

ANTIPASTI * APPETIZERS

- CALAMARI FRITTI - \$18 lightly floured and fried squid/ fresh lemon
- CAPRESE - \$16 local mozzarella di bufala/ sliced tomato/ EVOO
- COZZE - \$18 fresh PEI mussels/ tomato/ garlic/ white wine
- BURRATA FRESCA - \$18 fresh local burrata cheese/ cherry tomatoes/ EVOO/ 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 sausage
- LINGUINE CON RAPINI - \$12.75 / \$18.75 Italian heritage wheat pasta/ simmered tomato/ garlic/ rapini
- PENNE ALLA RICOTTA - \$12.75 / \$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 - \$26 braised New Zealand lamb shank/ green peas/ onion
- BISTECCA DI MANZO - \$38 grilled 10oz striploin/ caramelized onions/ 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 escalopes of baby beef/ fresh lemon/ garlic/ green beans
- MERLUZZO PUTTANESCA - \$26 cod fillet sauteed in tomato/ capers/ olives/ hot peppers
- SPIGOLA ALLA GRIGLIA - \$26 spigola (branzino) fillet/ salad/ cherry tomatoes/ walnuts
- COSCE D'ANATRA - \$26 roasted King Cole Farms sexy duck leg/ white wine/ rosemary
- POLLO CACCIATORE - \$24 hunter-style braised chicken thighs/ tomato/ carrot/ celery/ onion
- CONIGLIO PICCANTE - \$28 braised rabbit on the bone/ hot peppers/ white wine/ peppers/ potato
- OSSOBUCCO - \$29 slow-braised beef shank with marrow bone/ tomato/ carrot/ celery/ white wine

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

JAR HOUSEMADE HOT PEPPERS TO GO (3oz.) - \$6