

Antipasti

Caprese \$25

Heirloom tomato salad with fresh mozzarella di bufala

Beef Carpaccio \$30

thin sliced Canadian Angus beef tenderloin with arugula, Dutch Gouda, finished with truffle oil

Pesce Spada Carpaccio \$28

fresh swordfish crudo with arugula, pistachio and lemon vinaigrette

Insalata Polipo \$26

poached octopus salad with carrot, celery and parsley, lemon garlic dressing

Burrata \$28

rich, creamy fresh mozzarella with shaved prosciutto, grilled stone fruit, red onion and basil oil

Salumi Board for Two \$32

a selection of various Italian cured meats and cheeses

Fritto Misto \$35

crispy, flash fried black tiger shrimp and calamari

Grilled Octopus \$30

arugula and orange segments, finished with a chili balsamic reduction