

ANTIPASTI*APPETIZERS

- BURRATA - \$21 locally made burrata cheese/ tomatoes/ focaccia
INSALATA DI POLIPO E PATATE - \$18 salad of Octopus and potato, fresh lemon, parsley and olive oil
POLENTA - \$16 creamy polenta/ maitake wild mushroom/ truffle oil/ balsamic reduction
ZUPPA – \$12 ask the well-informed server 😊
CALAMARI - \$16 N.Z. squid (floured and fried)/ fresh lemon
SPIDUCCI - \$12 King Cole Farms duck breast spiedini/ spinach/ house-made pepperoncini
FAVA E CICORIA - \$12 -Pureed fava/ chicory/ caramelized onion/ fresh Tuscan olive oil
BARBABIETOLE - \$18 Cookstown organic golden beets/ arugula/ rosewood farms honey/ goat cheese/ candied pecans/ prosecco vinaigrette
ARANCINI - \$12 Carnaroli rice balls/ mixed Niagara mushrooms/ truffle oil/ tomato sauce
SARDINE - \$12 deboned and butter-fried/ fried sardines
CAPRESE - \$18 local mozzarella di bufala/ Fishersville heirloom tomatoes/ Tuscan olive oil/ basil
INSALATA DI ARUGULA-\$16 organic arugula/roasted red peppers/goat cheese/Romano
FUNGHI CALDO - \$16 warm mixed Niagara “marcs mushrooms” / organic baby spinach/ D.O.P gorgonzola/ olive oil/ Reggiano

PRIMI*PASTA

- RISOTTO - \$26 mixed cultivated Niagara mushroom/ truffle oil
LINGUINE- \$21 House made pesto /Cooktown fingerling potato/ green beans
LINGUINE PESCATORE - \$32 our fresh linguine made with non-gmo semolina / mussels/ scallops /shrimp/calamari/ light tomato
PENNE RAPINI - \$23 Rapini/ fresh tomato
LASAGNE - \$23 ground Beverly Farms beef/ mozzarella/ house-made sugo
LOBSTER LINGUINE - \$39 roasted lobster tail/shrimp/red peppers/asparagus /garlic/olive oil
PENNE POLLO E FUNGHI- \$26 shredded Harley farms chicken/ mixed cultivated Niagara mushrooms/ cream/ tomato
PACCHERI - \$28 Fresh non-gmo semolina Paccheri (small rigatoni)/ our local grass-fed beef house-made Bolognese sauce

SECONDI*MAINS

- POLPETTE DI ROSA- \$24 Rosa's stuffed meatballs/ mozzarella/ sugo
COSTOLETTE DI AGNELLO - \$42 Pistachio crusted Lamb Rack/ fried Brussel leaves/ balsamic Tropea onions/ lamb jus
SPIGOLA - \$32 Grilled European bass/ roasted cauliflower/ rapini pesto/ lemon caper butter
ANATRA - \$26 roasted King Cole sexy duck leg/ rosemary/ garlic/ wine/ roasted carrots/ baby spinach
PESCE ALLA PUTANESCA - \$29 FOGO island cod / spicy giardiniera/ tomato/ capers
MAIALE - \$28 grilled Harley farms 14oz. Pork Chop/ sweet onions jus / fig red wine/ Cookstown Farms fingerlings
AGNELLO BRASATO - \$29 braised lamb shank/ rosemary/ peas/ onion/ Lamb Jus Reduction
POLLO PARMIGIANO - \$26 VG poultry 8 oz. breaded Ontario chicken breasts/ mozzarella/ house-made tomato sauce
PALMUGIANE CON SUGO - \$24 Baked floured and fried St. David's eggplant/ Romano cheese/mozzarella/ house-made sugo

CONTORNI*SIDES

- ZUCCHINI - \$9 grilled Top Tomato Farms zucchini
RAPINI - \$12 sauteed rapini/ garlic
CAVOLINI - \$9 Lennox Farms Brussels sprouts/ pancetta/ caramelized onion
CAVOLFIORE - \$12 roasted cauliflower/ salsa Verde/ pecorino/ toasted breadcrumbs
ASPARAGI - \$12 grilled asparagus
INSALATA ITALIANA - \$9 Cookstown organic local mixed greens
PATATE - \$9 roasted Cookstown fingerling potatoes/ onions/ garlic