

6oz Glass of Wine \$10

Henry of Pelham Rose
Fielding Sauvignon Blanc
Fielding Cabernet Merlot
Malivoire Sparkling

Spritz \$10

Limoncello or Aperol

Cider \$5

Niagara Cider Company Dry Apple Cider

Small Plates

Antipasto \$35 (serves 2-4 people)

Selection of Italian cured meats, cheeses and accompaniments

Calamari Fritti \$12

served with salsa verde and lemon aioli

Burrata Bruschetta \$18

House made ciabatta, cherry tomatoes, olives, torn burrata

Panino \$18

House made chicken salad on ciabatta, side arugula salad

Polpo \$16

Roasted octopus, crispy pancetta, red onion, capers, shallot vinaigrette

Penne Salsiccia \$18

Italian sausage, caramelized onion, smoked bacon, spicy red wine tomato sauce

Rigatoni con Pollo \$20

Roasted chicken, caramelized onion, green peppercorn, asiago, garlic cream