

ANTIPASTI*APPETIZERS

- INSALATA DI CESARE - \$18 Hoogenboom Family farms hydroponic Romaine Lettuce/ crispy pancetta/ Italian white Anchovies/ crispy capers/ Shaved Grana Padano/ garlic focaccia crostini.
- PATATE E FAGIOLINI - \$14 Zephyr farms organic green beans/ Cookstown purple and huckleberry gold potatoes/ roasted Top Tomato farms cherry pink tomatoes
- FAVA E CICORIA - \$14 smashed fava bean puree/ Zephyr farms organic red dandelions/ top tomato farms Sweet Tropea Onion/ fresh Tuscan extra virgin olive oil
- GAMBERI - \$18 grilled shrimp/ house-made spicy romesco/ arugula/ lemon
- FUNGHI CALDO - \$16 warm mixed Niagara "marcs mushrooms" / organic baby spinach/ D.O.P gorgonzola/ olive oil/ Reggiano
- CALAMARI - \$16 N.Z. squid (floured and fried)/ fresh lemon
- INSALATA DI POLIPO E PATATE - \$18 salad of Octopus and potato, fresh lemon, parsley and olive oil
- BURRATA - \$21 locally made burrata cheese/ tomatoes/ focaccia
- ARANCINI - \$12 Carnaroli rice balls/ mixed Niagara mushrooms/ truffle oil/ tomato sauce
- CAPRESE - \$16 local mozzarella di bufala/ Fishersville greenhouse tomatoes/ Tuscan olive oil/ basil
- SARDINE - \$12 deboned and butter-fried/ fried sardines.
- BARBABIETOLE - \$16 Cookstown organic golden beets/ organic spinach / rosewood farms honey/ goat cheese/ candied pecans/ prosecco

PRIMI*PASTA

- LASAGNE - \$23 ground Beverly Farms beef/ mozzarella/ house-made sugo
- LINGUINE - \$18.75 House made pesto with Genovese Basil from Top Tomato farms /Cooktown fingerling potato/ green beans
- STROZZAPRETI- \$18.75 Fresh ricotta/ tomato sauce
- RISOTTO - \$26 Mixed Niagara cultivated mushrooms/ truffle oil
- LOBSTER LINGUINE- \$39 roasted lobster tail/shrimp/red peppers/asparagus/garlic/olive oil
- PAPPARDELLE - \$26 Grano D'uro fresh pappardelle/ cherry tomato/ yellow zucchini/ tiger shrimp
- LINGUINE MARE MONTI- \$29 fresh porcini mushrooms/ clams/ roasted cherry tomatoes
- GNOCCHI - \$26 duck ragu

SECONDI*MAINS

- POLPETTE DI ROSA- \$24 Rosa's stuffed meatballs/ mozzarella/ sugo
- SPIGOLA ALLA GRIGLIA - \$36 Grilled European Sea bass/ oven dried Top Tomato Farms cherry pinks tomato/ roasted cauliflower puree/ arugula pesto
- ANATRA - \$26 roasted King Cole sexy duck leg/ rosemary/ garlic/ wine/sauteed organic baby spinach/ Hillside Garden farms roasted carrots
- POLLO MARSALA - \$29 King Capon Farms butter-fried chicken breast/ marsala wine/mixed Niagara mushrooms
- MAIALE - \$28 grilled Harley farms 14oz. Pork Chop / fig and red wine/ Cookstown Farms fingerlings
- PALMUGIANE CON SUGO - \$24 Baked floured and fried St. David's eggplant/ Romano cheese/mozzarella/ house-made sugo
- AGNELLO BRASATO - \$29 braised lamb shank/ rosemary/ peas/ onion/ Lamb Jus Reduction
- COD ALLA PUTTANESCA - \$29 Fogo Island Cod/ spicy giardiniera/ tomato/ capers

CONTORNI*SIDES

- FAGIOLINI - \$12 Zephyr Farms Organic green beans/ toasted shaved almonds
- GRANTURCO - \$9 Welsh Bros. sweet corn, grilled/ pepperoncini/ grana Padano/ truffle oil
- FUNGHI SALTATI- sauteed portobello/ cremini/ oyster/ beech mushrooms/ parsley / garlic/ shaved Reggiano
- CAVOLINI - \$9 brussels sprouts/ pancetta/ caramelized onion
- ZUCCHINI - \$9 grilled Yellow Top Tomato Farms zucchini
- INSALATA ITALIANA - \$9 Cookstown organic local mixed greens