

ANTIPASTI*APPETIZERS

- ARANCINI - \$12 arborio rice balls/ mixed organic Niagara mushrooms/ truffle oil/ tomato sauce
COZZE - \$16 P.E.I. mussels/ tomato/ white wine/ onions
BARBABIETOLE - \$14 cookstown organic golden and candy beets/ arugula microgreens/ candied pecans/ goat cheese/ garlic honey dressing
BURRATA - \$18 locally made burrata cheese/ tomatoes/ crostini
CALAMARI - \$16 N.Z. squid (floured and fried)/ fresh lemon
CAPRESE - \$16 local mozzarella di bufala/ local heirloom tomatoes/ Tuscan olive oil/ basil
INASALTA DI ARUGULA - \$16 organic arugula/ roasted red peppers/ goat cheese/ romano
SARDINE - \$12 deboned and butter-fried/ fried sardines/ salsa verde
POLIPO E GAMBERI - \$16 grilled octopus/ grilled shrimp/ romesco sauce/ arugula/ grilled lemon
FUNGHI CALDO - \$16 warm mixed mushrooms/ spinach/ gorgonzola/ olive oil/ Reggiano
SPIDUCCI - \$12 grilled duck breast spiedini/ roasted yellow pepper and jalapeno sauce

PRIMI*PASTA

- LASAGNE - \$13.75 / \$18.75 ground Beverly farms beef/ mozzarella/ house-made sugo
LINGUINE - \$12.75 / \$16.75 rapini/ fresh tomato
PENNE - \$12.75 / \$16.75 house-made pesto/ tomato/ cream
RISOTTO PESCATORE - \$26 mussels/ shrimp/ scallops/ shrimp/ squid/ light tomato
GNOCCHI - \$26 Gorgonzola/ mushrooms/ cream
PAPPARDELLE - \$26 wild boar ragu
LOBSTER LINGUINE - \$36 roasted lobster tail/ shrimp/ red peppers/ asparagus/ garlic/ olive oil

SECONDI*MAINS

- POLPETTE DI ROSA- \$22 Rosa's stuffed meatballs/ mozzarella/ sugo
ZUPPA DI PESCE - \$36 P.E.I. mussels / Scallops/ Shrimp/ squid/ cod/ light tomato/ white wine
POLLO MARSALA - \$26 chicken breast filets/ marsala wine/ mushrooms/ roasted yam
COSTOLETTE DI AGNELLO - \$26 grilled Ontario Lamb Chops/ sauteed spinach/ roasted purple fingerling potatoes with mustard/ red wine lamb au jus
ANATRA - \$26 roasted King Cole Farms sexy duck leg/ rosemary/ garlic/ white wine/ stewed beans
BISTECCA - \$44 Beverly creek- grass fed striploin (10 oz.)/ roasted zephyr farms sunchokes/ August harvest farms shallots/ goodleaf farms pea shoot microgreens
MERLUZZO - \$26 cod/ spicy giardiniera/ tomato/ capers
AGNELLO BRASATO - \$26 braised lamb shank/ white wine/ rosemary/ peas/ onion
SALMERINO ALPINO - \$22 Grilled Arctic Char/ roasted heirloom carrots/ microgreens/ basil oil
POLLO PARMIGIANO - \$22 breaded Ontario chicken breast/ mozzarella/ sugo
PALMUGIANE CON SUGO - \$22 fried breaded eggplant/ romano cheese/ mozzarella/ sugo

CONTORNI*SIDES

- INSALATA ITALIANA – \$9 mixed greens
CAVOLINI - \$9 brussels sprout/ house-made pancetta/ caramelized onion
CAVOLFIORE - \$9 local cauliflower/ roasted/ topped with salsa verde and pecorino
ZUCCHINI - \$9 grilled local zucchini
ASPARAGI - \$9 grilled asparagus
RAPINI - \$9 Sauteed rapini/ garlic