

Antipasti

ZUPPA
daily preparation

CAESAR
baby gem, grana padano, speck, crouton
24

INSALATA "BRAS"
heirloom lettuces, pinzimonio, flowers
26

CARPACCIO
beef tenderloin, giardinera, grana padano
35

OCTOPUS
garbanzo, romesco
33

TUNA TARTARE
citrus, ginger, crispy rice, avocado
37

WHITE ASPARAGUS
caviar, crème fraîche, hollandaise
65

For the Table

WARM OLIVES
spices, herbs, citrus
9

ARANCINI
arrabbiata
18

CAPRESE
buffalo mozzarella, tomato, strawberry
29

LAMB SPEDUCCI
salsa verde, roasted eggplant, yogurt
33

CALAMARI FRITTI
angel hair potatoes, sherry aioli
29

CHILLED FRUTTI DI MARE
daily sourced seafood composition
MP

*Please inform your server of any allergies or dietary
restrictions before placing your order, as our menu items
may contain traces of allergens*

Pizza

MARGHERITA

san marzano tomato, fior di latte, basil

27

MAIALINO

mortadella, pistachio, calabrese chili honey

29

AMERICANO

pepperoni, mozzarella

29

FUNGHI MISTI

foraged mushrooms, porcini crema

32

SOPHIA

burrata, confit tomato, grana padano

38

Primi

SPAGHETTI POMODORO

san marzano tomato, basil

28

PAPPARDELLE RIPIENE

eggplant ricotta, smoked provola, ratatouille

35

TRUFFLED MUSHROOM RISOTTO

wild mushrooms, truffled porcini cream, fontina fonduta

42

GAMBERI ARRABBIATA

grilled shrimp, black tonnarelli

42

BOLOGNESE

classic ragù, tagliatelle

38

SHORT RIB AGNOLOTTI

maitake, talleggio, truffle

54

RABBIT PAPPARDELLE

mushroom, guanciale, arugula

39

SPICY BAD GIRL

nova scotia lobster, spaghetti puttanesca

half lobster 60

whole lobster 98

GOLDEN SPOON DUCK

dry aged crown, roasted foie gras, confit risotto

serves two

195

Award-winning Wine, Cocktail, and Spirit lists

Secondi

BRANZINO
artichoke, potato
73

CHILEAN SEA BASS
melting leek risotto, saffron citrus
74

RACK OF LAMB
pistachio amarone farotto, rapini, elderberry jus
75

CORNISH HEN
primavera fricassée, pomme purée, piccata
55

AQUA PAZZA
chef's selection of seafood
serves two
225

Specialty Cuts

PRIME STRIPLOIN
alberta
78

PRIME BEEF TENDERLOIN
guelph, ontario
75

TAJIMA WAGYU TENDERLOIN
australia
125

BRAISED BEEF SHORTRIB
potato purée, gorgonzola, roasted cipolini
serves two
129

RIB STEAK
serves two
225

Contorni

PAVÉ
millefoglie potato, parmigiano
14

BRUSSEL SPROUTS
guanciale, pecorino romano
16

POLENTA FRIES
lemon aioli
15

Experience our chef-curated tasting menu,
please give us 48 hours notice