

ANTIPASTI*APPETIZERS

- POLIPO E GAMBERI - \$24 grilled octopus/ grilled shrimp/ romesco/ arugula/ lemon
BARBABIETOLE - \$14 Cookstown organic golden and candy-cane beets/ organic arugula/ rosewood farms
honey/ goat cheese/ prosecco vinaigrette
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
CALAMARI - \$16 N.Z. squid (floured and fried)/ fresh lemon
SPIDUCCI - \$12 King Cole Farms duck breast spiedini/ arugula/ house-made pepperoncini
CAPRESE - \$16 local mozzarella di bufala/ heirloom tomatoes/ Tuscan olive oil/ basil
SARDINE - \$12 deboned and butter-fried/ fried sardines.
INSALATA DI ARUGULA - \$16 organic arugula/ roasted red peppers/ goat cheese/ Romano.
ARANCINI - \$12 Carnaroli rice balls/ mixed Niagara mushroom/ truffle oil/ house-made sugo

PRIMI*PASTA

- LASAGNE - \$21 ground Beverly Farms beef/ mozzarella/ house-made sugo
LINGUINE - \$18.75 rapini/ fresh tomato
PENNE - \$18.75 house-made pesto with Genovese Basil from Top Tomato farms/ green beans/ Cookstown
fingerling potato
RISOTTO - \$26 asparagus/ shrimp
LOBSTER LINGUINE - \$39 roasted lobster tail/ shrimp/ red peppers/ garlic/ olive oil
FETTUCINE - \$26 fresh egg fettucine/ house made King Cole Farms duck ragu
RAVIOLI - \$26 ricotta, mascarpone, parmigiano and lemon zest stuffed Ravioli/ mixed Niagara
mushrooms/ in a tomato, basil & pepperoncini sauce

SECONDI*MAINS

- POLPETTE DI ROSA- \$24 Rosa's stuffed meatballs/ mozzarella/ house-made sugo
COSTOLETTE DI AGNELLO - \$39 grilled Ontario lamb chops/ sauteed spinach/ roasted potato/ lamb au jus
INVOLTINI - \$28 Grilled Black view farms grass fed striploin sliced thinly and wrapped around asparagus/
house-made romesco/ grana Padano/ roasted sweet potato/ micro greens.
MAIALE - \$28 grilled Harley farms 14oz. Pork Chop / caramelized cipollini and apple/ roasted fingerlings/
arugula
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
MERLUZZO ALLA PUTTANESCA - \$28 Icelandic Cod/ spicy giardiniera/ tomato/ capers
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

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