

ANTIPASTI * APPETIZERS

- CALAMARI FRITTI - \$16 lightly floured and fried squid/ fresh lemon
- BARBABIETOLE - \$16 Cookstown organic golden beets/ organic baby arugula / rosewood farms honey/ crumbled goat cheese/
candied walnuts/ prosecco vinaigrette
- SARDINE - \$12 de-boned and butter-fried then floured and fried sardines/ salsa Verde
- BURRATA FRESCA - \$18 fresh local burrata cheese/ cherry tomatoes/ grilled focaccia
- CAPRESE - \$16 local mozzarella di bufala/ heirloom tomatoes/ Tuscan olive oil/ basil
- FUNGHI CALDO - \$16 warm mixed Niagara cultivated "marcs mushrooms" / organic baby spinach/ D.O.P gorgonzola/ olive oil/
Reggiano
- GAMBERI - \$16 grilled shrimp/ mixed greens/ cherry tomatoes
- INSALATA DI RUCOLA - \$16 baby arugula/ roasted peppers/ goat cheese/ Romano
- PROSCIUTTO E FICO FRESCO - \$18 DOP prosciutto/ bruschetta tomatoes/ grilled focaccia/ fresh fig/ balsamic reduction
- ANTIPASTI MISTI - \$18 assorted salumi/ cheese/ pickled veggies/ focaccia

PRIMI * PASTA

- LASAGNE - \$23 ground beef/ fresh egg pasta/ tomato/ mozzarella
- GNOCCHI CON POLLO E POMODORO - \$26 Rosas Gnocchi/ shredded Harley farms chicken/ fresh tomato/ basil/ tomato
sauce
- LINGUINE CON RAPINI - \$18.75 fresh tomato/ garlic/ rapini
- FETTUCINE - \$26 our fresh Fettucine made from non gmo semolina from Puglia/ served in mamas local grass fed
Bolognese (meat sauce)
- LOBSTER LINGUINE- \$39 roasted lobster tail/shrimp/red peppers/asparagus /garlic/olive oil
- STROZZAPRETI ALLA RICOTTA - \$18.75 tomato sauce/ ricotta dura/ fresh basil
- SPAGHETTINI DI MARE - \$29 shrimp/ scallops/ mussels/ calamari/ light tomato sauce

SECONDI * MAINS

- COSCE D'ANATRA - \$26 King Cole Farms Sexy roast duck leg/ white wine/ rosemary/ on wilted spinach
- COSTOLETTE DI AGNELLO - \$39 pistachio crusted Lamb rack chops (3)/ roasted root vegetables/ red wine reduction
- PESCE ALLA PUTANESCA - \$29 FOGO ISLAND Cod filet/ spicy giardiniera/ tomato/ capers/ olives
- MAIALE - \$28 grilled Harley farms 14oz. Pork Chop/ peppers/ onions
- POLLO ALLA PUGLIESE - \$26 Harley farms chicken-boneless breast/ tangy zesty spicy marinated vegetables/ St Davids
Peppers/ potatoes/ white wine
- AGNELLO BRASATO - \$29 braised lamb shank/ white wine/ peas/ onion/ rosemary/ Lamb Au Jus
- POLPETTE DI ROSA - \$24 Rosa's mozzarella-stuffed meatballs/ tomato sauce
- SPIGOLA ALLA GRIGLIA - \$32 grilled 9 oz. European sea bass filet/ quinoa/ bell pepper caponata/ pickled beets/ parsley/
lemon
- SCALOPPINE AL LIMONE - \$29 thinly sliced scaloppini/ fresh lemon/garlic/ French beans
- PALMUGIANE CON SUGO - \$24 fried eggplant cutlets/ tomato sauce/ Romano cheese
- POLLO PARMIGIANO - \$26 breaded Ontario chicken breast/ tomato sauce/ mozzarella

CONTORNI * SIDES

- INSALATA ITALIANA - \$9 mixed Italian salad greens/ red wine vinaigrette
- PORTOBELLO - \$12 roasted local portobello/ reduced balsamic/ shaved Reggiano
- INSALATA DUE POMODORI - \$9 cherry tomato/ sundried tomato/ red wine vinaigrette
- RAPINI ALLA GRIGLIA - \$12
- ZUCCHINI ALLA GRIGLIA - \$9
- PEPERONI ROSSI ARROSTITI - \$9 St. David's Farms roasted red peppers, peeled, sliced, marinated in olive oil and garlic
and served at the ideal temperature
- ASPARAGI ALLA GRIGLIA - \$12