

ANTIPASTI*APPETIZERS

- BURRATA - \$21 locally made burrata cheese/ tomatoes/ focaccia
ARANCINI - \$12 Carnaroli rice balls/ mixed Niagara mushrooms/ truffle oil/ tomato sauce
SARDINE - \$12 deboned and butter-fried/ fried sardines
CAVOLETTI E SALMONE - \$18 Shaved and marinated brussels sprout/ / grilled salmon/ pistachio maple mustard glaze
SPIDUCCI - \$12 King Cole Farms duck breast spiedini/ spinach/ house-made pepperoncini
CARPACCIO - \$18 thinly sliced black view farms beef tenderloin/ confit cipollini onions/ shaved parmesan/ baby arugula
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
CALAMARI - \$16 N.Z. squid (floured and fried)/ fresh lemon
GAMBERI - \$18 grilled shrimp/ house-made spicy romesco/ arugula/ lemon
CAPRESE - \$16 local mozzarella di bufala/ Fishersville heirloom tomatoes/ Tuscan olive oil/ basil
INSALATA DI POLIPO E PATATE - \$18 salad of Octopus and potato, fresh lemon, parsley and olive oil

PRIMI*PASTA

- RISOTTO - \$26 mixed Niagara mushrooms/ truffle oil
LASAGNE - \$23 ground Beverly Farms beef/ mozzarella/ house-made sugo
LINGUINE - \$18.75 rapini/ fresh tomato
STROZZAPRETI- \$18.75 fresh ricotta/ spinach
PENNE - \$26 House-made Italian chicken and porcini sausage/ tomato/ cream
MEDALLIONS - \$26 ricotta, spinach stuffed Ravioli/ tomato/ cream
LINGUINE PESCATORE-\$29 scallops /shrimp/calamari/light tomato
LOBSTER LINGUINE- \$39 roasted lobster tail/shrimp/red peppers/asparagus /garlic/olive oil
PAPPARDELLE - \$26 Grano D'uro fresh pappardelle/ King Cole Farms House-made Duck ragu

SECONDI*MAINS

- POLPETTE DI ROSA- \$24 Rosa's stuffed meatballs/ mozzarella/ sugo
ANATRA - \$26 roasted King Cole sexy duck leg/ rosemary/ garlic/ wine/ spinach/ root vegetables
BISTECCA - \$39 10 oz. Beverly creek farms Rib-eye/ truffled cauliflower puree/ baby spinach/ jus
ORATA AL FORNO - \$39 Baked whole European Sea bass/ bread crumb, lemon crusted/ roasted butter-nut squash/ sundried tomato pesto
OSSOBUCO - \$29 slow braised beef shank/ tomato/ celery/ onion/ white wine/ roasted carrots/ balsamic Tropea onions/ marsala jus/ gremolata
POLLO PARMIGIANO - \$26 VG poultry 8 oz. breaded Ontario chicken breasts/ mozzarella/ house-made tomato sauce
MAIALE - \$28 grilled Harley farms 14oz. Pork Chop/ fig and red wine / Cookstown Farms fingerlings
SPIGOLA ALLA PUTANESCA - \$29 Grilled European Sea bass / spicy giardiniera/ tomato/ capers
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

CONTORNI*SIDES

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