

SALAD

- 11 **Caesar** romaine hearts , double smoked bacon, grana padano, crispy polenta, garlic vinaigrette
- 16 **Persimmon Caprese** burrata, greens, pomegranate, lemon oil, mint, pistachio
- 14 **Winter Roasted Pear Kale** prosciutto, grilled halloumi cheese, arugula, endive, candied pecan, pink peppercorn, lemon vinaigrette.
- 14 **Honey Crisp Kale** apple, pecorino, maple cider vinaigrette, pomegranate, apple crisps

VEGETABLES

- 10 **Crispy Green Beans** truffle aioli, grano padano
- 10 **Crispy Brussel Sprouts** double smoked bacon, sun dried tomatoes, grana padano, lemon
- 10 **Citrus Roasted Beets** goat yogurt, fennel, orange, pistachios, dill
- 10 **Vegetable Grill** carrot ginger glaze, fennel, zucchini, peppers, caramelized shallots, toasted cashews
- 10 **Wood Roasted Butternut** squash, warm apple, baby kale, chèvre, pomegranate

SMALL PLATES

- 10 **Warm Olives** feta, ouzo, oregano, orange zest
- 14 **Berry Duck Confit** saskatoon berries in port wine, fennel, kale, persimmon
- 14 **Wild Boar Meatballs** fire roasted tomatoes, grana padano, basil, wood fired focaccia

PASTA

- 21 **Braised Short Rib Rigatoni** eight hour slow braised in red wine, saved pecorino
- 19 **Wild Mushroom Pappardelle** duxelle, porcini truffle sauce, grana, parsley
- 19 **Leek Pesto Penne** gluten free quinoa penne, grilled chard leek pesto, kale, zucchini ribbon, broccoli, aglio olio, almond, lemon zest

MAINS

- 21 **Moroccan Chicken Tagine** half chicken, vegetables, couscous, preserved lemon, dates, almonds
- 18 **Moroccan Vegetable Tagine** seasonal vegetables, chick peas, couscous, preserved lemon, apricots, almonds

SWEETS

- 9 **Defina Beignets** crème anglaise, berries
- 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.

- 15 **Pompei** SM tomato sauce, fior di latte, olives, anchovies, oregano, basil
- 16 **Diavola** SM tomato sauce, fior di latte, sopressata, grana padano, basil, oregano
- 17 **The #504** SM tomato sauce, fior di latte, sopressata, mushrooms, red onions, grana padano, basil
- 17 **Roncy** fior di latte, yukon gold, double smoked bacon, caramelized shallots, grana padano, cracked black pepper, dill
- 17 **Pesto** fior di latte, wood roasted chicken, peppers, chèvre, red onions, tomato confit
- 18 **Prosciutto** SM tomato sauce, fior di latte, arugula, grana padano, extra virgin olive oil, lemon
- 18 **Rapini Sausage** fior di latte, straciatella, gremolata, rapini, caramelized shallots
- 18 **Pumba** SM tomato sauce, fior di latte, wild boar meatballs, mushrooms, grana padano, caramelized shallots, garlic confit, oregano
- 18 **Kachka Confit** fior di latte, duck confit, roasted pear, gorgonzola, arugula, pecorino, truffle honey, saskatoon berries
- 19 **The Red Hot Chilli Pepper** SM tomato sauce, fior di latte, hot chorizo, sopressata, roasted peppers, jalapenos, chili flakes
- 20 **Spanish Coca** SM tomato sauce, fior di latte, chorizo, arugula, manchego, peppers, chèvre, olives, caramelized onions, charmoula, sweet drops
- 20 **Turkish Delight** fior di latte, marinated saffron chicken, double smoked bacon, persian zereshk berries, dehydrated lime
- 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 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

HAND CRAFTED VEGETARIAN PIZZA

- 14 **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
- 19 **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.