

ANTIPASTI*APPETIZERS

- ARANCINI - \$12 Carnaroli rice balls/ mixed Niagara mushroom/ truffle oil/ sugo
BARBABIETOLE - \$14 Cookstown organic golden beets/ microgreens/ candied pecans/ goat cheese/ champagne vinaigrette
CALAMARI - \$16 N.Z. squid (floured and fried)/ fresh lemon
INSALATA DI ARUGULA - \$16 organic arugula/ roasted red peppers/ goat cheese/ romano
POLIPO E GAMBERI - \$18 grilled octopus/ grilled shrimp/ romesco/ arugula/ grilled lemon
CAPRESE - \$16 local mozzarella di bufala/ oven roasted Roma Tomatoes/ Tuscan olive oil/ basil
SARDINE - \$12 deboned and butter-fried/ fried sardines
FUNGHI CALDO - \$16 warm mixed mushrooms/ spinach/ gorgonzola/ olive oil/ Reggiano
BURRATA - \$18 locally made burrata cheese/ tomatoes/ focaccia

PRIMI*PASTA

- LASAGNE - \$13.75 / \$18.75 ground Beverly Farms beef/ mozzarella/ house-made sugo
LINGUINE - \$12.75 / \$16.75 rapini/ fresh tomato
PENNE - \$12.75 / \$16.75 eggplant/ tomato/ onion/ pecorino/ toasted shaved almonds
LOBSTER LINGUINE - \$39 roasted lobster tail/ shrimp/ red peppers/ asparagus/ garlic/ olive oil
RISOTTO - \$26 shrimp/ asparagus
PAPPARDELLE - \$26 wild boar ragu
GNOCCHI - \$26 gorgonzola/ cream

SECONDI*MAINS

- POLPETTE DI ROSA- \$22 Rosa's stuffed meatballs/ mozzarella/ sugo
OSSOBUCO - \$29 slow braised beef shank/ carrot/ tomato/ celery/ onion/ white wine
POLLO MARSALA - \$26 chicken breast supreme/ marsala/ mushrooms/ sweet potato crisps
BRANZINO PUTANESCA - \$28 European bass/ spicy giardiniera/ tomato/ capers
ANATRA - \$26 roasted King Cole sexy duck leg/ rosemary/ garlic/ wine/sauteed organic baby spinach
AGNELLO BRASATO - \$26 braised lamb shank/ white wine/ rosemary/ peas/ onion
BISTECCA - \$39 Black view farms grass fed 10 oz. Striploin/ roasted fingerling potatoes/ arugula/ pickled cipollini onions
PESCE - \$32 crispy skin arctic char/ roasted vegetables/ microgreen mix
SALSICCIA DI AGNELLO - \$24 grilled house-made lamb sausages (Ont. Lamb, rosemary, fennel pollen, lemon, garlic, rosemary)/ sauteed spinach/ roasted fingerling potatoes
POLLO PARMIGIANO - \$24 breaded Ontario chicken breast/ mozzarella/ sugo
PALMUGIANE CON SUGO - \$24 Baked floured and fried St. David's eggplant/ Romano cheese/mozzarella/ sugo

CONTORNI*SIDES

- INSALATA ITALIANA – \$9 mixed greens
RAPINI - \$9 sauteed rapini/ garlic
ZUCCHINI - \$9 grilled zucchini
CAVOLFIORRE - \$9 roasted cauliflower/ salsa Verde/ pecorino/ toasted breadcrumbs
FAGIOLINI - \$9 French beans/ house-made pancetta/ caramelized onion
ASPARAGI - \$9 grilled asparagus