

starters

Bread and Dips *half 6 / whole 12*

A selection of wood oven breads baked in house served with warm olives, crumbled feta, smoked melanzana and z'aatar olive oil

Antipasti 18

In house cured meats, olives, pickles and aged parmesan

Eggplant 10

Cooked over coal until soft with pomegranate, pumpkin seeds and z'aatar pita

Grape Leaf Wrapped Feta 16

Made in house and warmed in our oven with blistered figs and toasted pine nuts

Halloumi 16

Made in house with warm truffle honey, roasted grapes and toasted walnuts

Fogo Island Salt Cod Stew 14

With house salt cod, tomato, pancetta, gigantes beans and parsley

Fish Crudo 16

Served raw with caper berries, fresh horseradish, lemon and olive oil

Octopus 19

Grilled over charcoal with n'duja, preserved lemon and romesco

Calamari 16

Fried with crisp lemon slices and wild oregano aioli

Clams 18

Steamed in white wine and fennel, served with charred bread

Beef Tartare 19

Raw diced Ontario beef tenderloin with cucumber, olive, sumac and feta

Lamb Keftedes 19

Baked in the wood burning oven with spiced tomato sauce and kefalatiri cheese

salads *half 9 / whole 17*

Celery

Shaved raw with fossa cheese, toasted pine nuts, mint and preserved lemon

Arugula

Toasted walnuts, red onions, feta and walnut vinaigrette

Fennel and Radicchio

Crushed green olives, aged provolone, radish, thyme and honey vinaigrette

Orange

Slices of orange with toasted marcona almonds, espelette pepper and watercress

Baby Gem

Feta, crisp pita, olives, fresh basil and roast garlic vinaigrette

Asparagus

Roasted and raw, tossed with hazelnuts, parmesan and sherry vinaigrette

pasta

Seafood Linguine *half 16 / whole 29*

Clams, mussels, cold water shrimp and squid cooked in a wood fired cherry tomato sauce with fresh basil

Cavatelli *half 18 / whole 32*

Spicy n'duja ragu with octopus, San Marzano tomato, caper and olive

Tortelloni *half 16 / whole 28*

Wood grilled asparagus, black truffle and roasted walnut pesto

meat and poultry

Wood Oven Chicken *half 28 / whole 55*

Rubbed in wild oregano, charred lemon, roast garlic and olive oil

Lamb Cutlets *half 45 / whole 90*

Grilled over charcoal with tzatziki and mint

Beef Short Rib 55

Cooked slowly over smoke and rubbed with crushed coriander seed, sesame and mustard

Steak 65

14 Oz. Bone-In Daily Cut grilled over charcoal with peperoncini and salsa verde

Whole Lamb Shoulder MP

Braised overnight in our wood burning oven with tomatoes, olives and anchovy

sides

Yukon Fries 9

Wild oregano and feta aioli

Wood Oven Potatoes 12

Lemon and salsa verde

Braised Cauliflower 14

Tomato and chili

Grilled Broccolini 14

Romesco and almonds

Sauteed Rapini 12

Garlic and pangritata

Oven Roasted Peppers 9

Raisins, capers and sherry vinegar