

\$35 TWO-COURSE

per person

LA PESCHERIA

..... choice of one

ANTIPASTI

BACCALÀ FRITTO

Housemade Salt Cod Fritters, Potato, Spring Pea, Mascarpone

INSALATA DI TROTA AFFUMICATA

Mixed Lettuce, Pecorino Dressing, House Smoked Ontario Trout, Pecorino Romano DOP, Agostino Recca Anchovy Breadcrumbs

SALMONE

House-Cured Chinook Salmon, Blood Orange, Castelvetrano Olives, Pickled Fennel

BURRATA E ACCIUGHE +\$10

Housemade Burrata, Grilled Rustic Bread, Marinated White Anchovy

..... choice of one

PRIMI

PIZZA AL PADELLINO BURRATA E PESTO

Torino Style Pan Pizza, Housemade Burrata, Basil and Pine Nut Pesto, Mutti Tomato

CAVATELLI CON COZZE E VONGOLE

Housemade Semolina Pasta, Salt Spring Island Mussels, Manilla Clams, White Wine, Spring Onion Salsa Verde, Fava Beans

GAMBERETTI ALLA GRIGLIA

Grilled Pink Shrimp, Fregola, Olitalia Extra Virgin Olive Oil, Preserved Lemon, Parsley, Mint

TONNO +15

Seared Tuna, Asparagus, Peas, Fava Beans, Shaved Fennel, Mint, Parsley, Olitalia Extra Virgin Olive Oil

EAT ALY

RESTAURANT



FEST

\$12 VINI MENU

5oz per serving

BIANCO

SERENISSIMA PINOT GRIGIO

ROSSO

MATTO NERO D'AVOLA

\$10 COCKTAIL MENU

NEGRONI

Gin, Campari, Sweet Vermouth