

Insalate

Insalata Cesare | 12

Hearts of romaine, oregano crostini, crispy pancetta and shavings of Parmigiano Reggiano

Insalata Arugula | 14

Baby arugula, Ontario pear, shavings of Parmigiano Reggiano, toasted nuts in a citrus honey emulsion

Antipasti

Spiedini D'Agnello | 15

Fire roasted Ontario lamb spiducci

Calamari Fritti o Grigliati | 16

Deep fried tender calamari and house dip

Tagliere all'Italiana | 12

Assorted cured meats and a variety of cheeses

Risotto e Pasta

Risotto o Pappardelle al Coniglio | 25

Truffle infused risotto or fresh pappardelle with braised rabbit and mushrooms

Gnocchi all'Aragosta e Granchio | 26

Truffle infused house-made potato gnocchi with fresh lobster and crab meat in cream sauce

Carne e Pesce

Baccalà | 28

Atlantic salted Cod in a spicy tomato sauce with fresh herbs and grilled polenta

Coniglio in Umido | 30

Oven roasted rabbit finished in a white wine sauce and served with grilled polenta

Rib Steak | 38

16oz fire roasted bone-in rib steak

Agnello alla Griglia | 38

Grilled Ontario rack of lamb

All mains are served with seasonal vegetables and roasted potatoes

Pizza

Margherita | 15

Light tomato sauce, fior di latte, freshly torn basil and extra virgin olive oil

Diavola | 18

Light tomato sauce, fresh mozzarella, spicy Calabrese sopressata, freshly torn basil and extra virgin olive oil

Please notify your server of any food allergies

Zuppa

Lobster Bisque | 14

Topped with limoncello sautéed shrimp

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Beets & Burrata | 17

Fresh Ontario red beets, fennel, arugula, and toasted pistachio tossed with sweet red wine vinaigrette and finished with a creamy burrata

Cavolo Nero | 14

Hand torn black kale paired with roasted barley and radish tossed in a honey white balsamic vinaigrette and topped with juicy orange segments

Antipasti

Polpo e Patate | 18

Grilled octopus served on a bed of potato mousse cerignola olive pate with celery leaf and sweet potato chips

Aperitivo | 14

A mix of chef inspired savoury mousse served al crostino

Arancini Misti | 12

Four hand made chef inspired mini arancini

Risotto e Pasta

Gnocchi Rossi ai Frutti di Mare | 28

Hand made beet infused gnocchi paired with mussels, clams, calamari and shrimp, lightly sautéed with garlic, cherry tomatoes & white wine

Ravioli Ricotta e Spinaci | 25

Ravioli stuffed with ricotta and spinach served with a decadent butter sage sauce

Carbonara 3.0 | 22

Fresh tagliolini incorporated with egg yolk, crispy guanciale, and pecorino Romano topped with a deep fried charcoal breaded egg yolk

Carne e Pesce

Pesce Spada alla Griglia | 32

Grilled swordfish finished with lemon and mint salmoriglio served on a bed of Caponata Siciliana

Fire Roasted chicken | 28

Sous vide chicken breast marinated in rosemary & pink peppercorns finished with a quick sear served on a velvety bed of truffle mash potato and roasted Brussel sprouts and heirloom carrots

Lamb Shank | 30

Lamb shank slowly braised for 8 hours in red wine served on a bed of mash potato infused with sage and crispy lentils, paired with roasted rapini

All pastas are made in-house