
ANTIPASTI

Carpaccio di Manzo Su Arugula, Parmigiano \$12

Shave cured beef tenderloin on rocket, shaved Parmigiano and deep fried polenta

Bocconcini di Maiale Peperonata \$12

Pork meat balls, tomato, pepper, mushroom ragu, shaved Parmigiana Reggiano

Calamari Fritti o alla Griglia con Aioli \$16

Your choice of fried or grilled calamari accompanied by garlic aioli

Trio di Pesce Su Verdure, Limone e Balsamico Bianco Citronette \$16

Home smoked tuna, sword fish and Scottish salmon on greens, lemon, white balsamic dressing

Gamberi Griglia o Fritti con Ceci \$15

Your choice of fried or grilled spicy shrimp, crispy chickpeas, grapefruit aioli

Carciofi Fritti \$13

Deep-fried artichoke, tomato aioli, pecorino

Bruschetta Trio \$6

Chef inspired bruschetta toppings

Tagliere di Salumi e Formaggi \$22

Artisan selected cured meats, Italian cheese, marinated vegetables, olives

INSALATE

Caesar \$12

Romaine hearts, homemade Caesar dressing, Parmigiana crostini

Radicchio and Arugula \$14

Radicchio, arugula, roma tomatoes, olives

Insalata Primavera Verdure alla Griglia, Agrumi e Formaggio di Capra \$15

Spring salad with grilled marinated vegetables, citrus and goat cheese crumble

Insalata Caprese \$15

Fior di latte, tomatoes, arugula, basil, sweet balsamic reduction, extra virgin olive oil

Side Order

Rapini (\$5) ~ Warm Olives (\$5) ~ Polenta Fries (\$5) ~ Sautéed Spinach (\$5)

Gino Marchetti *Executive Chef*

PASTE E RISOTTO

Spaghetti all Chitarra con Zucchini \$14

Zucchini ribbons, smoked tomatoes, aglio olio

Gnocchetti di Patate e Bolognese \$17

Homemade potato gnocchi, rustic tomato meat ragu

Scialatielle Con Pesce Di Scoglio Boccaccio \$22

Spinach linguine, shrimp, bay scallops, clams, mussels, calamari white wine sauce

Orecchiette con Salsiccia e Rapini \$17

Ear-shaped pasta with roasted sausages, rapini, black olives, cherry tomatoes

Risotto Mantecato con Asparagi e Zafferano \$16

Carnaroli rice, asparagus, saffron broth

Tagliolini all'Aragosta \$26

Long pasta with lobster tails, braised fennel, brandy tomato sauce

Ravioli di Carne al Pomodoro \$16

Meat stuffed pasta, San Marzano tomato sauce, basil

CARNE E PESCE

Zuppa de Pesce \$22

Mussels, shrimp, calamari, tomato fumeto

Fettina di Vitello con Funghi Misti \$24

Veal paillard with mixed wild mushrooms

Agnello Dell Ontario Grigliata alle Erbe \$35

Ontario rack of lamb with aromatic herbs

Costata di Vitello al Rosmarino \$34

10oz grilled veal chop with rosemary

Filetto di Manzo \$32

Beef tenderloin, roasted garlic smashed potatoes

Petto di Pollo con Salmoriglio \$26

Seared Chicken Supreme, lemon-herbs olive oil

Salmone della Scozia in Salmoriglio \$30

Scottish salmon filet with spiced olive oil and lemon

Daily

Grilled Whole Fish Market Price