

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-fried/ 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 SALSICCIA - \$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 capicola — 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 GRIGLIE - \$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