

ANTIPASTI

Marinated Olives	\$7
Calamari Fritti	\$16
Fried calamari with lemon mayo and salsa verde	(sharing 4-6) \$25
Polpo	\$22
Roasted octopus, crispy pancetta, red onion, capers, shallot vinaigrette	
Cozze	\$20
Steamed mussels, white wine, salsa verde, cream	
Paté	\$18
House made chicken liver pate, brandied blueberries, crostini	
Arancini	\$16
Sundried tomato arancini, mozzarella, parmigiana, garlic cream sauce	
Burrata	\$20
Heirloom tomatoes, basil olive oil, aged balsamic vinegar, fried capers	
Caesar	\$15
Classic caesar dressing with romaine, pancetta, crostini and parmigiano	
Rucola	\$14
Baby arugula, lemon, extra virgin olive oil, asiago cheese	
Zuppa	\$10
Soup of the Day	

CONTORNI

(Available as a side dish to share)

Rapini \$8

Roasted Truffle and Parmigiana Fingerling Potatoes \$10

Gnocchi Gorgonzola Cream \$12

Mushroom Risotto \$12

Spicy Sauteed Shrimps \$20

Spaghetтини Aglio e Olio \$8

Please note: We try to accommodate dietary modifications however, request changes be avoided where possible. Our menu changes often, please read description, not all ingredients can be listed, please advise server of all dietary restrictions and food allergies
18% gratuity will be added to groups of 8 or more.

PASTA

Linguine Bolognese	\$25
Traditional style, stewed veal, white wine, parmigiano reggiano, butter, milk (this is NOT a tomato sauce pasta)	
Linguine Frutti di Mare	\$48
Jumbo tiger shrimps, scallops, mussels, white wine, olive oil, garlic	
Penne Salsiccia	\$25
Italian sausage, caramelized onions, house smoked bacon, spicy red wine tomato sauce	
Spaghettoni Puttanesca	\$24
Black olives, capers, anchovies, hot pepper, cherry tomatoes, light white wine tomato sauce	
Gnocchi Gorgonzola	\$26
House made potato gnocchi, rapini, gorgonzola cream sauce	
Campanelle con Pollo	\$30
House made campanelle, sliced chicken breast, roasted red pepper pesto, cream	

PIATTO PRINCIPALE

Pollo	\$35
Roasted chicken supreme, butter, thyme, Ontario sweet corn risotto	
Salmone e Asiago	\$44
Asiago crusted salmon, shrimp and lemon risotto	
Osso Buco Milanese	\$48
Braised veal shank, mashed potatoes, natural jus	
“Porchetta”	\$40
Slow roasted Wild Boar, roasted fingerling potatoes, rapini, grainy mustard vinaigrette	

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