

ANTIPASTI*APPETIZERS

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

ARANCINI - \$12 Carnaroli rice balls/ mixed Niagara mushrooms/ truffle oil/ tomato sauce

SARDINE - \$12 deboned and butter-fried/ fried sardines

CAVOLETTI E SALMONE - \$18 Shaved and marinated brussels sprout/ / grilled salmon/ pistachio maple mustard glaze

SPIDUCCI - \$12 King Cole Farms duck breast spiedini/ spinach/ house-made pepperoncini

CARPACCIO - \$18 thinly sliced black view farms beef tenderloin/ confit cipollini onions/ shaved parmesan/ baby arugula

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

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

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

GAMBERI - \$18 grilled shrimp/ house-made spicy romesco/ arugula/ lemon

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

INSALATA DI POLIPO E PATATE - \$18 salad of Octopus and potato, fresh lemon, parsley and olive oil

PRIMI*PASTA

RISOTTO - \$26 mixed Niagara mushrooms/ truffle oil

LINGUINE - \$18.75 rapini/ fresh tomato

STROZZAPRETI- \$18.75 fresh ricotta/ spinach

PENNE - \$26 House-made Italian chicken and porcini sausage/ tomato/ cream

MEDALLIONS - \$26 ricotta, spinach stuffed Ravioli/ tomato/ cream

LINGUINE PESCATORE-\$29 scallops /shrimp/calamari/light tomato

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

PAPPARDELLE - \$26 Grano D'uro fresh pappardelle/ King Cole Farms House-made Duck ragu

SECONDI*MAINS

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

BISTECCA - \$49 10 oz. Beverly creek farms Rib-eye/ truffled cauliflower puree/ baby spinach/ jus

ORATA AL FORNO - \$39 Baked whole European Sea bass/ bread crumb, lemon crusted/ roasted butter-nut squash/ sundried tomato pesto

POLLO PARMIGIANO - \$26 VG poultry 8 oz. breaded Ontario chicken breasts/ mozzarella/ house-made tomato sauce

MAIALE - \$28 grilled Harley farms 14oz. Pork Chop/ fig and red wine / Cookstown Farms fingerlings

SPIGOLA ALLA PUTANESCA - \$29 Grilled European Sea bass / spicy giardiniera/ tomato/ capers

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

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

CONTORNI*SIDES

ASPARAGI - \$12 grilled asparagus

ZUCCHINI - \$9 grilled Top Tomato Farms zucchini

CAVOLINI - \$9 Lennox Farms Brussels sprouts/ pancetta/ caramelized onion

RAPINI - \$12 sauteed rapini/ garlic

PATATE - \$9 roasted Cookstown fingerling potatoes/ onions/ garlic

CAVOLFIORE - \$12 roasted cauliflower/ salsa Verde/ pecorino/ toasted breadcrumbs

INSALATA ITALIANA - \$9 Cookstown organic local mixed greens