



ANTIPASTI E INSALATE

Cavolfiori Fritti \$10

Deep fried cauliflower, Romesco sauce, shaved Pecorino cheese ✓

Caprese Salad \$10

Fior di latte soft cheese, heirloom tomatoes, basil, sea salt, olive oil, grape must ✓ ④*

Insalata Cesare \$10

Romaine hearts, Parmigiano cheese, pancetta, lemon, homemade focaccia croutons ✓ ④*

Insalata Boccaccio \$10

Radicchio, arugula, olives, cucumber, cherry tomato, white wine vinaigrette ✓

Calamari Fritti \$13

Fried calamari, roasted garlic aioli, lemon ✓

Polipo Grigliato \$14

Grilled octopus, spicy Nduja sausage, fennel, grapefruit, crisp potatoes, saffron aioli ④

Tagliere di Salumi e Formaggi Per Due \$22

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

PASTA E ZUPPE

Pasta Bolognese \$14

Mezzi Rigatoni pasta, red wine tomato veal sauce ④*

Cavatelli alle Verdure \$14

Aglio e olio tossed pasta with rapini, oven dried tomatoes, pine nuts, smoked Ricotta ✓ ④*

Risotto ai Funghi \$15

Carnaroli rice, Porcini and field mushrooms, Parmigiano cheese, truffle oil ✓ ④

Ravioli d'Anatra \$16

Homemade duck filled ravioli, sage, brown butter, arugula, Parmigiano cheese

Scialatelli alla Boccaccio \$18

Spinach linguini, shrimps, bay scallops, clams, mussels, calamari, white wine sauce ✓

Pasta e Fagioli \$8

Navy bean soup with cut pasta and pancetta

Zuppa del Giorno \$8

Please ask server for soup of the day



CARNE E PESCE

Pollo al Vermouth \$19

Roasted supreme of chicken with Vermouth demi-glaze, potato bacon hash and butternut squash puree

Scaloppine di Vitello ai Funghi e Marsala \$21

Veal scaloppini, Marsala demi glaze, honey mushrooms, rapini, Parmigiano polenta

Salmone alla Griglia \$23

Grilled North Atlantic salmon, broccolini, thyme roasted Jerusalem artichoke, lemon herb olive oil ☯

Tagliata di Vitello \$28

10 oz veal chop, smoked tomato and shallot jam, red wine jus, Parmigiano frites ☯

Spigola Grigliata \$29

Grilled sea bass, rapini, thyme roasted Jerusalem artichoke, lemon ☯

Costolette d'Agnello \$30

Maple mustard and Pistachio crusted Ontario rack of lamb, heirloom carrots, red wine demi glaze, garlic spun mashed potatoes

DOLCI

Crespelle \$7

Passion fruit Mascarpone filled crepes, dark chocolate almond merengue crumble, white chocolate ganache ✓

Tiramisu \$7

Espresso coffee liqueur soaked ladyfingers, Mascarpone cream, cocoa ✓

Torta di Noci d'Acero \$8

Maple walnut upside down cake, Granny Smith apple, sour cream ice cream, cinnamon syrup ✓