



CENA

ANTIPASTI

Pizza con Prosciutto, Fichi e Pere \$10

Grilled pizza, Prosciutto di Parma, Fontina cheese, fig, pear, arugula, olive oil

Calamari Fritti \$13

Buttermilk marinated calamari, garlic dill aioli, lemon

Polipo Grigliato \$13

Grilled tender octopus, crispy pork belly, Italian fruit mostarda, Yukon Gold potato, Golden Delicious apple puree, scallion aioli

Tagliere di Salumi e Formaggi per due \$22

Artisan cured meats, Italian cheeses, marinated vegetables and Calabrese olives (for two persons)

ZUPPE E INSALATE

Zuppa del Giorno \$7

Soup of the day

Insalata al Finocchio \$10

Fennel salad with blood orange, pomegranate, Calabrese green olives, citrus dressing

Insalata di Cesare \$10

Romaine hearts, white anchovy dressing, Parmigiano cheese, lemon

Insalata Autunnale alla Boccaccio \$13

Autumn salad with white wine poached pear, arugula, Gorgonzola cheese, walnut, honey vinaigrette

Burrata di Bufala \$16

Bufala burrata, heirloom cherry tomatoes, sea salt & basil oil, focaccia

PASTE E RISOTTO

Sagne a Pezze al Ragù di Agnello \$14

Homemade pasta with braised Ontario lamb ragù, white wine, Pecorino cheese

Garganelli al Ragù di Funghi \$14

Egg pasta with Shitake, King Oyster & Cremini mushroom ragù, Ricotta salata, touch of cream

Spaghettoni al Farro con Gamberetti e Zucchine \$15

Spelt pasta, sautéed zucchini, shrimp, garlic, chili, olive oil

Strangolapreti \$16

Ricotta and spinach gnocchi, heirloom cherry tomatoes, sage & brown butter sauce

Ravioli ai Quattro Formaggi \$16

Ricotta, Parmigiano, Mozzarella & Mascarpone cheese stuffed ravioli, pink peppercorn & brandy rosé sauce

Risotto con Funghi Porcini e Tartufo \$18

Carnaroli rice, Porcini mushrooms, white truffle oil, Parmigiano cheese

Scialatelli alla Boccaccio \$20

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

CARNE E PESCE

Petti di Pollo alla Senape \$19

Chicken breast scallopini, cabbage, pancetta, Dijon mustard cream sauce

Scaloppine di Vitello con Funghi Misti \$21

Sautéed veal scallopini, Cremini mushroom jus

Costatina di Vitello alle Erbette \$28

10 oz Tenderized grilled veal chop marinated with garlic, herbs, EVOO, red wine jus

Halibut con Salmoriglio \$23

Grilled 6 oz Halibut fillet, lemon herb oil

Brodetto di Pesce Misto \$28

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

Costata di Agnello alla Griglia con Erbette \$30

Ontario rack of lamb seasoned with garlic aromatic herbs, red wine jus

Pesce del Giorno

Grilled Whole Fish **Market Price**

GLUTEN FREE & VEGETARIAN

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

FOOD ALLERGIES

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

Prepared for you by Executive Chef Gino Marchetti and Chef de Cuisine Mark Weind.



PRANZO

ANTIPASTI E INSALATE

Crostone Peperoni e Salsiccia \$9

Fennel sausage, pepper ragù, homemade giardiniera, grilled homemade focaccia

Pizza con Prosciutto, Fichi e Pere \$9

Grilled pizza, Prosciutto di Parma, Fontina cheese, fig, pear, arugula, olive oil

Insalata di Cesare \$9

Romaine hearts, white anchovy dressing, Parmigiano cheese, lemon

Insalata al Finocchio \$9

Fennel Salad with blood orange, pomegranate, Calabrese green olives, citrus dressing

Calamari Fritti \$11

Buttermilk marinated calamari, garlic dill aioli, lemon

Insalata Autunnale alla Boccaccio \$11

Autumn Salad with white wine poached pear, arugula, Gorgonzola cheese, walnut, honey vinaigrette

Polipo Grigliato \$12

Grilled tender octopus, crispy pork belly, Italian fruit mostarda, Yukon Gold potato, Golden Delicious apple puree, scallion aioli

Burrata di Bufala \$16

Bufala burrata, heirloom cherry tomatoes, sea salt, basil oil, homemade focaccia

PASTA E ZUPPE

Garganelli al Ragù di Funghi \$12

Egg pasta with Shitake, King Oyster & Cremini mushroom ragù, Ricotta salata, touch of cream

Strangolapreti \$12

Ricotta and spinach gnocchi, heirloom cherry tomatoes, fresh sage & brown butter sauce

Spaghettoni al Farro con Gamberetti e Zucchine \$13

Spelt pasta, sautéed zucchini, shrimp, garlic, chili, olive oil

Risotto con Funghi Porcini e Tartufo \$16

Carnaroli rice, Porcini mushrooms, white truffle oil, Parmigiano Reggiano

Ravioli ai Quattro Formaggi \$16

Ricotta, Parmigiano Reggiano, Mozzarella & Mascarpone cheese stuffed ravioli, pink peppercorn & brandy rosé sauce

Scialatielli alla Boccaccio \$18

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

Zuppa del Giorno \$7

Soup of the day. Ask server for feature of the day.

CARNE E PESCE

Petti di Pollo alla Senape \$18

Chicken breast scaloppini, cabbage, pancetta, Dijon mustard cream sauce

Scaloppine di Vitello con Funghi Misti \$18

Sautéed veal scaloppini, Cremini mushroom jus

Costatina di Vitello alle Erbette \$21

8 oz Tenderized grilled veal chop marinated with garlic, herbs, EVOO, red wine jus

Halibut con Salmoriglio \$23

Grilled 6 oz Halibut fillet, lemon herb oil

Pesce del Giorno

Daily fish special. Grilled Whole Fish **Market Price**

DOLCI

Affogato \$5

Sicilian vanilla gelato drowned in espresso

Torta al Limone e Ricotta \$7

Lemon Ricotta cheesecake, amaretto cookie crumble crust served with sour cherry compote

Tiramisu \$7

Espresso with coffee liqueur soaked ladyfingers, Mascarpone cream, cocoa

Sorbetto alle Fragole e Limone \$7

Your choice of Sicilian ice cream strawberry or lemon sorbet

Torta alle Mandorle \$8

Flourless chocolate almond torte served with Grand Marnier Crème Anglaise

Semifreddo al Pistacchio e Cioccolata Fondente \$9

Pistacchio and dark chocolate semifreddo served with raspberries and chocolate sauce

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