

## ANTIPASTI

### **Carpaccio di filetto di manzo \$12**

Cured beef tenderloin carpaccio on a bed of greens with shaved parmigiano

### **Gamberi e calamari fritti or alla griglia con aioli \$16**

Your choice of fried or grilled calamari and shrimps accompanied by horseradish aioli

### **Cavolfiore e carciofi fritti \$13**

Deep-fried artichoke hearts and cauliflowers, tomato aioli with grated goat cheese

### **Tagliere di salumi e formaggi per due \$22**

Artisan selected cured meats, italian cheeses, marinated vegetables and olives  
(shared for two)

## INSALATE

### **Insalata Boccaccio \$15**

Spring salad with grilled marinated vegetables, citrus and goat cheese

### **Caesar \$12**

Romaine hearts, homemade caesar dressing and grilled parmigiano crostini

### **Radicchio e arugula \$14**

Radicchio, arugula, roma tomatoes, cucumbers and olives

### **Insalata Caprese \$15**

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

### **Zuppa del giorno \$9**

Seasonal chef inspired daily soup (please ask your server for the feature of the day)

#### GLUTEN FREE & VEGETARIAN

Ask your server for menu items to accomodate your culinary needs.

#### FOOD ALLERGIES

Please advise your server of any food sensitivities and/or allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## PASTE E RISOTTO

*We can accommodate requests of pasta with your choice of fresh tomato basil sauce, aglio & olio or bolognese sauce*

### **Casareccia con rapini aioli crema di cannellini \$14**

Pasta with garlic rapini, on a cream of white cannellini beans

### **Gnocchetti di patate con salsa di pomodorini e salvia \$17**

Homemade Yukon gold potato gnocchi in a fresh cherry tomato and sage sauce

### **Scialatielle con pesce di scoglio Boccaccio \$22**

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

### **Risotto con funghi porcini e tartufo \$16**

Carnaroli rice, porcini mushrooms with white truffle oil and parmigiano

## CARNE E PESCE

*All protein entrées are accompanied by daily seasonal vegetables and potatoes*

### **Scaloppini di vitello con funghi misti \$24**

Veal scaloppini with mixed wild mushrooms

### **Agnello dell' Ontario alla griglia con erbe \$35**

Ontario rack of lamb with aromatic herbs

### **Costata di vitello al rosmarino e aglio \$34**

10oz. grilled veal chop with garlic, rosemary EVOO

### **Petto di pollo con salmoriglio \$24**

Seared chicken supreme, lemon-herbs and olive oil

### **Brodetto di pesce misto \$28**

Mussels, shrimp, calamari, lobster tail, monk fish, white wine, tomato fumet

### **Salmone dall' Atlántico in salmoriglio \$26**

North Atlantic salmon filet with spiced lemon olive oil

#### Daily

Grilled Whole Fish **Market Price**

#### Sides:

Rapini **\$5**

Polenta Fries **\$6**

Sautéed Spinach **\$5**

