

ANTIPASTI * APPETIZERS

CALAMARI FRITTI - \$16 lightly floured and fried squid/ fresh lemon

FRITTELLE DI RICOTTA - \$12 Golden-fried ricotta dumplings made with fresh "Quality Cheese" ricotta, egg, flour, and Romano cheese. Served with Mama's tomato sauce and finished with shaved Grana Padano — crispy on the outside, soft and airy within

POLIPO E GAMBERI - \$22 grilled octopus/ grilled shrimp/ romesco/ arugula/ lemon

CAPRESE - \$16 local mozzarella di bufala/ heirloom tomatoes/ Tuscan olive oil/ basil

PICCOLE POLPETTE AL CUORE DI MOZZARELLA - \$18 Mini mozzarella-filled Local grass-fed beef meatballs in Mama's sugo & parmigiano — small, saucy, explosive. Little meatballs, big love.

FUNGHI CALDO - \$16 warm mixed Niagara cultivated "marcs mushrooms" / organic baby spinach/ D.O.P gorgonzola/ olive oil/ Reggiano

BURRATA FRESCA - \$21 fresh local burrata cheese/ cherry tomatoes/ grilled focaccia

SARDINE - \$14 de-boned and butter-fried then floured and fried sardines/ salsa puttanesca

ANTIPASTI MISTI - \$18 assorted salumi/ cheese/ pickled veggies/ focaccia

GAMBERI ALLA GRIGLIA - \$18 grilled shrimp/ spicy green pea puree

INSALATA DI RUCOLA - \$16 baby arugula/ roasted peppers/ goat cheese/ Romano

PRIMI * PASTA

LASAGNE - \$23 ground beef/ fresh egg pasta/ tomato/ mozzarella

PAPPARDELLE - \$28 mushrooms/ spinach/ tomato/ cream

GNOCCHI - \$28 with a house-made Italian Turkey sausage ragu

SPAGHETTINI DI MARE - \$29 shrimp/ scallops/ mussels/ calamari/ light tomato sauce

LINGUINE CON RAPINI - \$21 Rapini/ fresh tomatoes

ORRECHIETTE - \$21 ricotta salata (aged ricotta, salty + savory)/ tomato sauce

LOBSTER LINGUINE - \$39 roasted lobster tail/shrimp/red peppers/asparagus /garlic/olive oil

SECONDI * MAINS

COSCE D'ANATRA - \$26 King Cole Farms Sexy roast duck leg/ white wine/ rosemary/ on wilted spinach

MAIALE - \$28 Brined and Pan-seared Harley farms 14oz. Pork Chop seared/ fingerlings/ chili parmesan rapini

SPIGOLA - \$34 The classic European sea bass of the Mediterranean, tender and delicately flavored with a soft, flaky texture and naturally sweet finish/ chickpea ragu/ arugula

AGNELLO BRASATO - \$29 braised lamb shank/ white wine/ peas/ onion/ rosemary/ Lamb Au Jus

ZUPPA DI PESCE - \$39 Hearty Italian stew with trout, mussels, shrimp, scallops and calamari in a rich tomato broth

BISTECCA - \$39 10 oz Beverly creek farms rib-eye/ fingerlings/ mushrooms/ asparagus/ red wine demi

POLLO PARMIGIANO - \$26 hand breaded Ontario King Capon chicken breast/ Rosa's tomato sauce/ mozzarella

SCALOPPINE AL LIMONE - \$29 thinly sliced scaloppini/ fresh lemon/garlic/ French beans

OSSOBUCO - \$29 slow braised beef shank w/marrow bone/tomato/carrot/onion

POLPETTE DI ROSA - \$24 Rosa's mozzarella-stuffed meatballs/ tomato sauce

PALMUGIANE CON SUGO - \$24 fried eggplant/ tomato sauce/ Romano cheese

CONTORNI * SIDES

INSALATA ITALIANA - \$9 mixed Italian salad greens/ red wine vinaigrette

INSALATA DUE POMODORI - \$12 Sunny Nature Farms mixed heirloom cherry tomatoes/ sundried tomato/ red wine vinaigrette

ZUCCHINI ALLA GRIGLIA - \$9

RAPINI ALLA GRIGLIA - \$12

ASPARAGI ALLA GRIGLIA - \$12