

### ANTIPASTI \* APPETIZERS

**CALAMARI FRITTI** - \$16 lightly floured and fried squid/ fresh lemon

**SARDINE** - \$14 de-boned and butter-fried then floured and fried sardines/ salsa puttanesca

**BURRATA FRESCA** - \$21 fresh local burrata cheese/ cherry tomatoes/ grilled focaccia

**PICCOLE POLPETTE AL CUORE DI MOZZARELLA** - \$18 Mini mozzarella-filled Local grass-fed beef meatballs in Mama's sugo & parmigiano — small, saucy, explosive. Little meatballs, big love.

**FRITTELLE DI RICOTTA** - \$16 Golden-fried ricotta dumplings made with fresh "Quality Cheese" ricotta, egg, flour, and Romano cheese. Served with Mama's tomato sauce and finished with shaved Grana Padano — crispy on the outside, soft and airy within

**CAPRESE** - \$16 local mozzarella di bufala/ heirloom tomatoes/ Tuscan olive oil/ basil

**FUNGHI CALDO** - \$16 warm mixed Niagara cultivated "marcs mushrooms" / organic baby spinach/ D.O.P gorgonzola/ olive oil/ Reggiano

**GAMBERI ALLA GRIGLIA** - \$18 grilled shrimp/ spicy green pea puree

**INSALATA DI RUCOLA** - \$16 baby arugula/ roasted peppers/ goat cheese/ Romano

### PRIMI \* PASTA

**LASAGNE** - \$23 ground beef/ fresh egg pasta/ tomato/ mozzarella

**GNOCCHI** - \$26 potato gnocchi/ house-made Italian sausage ragu

**SPAGHETTINI DI MARE** - \$29 shrimp/ scallops/ mussels/ calamari/ light tomato sauce

**PACCHERI** - \$28 Oversized rigatoni-style pasta/ mushrooms/ spinach/ tomato/ cream

**LINGUINE CON RAPINI** - \$21 Rapini/ fresh tomatoes

**PENNE** - \$21 ricotta salata (aged ricotta, salty + savory)/ tomato sauce

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

### SECONDI \* MAINS

**COD PUTANESCA** - \$34 Wild Atlantic Cod Happy Adventure. Cold-water, wild-caught Atlantic cod from Newfoundland's North Atlantic waters. That means clean flavor, firm texture, and true Atlantic character/ spicy giardiniera/ tomato/ capers

**POLLO PARMIGIANO** - \$26 hand breaded Ontario King Capon chicken breast/ Rosa's tomato sauce/ mozzarella

**SPIGOLA** - \$24 The classic European sea bass of the Mediterranean, tender and delicately flavored with a soft, flaky texture and naturally sweet finish/ ribboned zucchini/ chick peas/ cherry tomato/ roasted pepper salsa verde

**COSCE D'ANATRA** - \$26 King Cole Farms Sexy roast duck leg/ white wine/ rosemary/ on wilted spinach

**AGNELLO BRASATO** - \$29 braised lamb shank/ white wine/ peas/ onion/ rosemary/ Lamb Au Jus

**SCALOPPINE AL LIMONE** - \$29 local grass-fed sirloin thinly sliced scaloppini/ fresh lemon/garlic/ French beans

**POLPETTE DI ROSA** - \$24 Rosa's mozzarella-stuffed meatballs/ tomato sauce

**MAIALE** - \$24 grilled Harley farms 10oz. Pork Chop/ roasted vegetables/ mushroom jus

**PALMUGIANE CON SUGO** - \$24 fried eggplant/ tomato sauce/ Romano cheese

### CONTORNI \* SIDES

**INSALATA ITALIANA** - \$9 mixed Italian salad greens/ red wine vinaigrette

**PATATE** - \$12 Roasted fingerling potatoes

**INSALATA DUE POMODORI** - \$12 Sunny Nature Farms mixed heirloom cherry tomatoes/ sundried tomato/ red wine vinaigrette

**ZUCCHINI ALLA GRIGLIA** - \$9

**RAPINI ALLA GRIGLIA** - \$12

**ASPARAGI ALLA GRIGLIA** - \$12