

## **ANTIPASTI\*APPETIZERS**

- SPIDUCCI - \$12 King Cole Farms duck breast spiedini/ GWS farms vertically grown arugula/  
house-made berry sauce
- BURRATA - \$18 locally made burrata cheese/ tomatoes/ focaccia
- ARANCINI - \$12 Carnaroli rice balls/ mixed Niagara mushroom/ truffle oil/ sugo
- CALAMARI - \$16 N.Z. squid (floured and fried)/ fresh lemon
- FUNGHI CALDO - \$16 warm mixed mushrooms/ spinach/ gorgonzola/ olive oil/ Reggiano
- CAPRESE - \$16 local mozzarella di bufala/ heirloom Tomatoes/ Tuscan olive oil/ basil
- POLENTA - \$16 Crispy polenta / House-made Italian sausage/ tomato sauce/ goat cheese
- POLIPO E GAMBERI - \$18 grilled octopus/ grilled shrimp/ romesco/ arugula/ lemon
- INSALATA DI ARUGULA - \$16 arugula/ roasted red peppers/ goat cheese/ romano
- SARDINE - \$12 deboned and butter-fried/ fried sardines

## **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 house-made pesto/ green beans/ potato
- LOBSTER LINGUINE - \$39 roasted lobster tail/ shrimp/ red peppers/ asparagus/ garlic/ olive oil
- RISOTTO - \$26 shrimp/ asparagus
- RAVIOLI - \$26 stuffed with ricotta and spinach/ mixed mushrooms/ cream/ tomato sauce
- GNOCCHI - \$26 fresh ricotta/ baby spinach/ house-made sugo
- MARE E MONTI - \$26 linguine/ clams/ fresh porcini/ fresh tomato/ garlic/olive oil

## **SECONDI\*MAINS**

- POLPETTE DI ROSA- \$22 Rosa's stuffed meatballs/ mozzarella/ sugo
- PALMUGIANE CON SUGO - \$24 Baked floured and fried St. David's eggplant/ Romano  
cheese/mozzarella/ sugo
- INVOLTINI - \$26 Grilled Blackview farms grass fed striploin sliced thinly and wrapped around  
Ohme Farms green garlic heirloom hardneck scape/ house-made romesco/ grana Padano/  
served on Cookstown smashed fingerling potatoes. Hearty microgreens
- AGNELLO BRASATO - \$26 braised lamb shank/ white wine/ rosemary/ peas/ onion
- ANATRA - \$26 roasted King Cole sexy duck leg/ rosemary/ garlic/ wine/sauteed organic baby  
spinach
- MERLUZZO PUTANESCA - \$28 Icelandic cod/ spicy giardiniera/ tomato/ capers
- POLLO PARMIGIANO - \$24 breaded Ontario chicken breast/ mozzarella/ sugo

## **CONTORNI\*SIDES**

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