



Menu del Giorno

\$75 per person

\$45 per person for full wine pairing

ANTIPASTI

- Emilia-Romagna / Veneto **Sottaceti**
Variety of House-Made Seasonal Pickles & Fermentations
- Emilia-Romagna / Veneto **Prosciutto di Anatra**
Smoked Duck Prosciutto, Egg Yolk Jam, Farmhouse Parmigiano & Hazelnuts
- Sicily / Liguria **Insalata di Tonno**
Confit Albacore Tuna, Anchovies, Calabrian Chili, Winter Greens & Puffed Heritage Beans
- Puglia **Stracciatella**
House-Made Stracciatella Cheese, Roasted Squash & Smoked Maple Dressing

PRIMI

- Emilia-Romagna / Piemonte **Brodo**
Roasted Chicken & Parmigiano Broth, Confit Mushroom
- Campania (Naples) **Scarole**
Braised Bitter Greens, Black Olive, Dried Fruit, Pine Nut & Burrata

SECONDO

- Sicily / Emilia-Romagna **Gnocchi al Ragú**
House-Made Ricotta Gnocchi, Braised Beef Cheek Ragú, Red Wine, Crispy Rosemary & Grana Padano

TERZO

- Abruzzo / Piemonte **Saltimbocca**
Salt Spring Island Lamb Saddle, Prosciutto, Sage & Saffron Potato Purée, Charred Rapini & Fresh Truffle

DOLCE

- Sicily **Semifreddo all'Olio d'Oliva**
Olive Oil Parfait, Lingonberry Glaze, Toasted Almond & Millefoglie Croccante



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