

SALAD

- 11 **Caesar** romaine, double smoked bacon, grana padano, house baked croutons, garlic vinaigrette
- 15 **Burnt Tomato Caprese** bufala, vine tomatoes, fennel, roasted grapes, pistachio, mint, red wine reduction
- 12 **Gala Kale** wild rice, apples, nori seaweed, fennel, pecorino, roasted pine nuts, pomegranate seeds, yuzu

MAINS

- 19 **Bucatini Amatriciana** SM tomato sauce, local smoked bacon, guanciale, white onions
- 18 **Buckwheat Groat Barlotto** squash, chèvre, kale, seasonal mushrooms, onions, maple pecan

SMALL PLATES

- 13 **Portuguese Grilled Sardines** parsley farro, muhammara, charmoula, pomegranate seeds
- 14 **Wild Boar Meatballs** fire roasted tomatoes, grana padano, basil, wood fired focaccia
- 13 **Wood Roasted Chicken Wings** basil pesto, roasted lemon

VEGETABLES

- 10 **Crispy Green Beans** truffle aioli, grana padano
- 10 **Crispy Brussel Sprouts** double smoked bacon, sun dried tomatoes, grana padano, lemon
- 10 **Squash Agrodolce** sautéed kale bulgarian feta, toasted pumpkin seeds, taro hay, pomegranate seeds
- 10 **Beet Root** roasted radish, citrus carrot goat yogurt, fennel pollen, pistachio, dill
- 10 **Burnt Rainbow Carrots** roasted fennel, apple, sunflower cashew orange meta feta, toasted almonds
- 10 **Winter Root Vegetable Roast** carrot, rutabaga, celeriac, fennel, shallot, butternut squash purée, Mt. Scio Savoury
- 10 **Roasted Jerusalem Artichoke** roasted chestnut amaretto purée, thyme butter, roasted brussels sprouts, smoked salt almond crumble
- 10 **Warm Olives** ouzo, mandarin, feta, fennel pollen
- 10 **Mushroom Kale Toast** seasonal mushroom, stilton, white wine, hemp seeds

SWEETS

- 9 **Caramelized Apple Beignets** apple brandy toffee
- 9 **Flourless Chocolate Torte**

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
Our tomato sauce is made with San Marzano Tomatoes DOP.

- 14 **Pompei** SM tomato sauce, fior di latte, olives, anchovies, oregano, basil
- 15 **Diavola** SM tomato sauce, fior di latte, sopressata, grana padano, basil, oregano
- 16 **The #504** SM tomato sauce, fior di latte, sopressata, mushrooms, red onions, grana padano, basil
- 16 **Roncy** fior di latte, yukon gold, double smoked bacon, caramelized shallots, grana padano, cracked black pepper, dill
- 17 **Rapini Sausage** fior di latte, straciatella, gremolata, rapini, caramelized shallots
- 17 **Pesto** fior di latte, wood roasted chicken, peppers, chèvre, red onions, tomato confit
- 18 **Pumba** SM tomato sauce, fior di latte, wild boar meatballs, mushrooms, grana padano, caramelized shallots, garlic confit, oregano
- 18 **Prosciutto** SM tomato sauce, fior di latte, arugula, grana padano, extra virgin olive oil, lemon
- 18 **The Red Hot Chilli Pepper** SM tomato sauce, fior di latte, hot chorizo, sopressata, roasted peppers, jalapenos, chili flakes
- 18 **Spanish Coca** SM tomato sauce, fior di latte, chorizo, arugula, manchego, peppers, chèvre, olives, caramelized onions, charmoula, sweet drops
- 19 **2013 Pizza Expo Best Traditional Pizza; International Region** nduja sausage, SM tomato sauce, bufala, hen of the woods mushrooms, tarragon, basil
- 24 **2016 Pizza Expo Pan Divison 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

HAND CRAFTED VEGETARIAN PIZZA

- 13 **Margherita** SM tomato sauce, fior di latte, grana padano, basil
- 17 **Fire Roasted Tomatoes** tomato basil pesto, fior di latte, SM tomatoes, tomato confit, caciocavallo, arugula, olive oil, smoke salt
- 18 **Wild Mushroom** fior di latte, gorgonzola, seasonal mushrooms, kale, garlic, balsamic onion, lemon, truffle oil
- 19 **Heart Beet** roasted beet pesto, kale, chèvre, tomato confit, pomegranate seeds, pistachio, lemon zest

Partial proceeds from the Heart Beet will be donated to the Cardiology Department at St Joseph's Hospital.