

ANTIPASTI*APPETIZERS

- GAMBERI - \$18 grilled shrimp/ house-made spicy romesco/ arugula/ lemon
FIOR DI ZUCCA - \$13 Top Tomato Farms zucchini flowers/ floured and fried/ topped with parmesan
INSALATA DI CESARE - \$18 Hoogenboom Family farms hydroponic Romaine Lettuce/ crispy pancetta/ Italian white Anchovies/ crispy capers/ Shaved Grana Padano/ garlic focaccia crostini.
BURRATA - \$21 locally made burrata cheese/ tomatoes/ focaccia
CALAMARI - \$16 N.Z. squid (floured and fried)/ fresh lemon
ARANCINI - \$12 Carnaroli rice balls/ mixed Niagara mushroom/ truffle oil/ sugo
INSALATA DI POLIPO E PATATE - \$18 salad of Octopus and potato, fresh lemon, parsley and olive oil/ this is summer!!!
BARBABIETOLE - \$16 Ohme farms radicchio Treviso/ Cookstown organic golden beets/ Cookstown's farms arugula / rosewood farms honey/ goat cheese/ candied pecans/ prosecco vinaigrette
CAPRESE - \$16 local mozzarella di bufala/ Fishersville greenhouse tomatoes/ Tuscan olive oil/ basil
FUNGHI CALDO - \$16 warm mixed Niagara "marcs mushrooms" / organic baby spinach/ D.O.P gorgonzola/ olive oil/ Reggiano
SPIDUCCI - \$12 King Cole Farms duck breast spiedini/ arugula/ house-made pepperoncini
SARDINE - \$12 deboned and butter-fried/ fried sardines.

PRIMI*PASTA

- LASAGNE - \$23 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/Cooktown fingerling potato
LINGUINE VONGOLE-\$26 Pasta clams/fresh porcini/agile olio/ cherry tomato
GNOCCHI - \$26 house-made King Cole Farms duck ragu
RISOTTO - \$26 Welsh Bros Ontario corn/ peas/ crispy pancetta
LOBSTER LINGUINE - \$39 roasted lobster tail/ shrimp/ red peppers/ asparagus/ garlic/ olive oil
MEDALLIONS - \$26 ricotta and spinach stuffed medallions/ mixed mushrooms/ truffle/ cream

SECONDI*MAINS

- POLPETTE DI ROSA- \$24 Rosa's stuffed meatballs/ mozzarella/ sugo
MAIALE - \$28 grilled Harley farms 14oz. Pork Chop / Ont. Peach compote / Cookstown fingerlings
ANATRA - \$26 roasted King Cole sexy duck leg/ rosemary/ garlic/ wine/sauteed organic baby spinach/ Hillside Garden farms roasted heirloom carrots
SPIGOLA ALLA GRIGLIA - \$36 Grilled European Sea bass/ Welsh Bros. Corn Anglais/ puree/ olive poached Cookstown fingerlings/ Ohme farms baby leeks
POLLO PARMIGIANO - \$26 D and D poultry breaded Ontario chicken breasts/ mozzarella/ house-made tomato sauce
SALSICCIA DI POLLO BARESE - \$24 grilled house-made chicken Barese sausages/ bean ragu/ microgreens/ Ohme farms caramelized Tropea onion
COD ALLA PUTTANESCA - \$29 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
GRANTURCO - \$9 Welsh Bros. sweet corn, grilled/ /pepperoncini/ grana Padano/ truffle oil
ASPARAGI - \$9 grilled asparagus
RAPINI - \$9 sauteed rapini/ garlic
PATATE - \$9 roasted Cookstown fingerlings
ZUCCHINI - \$9 grilled Top Tomato Farms zucchini
INSALATA ITALIANA – \$9 Cookstown organic local mixed greens