

SALAD

- 11 **Caesar** romaine, double smoked bacon, grana padano, house baked croutons, garlic vinaigrette
- 15 **Falafel Bowl** greens, avocado, feta, muhammara, tomatoes, cucumber, onion, root chips, sesame seeds, cilantro lime dressing
- 14 **Peach Caprese** bufala, vine tomatoes, arugula, basil, pistachio, balsamic vinaigrette, mint
- 12 **Summer Kale** apple, blue berries, couscous, pecorino romano, roasted pine nuts, pomegranate seeds, lemon vinaigrette

MAINS

- 17 **Marrakech Grilled Chicken** orange cumin glazed broquettes, sultanas, almonds, grilled vegetables, falafel, couscous, grilled lemon; *vegetarian substitute with tofu*
- 21 **Short Rib and Plum Tomato Ragu** pappardelle, DOP SM tomatoes, arugula, basil, manchego

SMALL PLATES

- 12 **Portuguese Grilled Sardines** muhammara, couscous, charmoula, pomegranate seeds, parsley, lemon zest
- 14 **Wild Boar Meatballs** fire roasted tomatoes, grana padano, basil, wood fired focaccia
- 13 **Wood Roasted Chicken Wings** pesto, citrus, fresh herbs, smoked salt
- 19 **Defina Donair Pide** grass fed seasoned beef, cacciocavallo, onions, tomatoes, *Halifax Donair sauce*, crispy lettuce, chili flakes, poppy seeds

VEGETABLES

- 10 **Crispy Green Beans** truffle aioli, grana padano
- 10 **Crispy Brussel Sprouts** double smoked bacon, sun dried tomatoes, lemon vinaigrette, grana padano
- 10 **Burnt Peppers** poblano, magdalena, bell pepper, muhammara, falafel, charmoula
- 10 **Summer Brassica** mustard greens, napa cabbage, tuscan kale, radicchio, grapes, pine nuts, lemon caper vinaigrette
- 10 **Grilled Asparagus** almond avocado pesto, crispy prosciutto, manchego, lemon zest
- 10 **Root Tortillas** taro, cassava, plaintain, salsa verde cocida, salsa roja cocida, dehydrated lime
- 10 **Harissa Roasted Eggplant** roasted bell pepper, kale, caramelized shallots, bulgarian feta, pomegranate seeds, mint
- 10 **Charred Broccolini** artichoke - anchovy sauté, red chili, pecorino, pine nuts, lemon zest
- 10 **Warm Olives** artichoke - anchovy sauté, red chili, pecorino, pine nuts, lemon zest

SWEETS

- 9 **Flourless Chocolate Torte** raspberry coulis, mint
- 7 **Banana Rum and Butter Beignets** nutella, berries

WOOD FIRED PIZZA

Choose from **NAPOLETANA, ROMA, KAMUT*** or **GLUTEN FREE** (add \$5) style pizza dough.

*Kamut is an ancient grain with higher protein than regular flour (add \$1)

Substitute Fior di Latte with Bufala Mozzarella add \$3.00

- 14 **Napoletana** SM tomato sauce, fior di latte, olives, anchovies, oregano, basil
- 15 **Diavola** SM tomato sauce, fior di latte, sopressata, grana padano, basil
- 16 **The #504** SM tomato sauce, fior di latte, sopressata, mushrooms, red onions, grana padano, basil
- 16 **Roncy** fior di latte, yukon gold potatoes, pancetta, caramelized shallots, grana padano, cracked black pepper, dill
- 17 **Defina Sausage** SM tomato sauce, fior di latte, caramelized shallots, gorgonzola, radicchio, fennel
- 17 **Pesto** fior di latte, wood roasted chicken, peppers, chèvre, red onions, tomato confit
- 17 **Pumba** SM tomato sauce, fior di latte, wild boar meatballs, oregano, mushrooms, grana padano, caramelized shallots, garlic confit
- 17 **Prosciutto** SM tomato sauce, fior di latte, arugula, grana padano, extra virgin olive oil
- 18 **The Red Hot Chilli Pepper** SM tomato sauce, fior di latte, hot chorizo, sopressata, roasted peppers, jalapenos, chili flakes
- 18 **Spanish Coca** fior di latte, chorizo, arugula, parsley, manchego, roasted peppers, chèvre, olives, caramelized onions, charmoula
- 19 **2013 Pizza Expo Best Traditional Pizza; International Region** nduja sausage, SM tomato sauce, hen of the woods mushrooms, bufala, tarragon, basil
- 24 **2016 Pizza Expo Pan Division Sicilian Style, Second Place International Region: Capo Faro** fior di latte, smoked mackerel, grilled octopus, grana padano, caciocavallo, arugula, manchego, tomato confit, toasted fennel oil
- 26 **2016 Pizza Expo Best Non-Traditional Pizza; International Region: Lobster Poutine** lobster bisque, Québec cheese curds, yukon gold, red onion, poached lobster, lemon zest, tarragon

HAND CRAFTED VEGETARIAN PIZZA

Tofu available for substitutions.

- 13 **Margherita** SM tomato sauce, fior di latte, grana padano, basil
- 15 **Amaretto Peach** fior di latte, ricotta, red onions, pomegranate seeds, arugula, balsamic reduction, almond crumble, black cracked pepper, mint
- 15 **Beet Pesto** kale, chèvre, tomato confit, fennel seeds, toasted pine nuts, lemon zest, dill
- 17 **Fire Roasted Tomatoes** SM tomato sauce, tomato basil pesto, fior di latte, SM tomatoes, tomato confit, caciocavallo cheese, arugula, extra virgin olive oil, smoke salt
- 18 **Wild Mushroom** fior di latte, gorgonzola, seasonal mushrooms, oyster, cremini, garlic, balsamic onion, lemon zest, truffle oil