

The food is North American modern. The atmosphere is relaxed. We use only the finest ingredients in all our dishes and we pride ourselves on sourcing them locally whenever we can.

STARTERS + SALADS

- FOCACCIA & DIPS** fresh focaccia, our signature hummus and whipped ricotta dip. 7
- PROSCIUTTO WRAPPED SHRIMP** cast iron seared, bagna cauda butter, pickled fennel salad. 18
- AVOCADO TARTARE** shallot, parsley, e.v.o, chili salsa, grilled bread. 17
- RISOTTO BALLS** mushroom risotto, parmesan, mozzarella, fried, wood oven tomato sauce. 17
- MISTO FRITTI** calamari, shrimp, halibut, lemon aioli. 17
- TOMATO CUCUMBER** feta cheese, sundried tomato and olive vinaigrette. 16
- CARIBOU CAESAR** flatbread croutons, pancetta, parmesan. 16

MAINS

- STEAK FRITES** herb marinated 8oz flat iron steak, grilled, carved, topped with shaved parmesan, arugula, olive oil, served with shoe string frites. 27
- PIRI PIRI CHICKEN** boneless half chicken, wood roasted, piri sauce, charred peppers, shoe string frites. 32
- GINGER SALMON** maple ginger glaze, cedar roasted, napa cabbage and egg fried rice, herb tahini sauce. 38
- MOJO SIRLOIN** 10oz certified angus beef®, red mojo bbq sauce, jalapeño smashed potatoes, beefsteak tomatoes, toasted spice vinaigrette. 40
- TUNA TATAKI** ginger-chili tamari, wasabi-mayo, crispy sticky rice, hot bean sprouts, sesame cucumber salad. 22
- BLACKENED PORK CHOP** berkshire pork, bbq rub, cast iron seared, roasted apples, vanilla rum glaze, buttered potatoes, pancetta brussels sprouts. 37

PASTA

- PENNE** pancetta, asparagus, peas, parmesan cream, wood roasted chicken supreme. 30
- MAFALDINE** braised rabbit, pancetta, mushrooms, truffle butter, parmesan. 27
- TAGLIATELLE** seafood ragu of calamari, shrimp, halibut & bay scallops, white wine tomato sauce. 28
- ITALIAN RIBS** pork spare ribs, simmered in a rich tomato sauce and baked pasta al forno. 28

WOOD OVEN PIZZAS

- PROSCIUTTO CRUDO** olive oil, san marzano tomatoes, basil, sea salt, parmesan, mozzarini. 20
- FIG AND PEAR** olive oil, mozzarella, italian ham, aged gouda, arugula, roasted pears, black mission figs. 20
- WISE GUY** san marzano tomatoes, pepperoni, sausage, roasted onions, braised prosciutto, mozzarella, parmesan. 20
- MUSHROOM** san marzano tomatoes, hot capicola, shaved mushrooms, mozzarini, rosemary. 20
- NAPOLITANA** san marzano tomatoes, olive oil, sea salt, mozzarini, oregano. 19