

PASTA BONACINI

APRIL 10-30

A celebration of Chef Michael Bonacini's favourite pasta dishes

APPS

ARUGULA & CHICORY SALAD

green apple, extra virgin olive oil, Meyer lemon 8.

YELLOWFIN TUNA CRUDO

crushed roasted almonds, Sicilian olive oil 14.

POLENTA FRIES

marinara sauce, Parmigiano-Reggiano 8.

PESTO SOUP

cannellini beans, kale 9.

BRUSCHETTA

mushroom crema, ricotta, roasted mushrooms 12.

MAINS

RIGATONI

Black Knight pork & fennel sausage,
Parmesan cream, garden peas 19.

SPINACH & RICOTTA RAVIOLI

sage brown butter, pine nuts, rapini, vincotto 21.

ROASTED MUSHROOM FETTUCCINE

mushroom cream sauce, roasted garlic, white wine, fresh thyme 19.

SEAFOOD SPAGHETTINI

shrimp, scallops, mussels, tomato, white wine 25.

GARGANELLI

duck sugo, shaved pecorino, hint of rosemary 21.

SARDINIAN GRILLED OCTOPUS

tomato, roasted garlic, artichoke, black olives,
white wine, broccolini 24.

DESSERTS

VANILLA PANNA COTTA

blueberry compote 8.

VANILLA ICE CREAM

aged balsamic, strawberries 8.

CANNOLI

chocolate, orange ricotta, pistachio 8.

FEATURE DRINKS

APERTIVO				2oz
Negroni				10.
SPARKLING			5oz	btl
Adria Vini, Casalotta, Brut Spumante, Vino d'Italia, IT			9.	36.
WINES	6oz	9oz		btl
Primitivo, Luccarelli, Puglia, IT	9.	12.		36.
Anselmi, San Vincenzo, Veneto, IT	12.	16.		48.
Montepulciano d'Abruzzo, Umani Ronchi, Jorio, IT	12.	16.		48.