

## **ANTIPASTI\*APPETIZERS**

- PICCOLE POLPETTE AL CUORE DI MOZZARELLA** - \$18 Mini mozzarella-filled Local grass-fed beef meatballs in Mama's sugo & parmigiano, asiago snow — small, saucy, explosive. Little meatballs, big love.
- ZUPPA RUSTICA DI POLLO E VERDURE INVERNALI** – \$12 Traditional chicken and leek soup with root vegetables
- BURRATA** - \$21 locally made burrata cheese/ tomatoes/ focaccia
- INSALATA DI ARUGULA**-\$16 organic arugula/roasted peppers/goat cheese/Romano
- SARDINE** - \$16 deboned and butter-flied/ fried sardines
- CAPRESE** - \$18 local mozzarella di bufala/ local heirloom tomatoes/ Tuscan olive oil/ basil
- SPIDUCCI** - \$12 King Cole Farms duck breast spiedini/ arugula/ pepperoncini
- BARBABIETOLE** - \$18 Cookstown organic golden beets/ greens/ rosewood farms honey/ goat cheese/ candied pecans/ prosecco vinaigrette
- CALAMARI** - \$16 N.Z. squid (floured and fried)/ fresh lemon
- FUNGHI CALDO** - \$16 warm mixed Niagara “marcs mushrooms” / baby spinach / D.O.P gorgonzola/ olive oil/ Reggiano
- ARANCINI** - \$16 Carnaroli rice balls/ mixed Niagara mushrooms/ truffle oil/ tomato sauce

## **PRIMI\*PASTA**

- PENNE ARUGULA E SALSAICIA** - \$26 House-made pork Italian sausage/ Vertico Farms Wild Spicy Arugula / fresh jalapeno/ tomato
- LINGUINE PESCATORE** - \$36 scallops/ shrimp/ squid/ mussels/ light tomato
- RISOTTO** - \$26 cultivated Niagara mushrooms/ truffle oil
- PACCHERI** - \$28 wide, hearty Neapolitan pasta tubes/ “Sunday Sauce”- slow-simmered short-rib ragu, rich and rustic, the kind of sauce Nonna made when family came hungry
- MEDALLIONS** - \$28 stuffed with spinach and ricotta/ tomato/ cream
- LASAGNE** - \$24 ground Beverly Farms beef/ mozzarella/ house-made sugo
- LOBSTER LINGUINE** - \$39 roasted lobster tail/shrimp/ red pepper/ asparagus/ garlic/olive oil

## **SECONDI\*MAINS**

- SPIGOLA PUTANESCA** - \$34 Branzino — prized Mediterranean Sea bass, mild and buttery with a light, clean finish / spicy giardiniera/ tomato/ capers
- BISTECCA** - \$42 10 oz. Beverly creek farms rib eye/ huckleberry potato/ mushrooms/ onions
- BOMBETTE** - \$26 Traditional Pugliese bombetta made from capicolla — a prized, well-marbled cut from the pork shoulder/neck — pounded and rolled with guanciale/ roasted butter-cup squash/ heirloom carrots/ rapini pesto/ jus
- LUCIO CANADESE** - \$36 SpringHill's wild caught Pickerel is light, with succulent flavour with flaky texture — “one of the most sought-after freshwater fish in North America / pan-seared/ baby spinach/ eggplant caponata/ fennel salad
- SCALOPPINE AL FUNGHI** - \$29 thinly sliced local grass-fed scaloppini/ mixed Niagara mushrooms/ cream/ polenta
- POLPETTE DI ROSA**- \$24 Rosa's stuffed meatballs/ mozzarella/ sugo
- 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
- POLLO PARMIGIANO** - \$26 King Capon breaded Ontario chicken breasts/ mozzarella/ house-made tomato sauce

## **CONTORNI\*SIDES**

- CAVOLINI** - \$12 Lennox Farms Brussels sprouts/ pancetta/ caramelized onion
- CAVOLIORE** - \$12 - Cauliflower/ salsa Verde/ pecorino/ toasted breadcrumbs
- ASPARAGUS** - \$12 Grilled Asparagus
- ZUCCHINI GRIGLIATE** - \$12 grilled zucchini / garlic
- INSALATA ITALIANA** - \$9 New Farms organic local mixed greens
- RAPINI** - \$12 sauteed rapini/ garlic
- PATATE** - \$12 roasted Lennox Farms fingerling potatoes / onions/ garlic

Gratuity may be added for parties of 6 or more --- Prices do not include taxes.  
Ask your server about the FAMILY STYLE dinner for \$59.00 per person (min. two people)