

## Antipasti

<b>Focaccia</b>	7
Alhema olive oil, Castelvetro olive	
<b>Marinated Olives</b>	7
<b>Lardo Crostino (2pc)</b>	8
Cherry mostarda, pistachio	
<b>Arancini Milanese (2pc)</b>	9
Saffron, braised veal shank	
<b>Salumi Misti</b>	19
Mixed salumi, fennel mostarda	

## Verdure

<b>Mozzarella di Bufala &amp; Giardiniera</b>	19
Fresh buffalo mozzarella, pickled vegetables	
<b>Beet &amp; Radicchio</b>	15
Pistachio crema, puffed farro.	
<b>Eggplant Caponata</b>	13
Raisin, pine nut, caper	
<b>Puntarelle</b>	13
Anchovy dressing, caesar croutons	
<b>Broccolini Fritti</b>	12
Bagna cauda	

## Primi

<b>Tagliatelle</b>	23
Squash ragu, Parmigiano Vecchio	
<b>Macaroni alla Norma</b>	19
Eggplant, tomato, chili, ricotta salata	
<b>Mezzelune alla Norcina</b>	30
Black truffle, mushrooms, pork sausage, cream	

## Piatti

<b>Polpettone</b>	23
Beef & pork meatballs, pomodoro, Parmigiano	
<b>Tuscan Chicken Lucchesi</b>	24
Chicken cutlet, tomato & caper	
<b>Grilled Octopus Spiedino</b>	29
Salmoriglio, fennel & chickpea	
<b>8oz Wagyu Flatiron Steak</b>	48
Tuscan fried potato	

<b>Vini</b>	5oz /btl
<b>Rosso</b>	
Sangiovese + <b>Il Poggione Rosso Toscana</b> '18	<b>14 /70</b>
<i>Toscana, Italy</i>	
Barbera d'Alba <b>Giuseppe Cortese</b> '18 - <i>from the cellar</i>	<b>17 /80</b>
<i>Piemonte, Italy</i>	
Cabernet Sauvignon <b>Duckhorn Postmark</b> '18	<b>18 /90</b>
<i>Napa Valley, USA</i>	
<b>Bianco</b>	
Pinot Grigio + <b>Domini del Leone</b> '19	<b>13/65</b>
<i>Veneto, Italy</i>	
Chenin Blanc <b>Pithon-Paillé Mosaik</b> '18 - <i>from the cellar</i>	<b>17 /80</b>
<i>Loire Valley, France</i>	
Chardonnay <b>Terre di Bruca Pietre al Vento</b> '19	<b>18 /85</b>
<i>Sicilia, Italy</i>	
<b>Rosato</b>	
Field Blend <b>Azores Wine Co. Rose Vulcanico</b> '18	<b>14/70</b>
<i>Azores, Portugal</i>	
<b>Bollicine</b>	
Lambrusco di Sorbara <b>Ronco Belvedere</b> N.V.	<b>13 /65</b>
<i>Emilia-Romagna, Italy</i>	
Blanc de Blancs <b>N. Chanrion Effervescance</b> NV	<b>16 /80</b>
<i>Beaujolais, France</i>	
<b>Libagione</b>	
<b>Argentino</b>	<b>14</b>
Cognac, Cynar, Fernet, 'Cola' Syrup, Lime, Bitters	
<b>Autunno</b>	<b>14</b>
Gin, Grand Marnier, Cranberry Cordial, Lemon	
<b>Pasticci</b>	<b>14</b>
Rum, Lucano, Falernum, Pistachio, Egg White, Lemon	
<b>Buonanotte</b>	<b>14</b>
Grapefruit Tromba Blanco, Amaro, Coffee Liqueur	
<b>Birra Locale</b>	
<b>Tawse Cider</b>	<b>7.5</b>
Niagara ON (473ml)	
<b>Bandit Brewery Hoppelganger</b>	<b>7.5</b>
Dry-Hopped Pilsner (355ml) 5%	
<b>Bandit Brewery Juicebox</b>	<b>7.5</b>
Fruited IPA (355ml) 5%	
<b>Bandit Brewery Raoul</b>	<b>7.5</b>
Double Dry-Hopped IPA (355ml) 6.5%	