TO START

FOCACCIA V
house-baked herb & garlic, confit tomato focaccia with roasted garlic olive oil & balsamic … 6

WARM OLIVES VEGAN Gf
warm marinated castelvetrano & cerignola olives … 7

MARCONA ALMONDS VEGAN Gf
roasted marcona almonds … 7

GARLIC COUNTRY BREAD V
thick-cut country bread, roasted garlic butter, melted raclette, fresh herbs, lemon and marinara … 13

MUSHROOM SOUP V
creamy wild mushroom soup, truffle-infused country bread … 15

SMALL PLATES & SHARING

TRUFFLE FRIES
truffle fries with cajun aioli … 15

BAKED BRIE
warm Brie, caramelized figs and oranges, crushed pecans and country bread crostini … 17

FRIED CAULIFLOWER Gf V
flash-fried cauliflower florets, sesame-sweet chili glaze, torched horseradish cream … 15

"CHACHOS"
house-made kettle chips, cured meats, melted mozzarella and Brie, pickled chilies and seasonal jam … 22

CHARCUTERIE BOARD … 32
a selection of local and imported cheeses and cured meats, house-made pickles, fruit preserves, candied nuts, olives, grainy mustard, crostini and fresh bread

SALADS

ROASTED SQUASH & HALLOUMI SALAD V
roasted squash, golden halloumi, arugula, maple-roasted pecans, apple cider vinaigrette and country bread … 17

KALE CAESAR
kale, focaccia crumbs, two-year-aged Asiago, bacon lardons and charred lemon … 14

PANZANELLA SALAD
heirloom tomatoes, bocconcini, country bread, fresh basil, cucumber, onion and white balsamic … 15

MAINS

STEAK FRITES
12 oz AAA Angus striploin, shoestring fries, chimichurri and cultured butter … 46

DUCK CONFIT Gf
36-hour confit duck leg, pan-crisped golden skin, roasted fennel and beurre rouge … 28

CHICKEN POT PIE
cream-braised chicken, cremini mushrooms and smoked pancetta beneath golden puff pastry … 27

BUTTER-POACHED COD Gf
Icelandic cod, tomato-garlic confit, Castelvetrano olive tapenade and warm Viennese potato salad. … 29

WILD MUSHROOM GNOCCHI V
pillowy gnocchi, wild mushrooms, aged Asiago, crispy sage and Parmesan cream sauce … 27

OUR NATURALLY LEAVENED PIZZA DOUGH IS COLD-FERMENTED FOR TWO DAYS, CREATING A LIGHT, CRISP CRUST WITH EXCEPTIONAL FLAVOUR.

12" PIZZAS

MARGHERITA V
san marzano tomato sauce, fior di latte, basil pesto … 21

PEPPERONI
san marzano tomato sauce, pepperoni, house mozzarella, basil pesto … 23

SOPPRESSATA
san marzano tomato sauce, hot soppressata, buffalo mozzarella, herb honey … 24

PEAR & GORGONZOLA V
garlic cream, poached pear, caramelized onions, walnut crumble, arugula, balsamic reduction … 23

FUNGI V
white sauce, oyster, shiitake & cremini mushrooms, kaltbach truffle … 27

GARLIC FINGERS
garlic confit butter, mozzarella, house-made donair sauce … 19

BUILD YOUR OWN … 16
Choice of white, red or donair sauce, mozzarella.

Choose your toppings:
anchovy 5 pepperoni 4 prosciutto 5
sausage 5 pineapple 4 mushroom 5
jalapeños 3 fior di latte 5 hot honey 3
castelvetrano olives 3 aged asiago 5
mortadella or bacon lardons 5

All of our breads and pastries are baked in-house daily - Pastry Chef, Elisa Velazquez