

ANTIPASTI * APPETIZERS

- CALAMARI FRITTI - \$18 lightly floured and fried squid/ fresh lemon
- COZZE - \$18 fresh mussels/ white wine/ light tomato
- ANTIPASTI MISTI - \$18 assorted salumi/ cheese/ black olives/ focaccia
- INSALATA DI RUCOLA - \$16 baby arugula/ roasted peppers/ goat cheese/ Romano
- INSALATA CAPRESE - \$16 Ontario tomatoes/ local mozzarella di bufala/ extra virgin olive oil/ basil
- BURRATA FRESCA - \$18 local burrata cheese/ cherry tomatoes/ grilled bread
- POLPO E GAMBERI - \$18 grilled octopus/ shrimp/ romesco marinade/ grilled lemon
- FUNGHI CALDO - \$16 mixed Niagara organic mushrooms/ baby spinach/ gorgonzola/ balsamic
- PROSCIUTTO E FIGURA - \$18 DOP prosciutto/ greens/ fresh fig/ balsamic reduction
- SARDINE ALLA GRIGLIA - \$12 grilled whole sardines/ spicy tomato chutney
- GAMBERI - \$18 grilled shrimp/ spicy green pea puree

PRIMI * PASTA

- LASAGNE - \$13.75 / \$18.75 ground beef/ mozzarella/ tomato sauce
- ORECCHIETTE CON RAPINI - \$12.75 / \$16.75 fresh chopped tomato/ garlic olive oil/ rapini
- PENNE ALLA RICOTTA - \$12.75 / \$16.75 tomato sauce/ ricotta dura
- LOBSTER LINGUINE - \$36 roast lobster tail/ shrimp/ asparagus/ peppers/ garlic olive oil
- GNOCCHI - \$26 wild boar ragu/ potato flour gnocchi/ sugo

SECONDI * MAINS

- AGNELLO BRASATO - \$26 slow-braised lamb shank/ white wine/ green peas/ onion
- OSSOBUCO - \$28 slow-braised beef w/ marrow bone/ tomato/ carrot/ onion/ celery
- COSTOLETTE D'AGNELLO - \$29 grilled Ontario lamb rack chops/ onion/ roast potato
- COSCE D'ANATRA - \$26 roast King Cole duck leg/ white wine/ rosemary
- POLPETTE DI ROSA - \$22 Rosa's mozzarella-stuffed meatballs/ tomato sauce
- SCALOPPINE AL LIMONE - \$26 escalopes of baby beef/ fresh lemon/ garlic/ green beans
- PALMUGIANE CON SUGO - \$22 fried eggplant cutlets/ tomato sauce/ Romano cheese
- COTOLETTE DI MAIALE - \$26 Perth Pork rib-in chop/ sauteed peppers/ onions
- POLLO PARMIGIANO - \$22 breaded Ontario chicken breast/ tomato sauce/ mozzarella
- MERLUZZO PUTTANESCA - \$26 cod fillet/ tomato/ hot peppers/ olives/ capers
- SPIGOLA ALLA GRIGLIA - \$26 grilled branzino fillet/ mesclun mix/ cherry tomato/ walnuts/ lemon
- BISTECCA DI MANZO - \$38 grilled 10oz striploin/ caramelized onion/ fresh arugula

CONTORNI * SIDES

- INSALATA ITALIANA - \$9 mixed Italian salad greens/ red wine vinaigrette
- TWO TOMATO SALAD - \$9 cherry tomatoes/ sundried tomato/ red wine vinegar
- GRILLED ASPARAGUS - \$9
- GRILLED RAPINI - \$9
- GRILLED ZUCCHINI - \$9