

## **ANTIPASTI\*APPETIZERS**

BURRATA - \$21 locally made burrata cheese/ tomatoes/ focaccia

INSALATA DI ARUGULA-\$16 organic arugula/roasted red peppers/goat cheese/Romano

SARDINE - \$16 deboned and butter-fried/ fried sardines

BARBABIETOLE - \$18 Cookstown organic golden beets/ greens/ rosewood farms honey/ goat cheese/  
candied pecans/ prosecco vinaigrette

FUNGHI CALDO - \$16 warm mixed Niagara “marcs mushrooms” / Greens / D.O.P gorgonzola/ olive oil/  
Reggiano

CALAMARI - \$16 N.Z. squid (floured and fried)/ fresh lemon

ARANCINI - \$16 Carnaroli rice balls/ mixed Niagara mushrooms/ truffle oil/ tomato sauce

CAPRESE - \$18 local mozzarella di bufala/ local heirloom tomatoes/ Tuscan olive oil/ basil

## **PRIMI\*PASTA**

LINGUINE RAPINI - \$23 Rapini/ fresh tomato

LINGUINE PESCATORE - \$29 scallops/ shrimp/ squid/ mussels/ light tomato

PAPPARDELLE - \$28 “Sunday Sauce”- slow-simmered meat ragù, rich and rustic, the kind of sauce Nonna  
made when family came hungry

PENNE NORMA- \$26 pasta tubes/ eggplant/ toasted shaved almonds/ tomato/ pecorino

RISOTTO - \$26 mixed mushrooms/ truffle oil

PENNE POLLO E RAPINI - \$26 King Capon Farms Chicken/ rapini/ fresh local Jalapenos/ tomato sauce

LASAGNE - \$24 ground Beverly Farms beef/ mozzarella/ house-made sugo

LOBSTER LINGUINE - \$39 roasted lobster tail/shrimp/ red pepper/ asparagus/ garlic/olive oil

## **SECONDI\*MAINS**

SPIGOLA PUTANESCA - \$29 Branzino — prized Mediterranean Sea bass, mild and buttery with a light,  
clean finish / spicy giardiniera/ tomato/ capers

ANATRA - \$26 roasted King Cole sexy duck leg/ rosemary/ garlic/ wine/ roasted carrots/ baby spinach

AGNELLO BRASATO - \$29 braised lamb shank/ rosemary/ peas/ onion/ Lamb Jus Reduction

POLPETTE DI ROSA- \$24 Rosa's stuffed meatballs/ mozzarella/ sugo

PALMUGIANE CON SUGO - \$24 Baked floured and fried St. David’s eggplant/ Romano cheese/mozzarella/  
house-made sugo

OSSOBUCO – \$29 slow braised beef shank w/tomato/carrot/onion/bone-in/ Gremolata

TROTA IRIDEA - \$36 Springhills’ rainbow trout is sustainably raised in Ontario’s pristine spring water,  
texture — fresh, mild, and beautifully balanced/ pan-seared/ Asparagus/baby spinach/ toasted pumpkin  
seeds/ zucchini relish

POLLO PARMIGIANO - \$26 King Capon breaded Ontario chicken breasts/ mozzarella/ house-made tomato  
sauce

MAIALE - \$28 grilled Harley farms 14oz. Pork Chop/ fig red wine/ roasted Fingerlings potatoes

## **CONTORNI\*SIDES**

ZUCCE ARROSTO - \$12 roasted assorted squash (delicata, butterkin, tetsukabuto, acorn) from Dragon  
Acres farms/ maple toasted sesame seeds

ROMANESCO - \$12 - a stunning heirloom vegetable, like a cross between cauliflower and broccoli, nutty  
and sweet with a delicate crunch, available only in season/ also some purple cauliflower/ salsa Verde/  
pecorino/ toasted breadcrumbs

CAVOLINI - \$12 Lennox Farms Brussels sprouts/ pancetta/ caramelized onion

RAPINI - \$12 sauteed rapini/ garlic

ASPARAGIS - \$12 Grilled Asparagus

PATATE - \$9 roasted Lennox Farms potatoes (purple huckleberry, fingerlings) / onions/ garlic

INSALATA ITALIANA - \$9 New Farms organic local mixed greens