

ANTIPASTI * APPETIZERS

- CALAMARI FRITTI - \$18 lightly floured and fried squid/ fresh lemon
- COZZE - \$18 fresh PEI mussels/ white wine/ garlic/ tomato
- CAPRESE - \$16 local mozzarella di bufala/ heirloom tomatoes/ Tuscan olive oil/ basil
- BURRATA FRESCA - \$18 fresh burrata cheese/ cherry tomato/ grilled focaccia
- SARDINE ALLA GRIGLIA - \$12 two grilled whole sardines/ spicy tomato chutney
- FUNGHI CALDI - \$16 mixed Niagara organic mushrooms/ baby spinach/ gorgonzola/ balsamic
- INSALATA DI RUCOLA - \$16 baby arugula/ roasted peppers/ goat cheese/ Romano
- PROSCIUTTO E FIGURA - \$18 DOP prosciutto/ greens/ fresh fig/ balsamic reduction
- ANTIPASTI MISTI - \$18 assorted salumi/ cheese/ pickled veggies/ focaccia
- GAMBERI ALLA GRIGLIA - \$18 grilled shrimp/ spicy green pea puree

PRIMI * PASTA

- LASAGNE - \$16.75 / \$21 fresh egg-pasta/ ground beef/ mozzarella/ tomato sauce
- LINGUINE CON CODA DI ARAGOSTA - \$39 broiled lobster tail/ shrimp/ asparagus/ peppers/ garlic olive oil
- GNOCCHI CON SALSICCE PICCANTE - \$26 handmade potato-flour gnocchi/ ground spicy pork sausage
- LINGUINE CON RAPINI - \$13.75 / \$18.75 Italian heritage wheat pasta/ simmered tomato/ garlic/ rapini
- PENNE ALLA RICOTTA - \$13.75 / \$18.75 Italian heritage wheat pasta/ tomato sauce/ grated ricotta dura
- SPAGHETTINI DI MARE - \$29 mussels/ shrimp/ scallops/ calamari/ tomato sauce

SECONDI * MAINS

- AGNELLO BRASATO - \$29 braised lamb shank/ white wine/ peas/ onion/ rosemary
- OSSOBUCO - \$29 braised beef w/ marrow bone/ tomato/ onion/ carrot/ celery
- COSCE D'ANATRA - \$26 slow-cooked Newmarket King Cole Sexy duck leg/ rosemary/ white wine
- BISTECCA DI MANZO - \$32 grilled 8oz striploin, caramelized onion/ fresh arugula
- POLPETTE DI ROSA - \$24 Rosa's mozzarella-stuffed meatballs/ tomato sauce
- PALMUGIANE CON SUGO - \$24 fried eggplant cutlets/ tomato sauce/ Romano cheese
- COTOLETTE DI MAIALE - \$26 Perth Pork rib-in chop/ sauteed peppers/ onions
- SCALOPPINE AL LIMONE - \$26 escalope's of baby beef/ fresh lemon/ garlic/ green beans
- PESCE PUTTANESCA - \$26 cod fillet sauteed in tomato/ capers/ olives/ hot peppers
- SPIGOLA ALLA GRIGLIA - \$26 branzino fillet grilled/ green salad/ cherry tomatoes/ walnuts
- CONIGLIO PICCANTE - \$29 braised rabbit on the bone/ hot peppers/ white wine/ peppers/ potato
- POLLO PARMIGIANO - \$26 breaded Ontario chicken breast/ mozzarella/ tomato sauce

CONTORNI * SIDES

- INSALATA ITALIANA - \$9 mixed Italian salad greens/ red wine vinaigrette
- INSALATA DUE POMODORI - \$9 cherry tomato/ sundried tomato/ red wine vinaigrette
- RAPINI ALLA GRIGLIA - \$9
- ASPARAGI ALLA GRIGLIA - \$9
- ZUCCHINI ALLA GRIGLIA - \$9

ASK ABOUT OUR FAMILY STYLE PRIX FIXE MENU