

SALUMERIA & FORMAGGIO
BUILD IT YOUR WAY

Salumi 2 oz

- prosciutto cotta, fried rosemary 9
- whole pig mortadella, pistachio 11
- portuguese linguica 12
- finocchiona salumi, fennel 12
- pepperoni salametti 10
- butcher's terrina feature 9

Formaggio 2 oz

- cow, semi hard 12
- sheep, hard 12
- blue, semi soft 14
- goat, semi soft 14
- whipped fresh cheese, cow, soft 11

More

- focaccia 8
- crostini 3
- olives 8
- truffle honey 4
- pickled egg 3
- kitchen pickles 3
- connie & john's olive oil 2
- roasted pistachios 6

Feature Board (2-3 people) 46

FRITTI SPUNTINI
FRIED SNACKS

- Ham Croquettes** 10
piri piri sauce
- Clam Misto** 12
chilli salt, fresh lemon dip
- Parmesan Fries** 9
+ garlic truffle aioli 3
- Crispy Pork Belly** 11
pica pau pickled chillies
- Fried Mozzarella** 12
spicy san marzano sugo

BUTCHER'S DAUGHTER
VEGETABLES & SMALL PLATES

- Gem Lettuce Caesar Salad** 18
parmesan, soft egg, toasted crumbs
- Insalata Verde** 17
italian green salad, pea shoots, white beans, olive oil, house vinegar
- Shaved Salted Zucchini Salad** 12
fresh lemon, chillies, ricotta, chopped pistachios
- Blistered Vine Tomatoes** 19
whipped fresh cheese, parmesan, basil, focaccia
- Crispy Poplar Bluff Potatoes** 13
gremolata aioli
- Charred Asparagus** 17
full fat labneh, fried mint
- Tuscan Truffle Poutine** 16
local cheese curds, gravy
- Charred Octopus** 19
san marzano tomatoes, giant beans
- Albacore Crudo** 22
lemon, olive oil, pickled caper leaves, fried croutons
- Grilled Portuguese Linguica Sausage** 17
white romesco, fried egg
- Tuna Conserva** 19
lemon pickled potatoes, dill crema, focaccia
- Smoked Beef Tonnato** 19
garlic chips, truffle, pecorino
- Roasted Bone Marrow Escargot** 22
parsley, crispy fried capers, crostini

FROM THE BUTCHER
LARGE PLATES FOR THE TABLE

- Lightly Smoked Alberta Prime Rib** 5.50/oz
horseradish aioli, organic crispy potatoes
6 oz minimum
- Alberta Beef Strip Steak** 5.25/oz
tuscan truffle aioli, fried rosemary, organic crispy potatoes
6 oz minimum
- Bistecca Bone-In Alberta Beef Ribeye** 145
32 oz, watercress, tuscan beans, olive oil, sea salt
- Half Free-Range Chicken Piccata** 40
lemon, charred tomatoes, arugula
- Broek Acres Pork Back Ribs & Belly** 44
slow cooked, white beans, gremolata
- Grilled Whole Mediterranean Branzino** 46
summer squash, lemon butter, fine herbs

BUTCHER ADD-ONS

- Shaved Black Truffles** 12
- Roasted Bone Marrow** 12
- Garlic Truffle Aioli** 3
- Pickled Calabrian Chillies** 4

PASTA
HOUSE MADE

- Orecchiette Rosatella** 24
crushed san marzano tomatoes, fresh cream, arugula
- Bucatini Carbonara** 30
pancetta, egg yolk, pecorino romano
- Whipped Cheese Rotolo** 26
stuffed pasta, garden peas, lemon butter
- Clams Vongole** 32
bucatini, white wine, parsley, garlic
- Bone Marrow Boscaiola** 36
roasted wild mushrooms, trippa, pappardelle

PIZZA
ARTISAN STYLE

- Funghi** 24
foraged wild mushrooms, truffle, whipped fresh cheese
- Margherita** 23
crushed tomatoes, fresh basil, mozzarella
- Pepperoni** 25
san marzano tomatoes, mozzarella
- Mortadella** 24
signature whole pig mortadella, pistachios, tomatoes, mozzarella

a 20% automatic gratuity will be added to parties of 8 guests or more

**T
U
C
R
A
H
C**