

ANTIPASTI*APPETIZERS

- POLIPO E GAMBERI - \$18 grilled octopus/ grilled shrimp/ romesco/ arugula/ lemon
INSALATA DI ARUGULA - \$16 organic arugula/ roasted red peppers/ goat cheese/ Romano.
BURRATA - \$18 locally made burrata cheese/ tomatoes/ focaccia.
FUNGHI CALDO - \$16 warm mixed Niagara "marcs mushrooms" / organic baby spinach/ D.O.P
gorgonzola/ olive oil/ Reggiano
ARANCINI - \$12 Carnaroli rice balls/ mixed Niagara mushroom/ truffle oil/ sugo
CAPRESE - \$16 local mozzarella di bufala/ heirloom tomatoes/ Tuscan olive oil/ basil
SPIDUCCI - \$12 King Cole Farms duck breast spiedini/ arugula/ house-made pepperoncini
CALAMARI - \$16 N.Z. squid (floured and fried)/ fresh lemon
BARBABIETOLE - \$14 Cookstown organic golden and candy-cane beets/ organic arugula/
rosewood farms honey/ goat cheese/ prosecco vinaigrette
SARDINE - \$12 deboned and butter-fried/ fried sardines.

PRIMI*PASTA

- LASAGNE - \$21 ground Beverly Farms beef/ mozzarella/ house-made sugo
LINGUINE - \$18.75 rapini/ fresh tomato
ORRECCHIETTE - \$18.75 house-made pesto with Genovese Basil from Top Tomato farms/ green
dxbeans/ Cookstown fingerling potato
RISOTTO - \$26 mixed organic Niagara mushrooms/ truffle oil
LOBSTER LINGUINE - \$39 roasted lobster tail/ shrimp/ red peppers/ asparagus/ garlic/ olive oil
PAPPARDELLE - \$26 fresh egg pappardelle/ King Cole Farms Duck ragout
RAVIOLI - \$26 ricotta, mascarpone, parmigiano and lemon zest stuffed Ravioli/ tomato cream.
LINGUINE PESCATORE - \$29 mussels/ scallops/ shrimp/ calamari/ tomato

SECONDI*MAINS

- POLPETTE DI ROSA- \$24 Rosa's stuffed meatballs/ mozzarella/ sugo
ANATRA - \$26 roasted King Cole sexy duck leg/ rosemary/ garlic/ wine/sauteed baby spinach
COSTOLETTE DI AGNELLO - \$39 grilled Ontario lamb chops/ sauteed spinach/ roasted potato/
lamb au jus
POLLO MARSALA - \$29 King Capon Farms butter-fried chicken breast/ marsala wine/mixed Niagara
mushrooms/ roasted potatoes
SPIGOLA PUTANESCA - \$28 Spigola fillet/ spicy giardiniera/ tomato/ capers
PALMUGIANE CON SUGO - \$24 Baked floured and fried St. David's eggplant/ Romano
cheese/mozzarella/ house-made sugo
POLLO PARMIGIANO - \$26 D and D poultry breaded Ontario chicken breasts/ mozzarella/ house-
made sugo.
AGNELLO BRASATO - \$26 braised lamb shank/ white wine/ rosemary/ peas/ onion

CONTORNI*SIDES

- CAVOLFIORE - \$9 roasted cauliflower/ salsa Verde/ pecorino/ toasted breadcrumbs
CAVOLINI - \$9 brussels sprouts/ spicy pancetta/ caramelized onion
ASPARAGI - \$9 grilled asparagus
PATATE - \$9 roasted fingerlings
ZUCCHINI - \$9 grilled zucchini
INSALATA ITALIANA - \$9 mixed greens