

food

snacks

WARM OLIVES..... 5
warmed marinated turkish olives, herbes de provence

HOUSEMADE RICOTTA..... 10
w/ local honey, truffle oil, black pepper, toasted sourdough
w/ fig + balsamic compote, crisp prosciutto, toasted sourdough

POMME FRITES..... 7
fried, chunky russet potatoes, parmigiano, truffle aioli

PUTTANESCA ON TOAST..... 11
blistered cherry tomatoes, kalamata olives, anchovy,
parsley, soft poached egg on housemade sourdough bread

CHICKEN LIVER & ALMONDS 14
honey oat granola, chervil, pickled cherries, basil flatbread

SPANISH CHEESE CROQUETTES (3)..... 6
red pepper jam, paprika aioli, crispy prosciutto

DAILY SALUMI 15
fresh shaved salumi (changes daily), served with
seasonal garnishes

BEEF CARPACCIO..... 14
brocolini salsa verde, mimolette cheese, puffed farro

CHARRED CUCUMBER & SALT COD ... 14
pickled & charred cucumbers, feta, mint,
crispy cumin salt cod, chili oil

MOZZARELLA PANNA COTTA 14
fresh mozzarella, caramelized figs, aged balsamic,
basil flatbread

cheese fondue for two \$28

THE 4-MAGGI, urban honey, truffle oil, black pepper

CACIO e PEPE, pecorino romano, black pepper

THE FRENCHIE, red wine macerated figs, crumbled bleu cheese

- served with house made baguette -

sustitute house made gluten free brioche + \$3

all fondues are 1/2 off every wednesday & sunday

dessert

CHOCOLATE BUDINO..... 9
whipped cream & hazelnuts

ZEPPOLE (THE ITALIAN DONUT) 7
chocolate coffee custard

AFFOGATO..... 7
made by marcus vanilla bean ice cream + espresso

ROASTED PARNISIP CANNOLI..... 6
parnsip & ricotta custard, pistachios, chocolate

CHURRO PIE..... 8
cinnamon sugar & chocolate ganache

KEY LIME PIE..... 8
key lime custard & lime whipped cream

POTTED VANILLA CHEESECAKE..... 8
graham cracker crust + daily compote

AMARO ZABAIONE..... 7
poached saskatoon berries, toasted hazelnuts