

Tapas & Starters

GF **Shrimp Scampi Skillet | 19**
Tomato, caper, leccino olives, lemon wedge

GF **Beef “Tartare” Carpaccio | 16**
Thinly sliced tenderloin, cornichons, caper, dijon, sous vide egg yolk

GF **Scallop Crudo | 16**
Thinly sliced scallops, citrus marinade, orange segments, cilantro oil, fennel & radish salad, micro cilantro

V **GF** **Warm Marinated Olives | 6**
Fennel, orange zest, chilies

V **GF** **Beetroot Hummus | 9**
Creamy roasted chickpeas, lemon, spices, extra virgin olive oil, sesame seeds, pita bread

V **Maestro’s Focaccia | 5**
Baked in a cast iron pan, sundried tomatoes, confit garlic, extra virgin olive oil, Emilio aceto balsamico

Spanakopita | 12
Spinach filling, goat feta & phyllo, tzatziki, spiced honey drizzle, baby arugula salad

GF **Fritto Misto | 24**
Calamari, prawns, ling cod, lemon aioli

GF **Burrata & Stone Fruit | 26**
Tanto Latte burrata, extra virgin olive oil, aceto balsamico, arugula, stone fruit

Arancini | 14
Pea purée, pea tendrils, parmesan, basil

GF **Fresh Shucked Oysters**

Champagne mignonette, nori, elderflower essence, lemon
\$14 for 3 | \$24 for 6 | \$44 for 12



Salads

GF **Ahi Tuna Niçoise | 26**
Roasted potatoes, soft boiled egg, pickled green beans & red onions, niçoise olives, cherry tomatoes, honey vinaigrette, artisan greens

V **G+** **Fattoush | 21**
Cucumbers, campari tomatoes, bell peppers, radishes, green onions, pomegranate seeds, romaine hearts, fresh mint, Israeli couscous, sumac, honey vinaigrette

V+ **GF** **Greek Salad | 20**
Heirloom tomatoes, cucumbers, bell peppers, red onions, kalamata olives, whipped feta, oregano dressing

G+ **Maestro’s Caesar | 19**
Grilled romaine, white anchovies, toasted oreganata breadcrumbs, grilled lemon, creamy dressing

GF **Watermelon & Chèvre | 18**
Compressed watermelon, mint, basil, goat cheese, radish, cucumbers, black sesame

Enhance Your Salad:

Chicken Souvlaki +10
Garlic Butter Prawns +11
Falafel +7



Mains

G+ **Mussels | 35**
Spicy pomodoro, chorizo, fennel, pommes frites, baguette

GF **Frutti di Mare | 30**
Linguine, shrimp, bay scallops, clams, white wine cream sauce, chili

Gnocchi Marinara | 26
Forno baked, marinara, parmesan, fior di latte, fresh basil, toasted oreganata breadcrumbs

GF **Risotto Nero | 27**
Prawns, calamari, lemon gel, black kale, micro basil

G+ **BC Ling Cod Puttanesca | 34**
Pan seared, capers, anchovy, leccino olives, basil, garlic bread

G+ **Grilled High River Beef Tenderloin | 55**
Truffled celeriac purée, sous vide baby carrots, spring onion, cracked freekeh & arugula salad, black garlic mushroom sauce

Chicken & Prune Tagine | 34
Stewed chicken thigh, prunes, Moroccan couscous, apricot, dates, almond, mint, cilantro

V+ **GF** **Moussaka | 26**
Lentil & cinnamon tomato sauce, zucchini, eggplant, béchamel, gruyère cheese, fresh basil

Enhancements

Chicken Souvlaki +10
Garlic Butter Prawns +11
Falafel +7

Special of the Day

Chef designed specialty dishes,
please ask your server



Forno Pizza

Gluten Friendly Crust +6
Vegan Cheese +2

G+ **V+** **Margherita | 20**
Fior di latte, mozzarella, tomato sauce, fresh basil
Add capocollo or wine salami +4

G+ **Bianco Funghi | 28**
Forno roasted wild mushrooms, black truffle cream, mozzarella, Italian parsley, lemon

G+ **Prosciutto Fig | 25**
Ouzo cream, mozzarella, arugula, balsamic, lemon olive oil, spiced honey

G+ **Soppresata | 23**
Nduja sausage, fior di latte, ricotta, fresh basil, spiced honey

Pizza Feature

Chef designed specialty dish,
please ask your server

V Vegan

V+ Vegan Option

GF Gluten Friendly

G+ Gluten Friendly Option

