

ANTIPASTI*APPETIZERS

- POLIPO E GAMBERI - \$24 grilled octopus/ grilled shrimp/ romesco/ arugula/ lemon
CAPRESE - \$16 local mozzarella di bufala/ heirloom tomatoes/ Tuscan olive oil/ basil
SARDINE - \$12 deboned and butter-fried/ fried sardines.
FUNGHI CALDO - \$16 warm mixed Niagara "marcs mushrooms" / organic baby spinach/ D.O.P
gorgonzola/ olive oil/ Reggiano
BURRATA - \$18 locally made burrata cheese/ tomatoes/ focaccia.
BARBABIETOLE - \$14 Cookstown organic golden and candy-cane beets/ organic arugula/
rosewood farms honey/ goat cheese/ prosecco vinaigrette
INSALATA DI ARUGULA - \$16 organic arugula/ roasted red peppers/ goat cheese/ Romano.
ARANCINI - \$12 Carnaroli rice balls/ mixed Niagara mushroom/ truffle oil/ sugo
CALAMARI - \$16 N.Z. squid (floured and fried)/ fresh lemon

PRIMI*PASTA

- LASAGNE - \$21 ground Beverly Farms beef/ mozzarella/ house-made sugo
LINGUINE - \$18.75 rapini/ fresh tomato
TROFIE - \$18.75 eggplant/ tomato/ onion/ pecorino/ toasted shaved almonds.
RISOTTO - \$26 mixed mushrooms/ truffle oil
LOBSTER LINGUINE - \$39 roasted lobster tail/ shrimp/ red peppers/ garlic/ olive oil
CONCHIGLIONE - \$26 large pasta shells stuffed with spinach and ricotta/ tomato/ cream.
LINGUINE PESCATORE - \$29 mussels/ scallops/ shrimp/ calamari/ tomato
RAVIOLI - \$26 ricotta, mascarpone, parmigiano and lemon zest stuffed Ravioli/ tomato/ basil
GNOCCHI - \$26 potato gnocchi/ mixed mushrooms/ cream/ truffle oil

SECONDI*MAINS

- POLPETTE DI ROSA- \$24 Rosa's stuffed meatballs/ mozzarella/ sugo
POLLO CACCIATORE - \$24 hunter style roasted local boneless chicken thighs/ Peppers/ Olives/
carrots/ cippolini/ house-made crostini.
ANATRA - \$26 roasted King Cole sexy duck leg/ rosemary/ garlic/ wine/sauteed baby spinach
BACCALA ALLA PUTTANESCA - \$28 Icelandic Cod fillet/ spicy giardiniera/ tomato/ capers
MAIALE - \$28 grilled Harley farms 14oz. Pork Chop / fig and cipollini/ roasted fingerlings/
arugula
PALMUGIANE CON SUGO - \$24 Baked floured and fried St. David's eggplant/ Romano
cheese/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
RAPINI - \$9 sauteed rapini/ garlic
PATATE - \$9 roasted fingerlings
ZUCCHINI - \$9 grilled zucchini
INSALATA ITALIANA – \$9 mixed greens