

## starters

### House Made Bread Plate *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 19

In house cured meats, olives, pickles and aged parmesan

### Eggplant 12

Cooked over coal until soft with pomegranate, sumac cracker and z'aatar pita

### House Made Feta 16

Oven roasted baby eggplant, mint gremolata, date syrup and pine nut pangritata

### 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 19

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

### Tomato

Feta, basil, cucumber, balsamic and Greek olive oil

### 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

### Pea

Pea tendrils, mint, aged goat cheese and mint vinaigrette

## pasta

### Seafood Linguine *half 18 / whole 32*

Clams, mussels, side stripe 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*

Roasted peas, 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

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