutto di parma*
- Insalata Misticanza** 18
local greens, puffed farro & white balsamic
- Carpaccio di Manzo** 24
cured sirloin, celery root, anchovy dressing & grated truffle
- Spiedini di Gamberi** 26
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
- Triangoli** 29
ricotta, pomodoro, fried eggplant & ricotta salata

Secondi e Contorni

larger plates & side dishes

- Sedano Milanese** 28
fried celery root, caponata, ricotta salata & aged balsamic
- Pollo** 34
*black trumpet marinated half chicken, cipollini onion,
chicken jus & agrodolce*
- 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** 49
*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** 16
baby sprouting cauliflower with bagna cauda sauce & chilli

Vini

5oz /btl

Bollicine

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

Bianco

Riesling **Tawse Winery** Quarry Road '19 **14 / 65**
Niagara, Ontario, Canada

Trebbiano d'Abruzzo **Villa Medoro** '20 **15 / 70**
Abruzzo, Italy

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

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

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

Rosso

Nero d'Avola **Tenuta Regaleali** '18 **15 / 70**
Sicily, 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

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

Please notify us of any allergies or dietary restrictions.