

ANTIPASTI*APPETIZERS

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

PRIMI*PASTA

- LASAGNE - \$16.75 / \$21 ground Beverly Farms beef/ mozzarella/ house-made sugo
- LINGUINE - \$13.75 / \$18.75 rapini/ fresh tomato
- ORECCHIETTE - \$13.75 / \$18.75 eggplant/ tomato/ onion/ pecorino/ toasted shaved almonds
- RISOTTO - \$26 shrimp/ asparagus
- LOBSTER LINGUINE - \$39 roasted lobster tail/ shrimp/ red peppers/ asparagus/ garlic/ olive oil
- PAPPARDELLE - \$26 Fresh egg pappardelle/ porcini, portobello, cremini, oyster mushrooms/ shrimp/
tomato
- RAVIOLI - \$26 hand-made & stuffed with ricotta, mascarpone and parmigiano/ mixed Niagara
mushrooms/ cream/ truffle oil.

SECONDI*MAINS

- POLPETTE DI ROSA- \$24 Rosa's stuffed meatballs/ mozzarella/ sugo
- INVOLTINI - \$26 Grilled Black view farms grass fed striploin sliced thinly and wrapped around local
asparagus/ house-made romesco/ grana Padano/ microgreens.
- MERLUZZO PUTANESCA - \$28 Icelandic Cods fillet/ spicy giardiniera/ tomato/ capers
- POLLO MARSALA - \$29 King Capon Farms butter-fried chicken breast/ marsala wine/mixed Niagara
mushrooms/ roasted butter nut squash
- MARE E MONTI \$36 – King Cole Farms duck breast/ Grilled shrimp/ roasted fingerling potatoes
- MAIALE - \$28 grilled Harley farms 14oz. Pork Chop / rosemary fig salsa/ roasted fingerlings
- PALMUGIANE CON SUGO - \$24 Baked floured and fried St. David's eggplant/ Romano cheese/mozzarella/
sugo
- POLLO PARMIGIANO - \$26 D and D poultry breaded Ontario chicken breasts/ mozzarella/ house-made
tomato sauce.
- AGNELLO BRASATO - \$26 braised lamb shank/ white wine/ rosemary/ peas/ onion

CONTORNI*SIDES

- CAVOLINI - \$9 brussels sprouts/ double smoked bacon/ caramelized onion
- ZUCCHINI - \$9 grilled Top Tomato Farms zucchini
- CAVOLFIORRE - \$9 roasted cauliflower/ salsa Verde/ pecorino/ toasted breadcrumbs
- RAPINI - \$9 sauteed rapini/ garlic
- INSALATA ITALIANA – \$9 mixed greens
- ASPARAGI - \$9 grilled asparagus