

ANTIPASTI * APPETIZERS

- CALAMARI FRITTI - \$18 lightly floured and fried squid/ fresh lemon
- CAPRESE - \$16 local mozzarella di bufala/ sliced tomato/ basil/ EVOO
- BURRATA - \$18 locally made burrata cheese/ cherry tomatoes/ grilled focaccia
- SARDINE ALLA GRIGLIA - \$12 two grilled whole sardines/ spicy tomato chutney
- FUNGHI CALDI - \$16 mixed Niagara organic mushrooms/ baby spinach/ gorgonzola/ balsamic
- INSALATA DI RUCOLA - \$16 baby arugula/ roasted peppers/ goat cheese/ Romano
- PROSCIUTTO E FIGURA - \$18 DOP prosciutto/ greens/ fresh fig/ balsamic reduction
- ANTIPASTI MISTI - \$18 assorted salumi/ cheese/ pickled veggies/ focaccia
- GAMBERI ALLA GRIGLIA - \$18 grilled shrimp/ spicy green pea puree
- SPIDUCCI - \$12 King Cole Farms duck breast spiedini/salsa verde/mixed greens

PRIMI * PASTA

- LASAGNE - \$16.75 / \$21 fresh egg-pasta/ ground beef/ mozzarella/ tomato sauce
- LINGUINE CON CODA DI ARAGOSTA - \$39 broiled lobster tail/ shrimp/ asparagus/ peppers/ garlic olive oil
- GNOCCHI CON SALSICCE PICCANTE - \$26 handmade potato-flour gnocchi/ ground spicy sausage ragu
- LINGUINE CON RAPINI - \$12.75 / \$18.75 Italian heritage wheat pasta/ simmered tomato/ garlic/ rapini
- ORECCHIETTE ALLA RICOTTA - \$12.75 / \$18.75 Italian heritage wheat pasta/ tomato sauce/ grated ricotta dura

SECONDI * MAINS

- AGNELLO BRASATO - \$26 braised New Zealand lamb shank/ green peas/ onion
- COSTOLETTE DI AGNELLO - \$36 Two Ontario lamb rack chops/ sauteed spinach/ roast potato & onion
- POLLO PARMIGIANO - \$26 breaded chicken breast/ mozzarella/ tomato sauce
- BISTECCA DI MANZO - \$36 grilled 10oz striploin/ caramelized onions/ fresh arugula
- POLPETTE DI ROSA - \$24 Rosa's mozzarella-stuffed meatballs/ tomato sauce
- PALMUGIANE CON SUGO - \$22 fried eggplant cutlets/ tomato sauce/ Romano cheese
- COTOLETTE DI MAIALE - \$26 Perth Pork rib-in chop/ sauteed peppers/ onions
- SCALOPPINE AL LIMONE - \$26 escalopes of baby beef/ fresh lemon/ garlic/ green beans
- MERLUZZO PUTTANESCA - \$26 cod sauteed in tomato/ capers/ olives/ hot peppers
- SPIGOLA ALLA GRIGLIA - \$26 spigola (branzino) fillet/ salad/ cherry tomatoes/ walnuts
- COSCE D'ANATRA - \$26 roasted King Cole Farms sexy duck leg/ white wine/ rosemary

CONTORNI * SIDES

- INSALATA ITALIANA - \$9 mixed Italian salad greens/ red wine vinaigrette
- INSALATA DUE POMODORI - \$9 cherry tomato/ sundried tomato/ red wine vinaigrette
- RAPINI ALLA GRIGLIA - \$9
- ASPARAGI ALLA GRIGLIA - \$9
- ZUCCHINI ALLA GRIGLIA - \$9
- JAR HOUSEMADE HOT PEPPERS TO GO (3oz.) - \$6