

ANTIPASTI – Appetizers and salads

CROSTINI MISTI 16

selection of daily classic bruschette and crostini
vine ripened tomatoes with fresh basil and garlic, fior di latte fresh mozzarella | fava bean,
local radish, mint and fennel | artichoke and ricotta cream with mint oil drizzle

POLIPO GRIGLIATA 18

grilled marinated octopus | harissa spiced potato and roasted red pepper medley | spicy lime vinaigrette

INSALATA DI CESARE DI VERDICCHIO 14

baby romaine | crispy prosciutto | herbed croutons | shaved Parmigiano | lemon |
house made caesar dressing
substitute romaine with local kale add 1.50

CARPACCIO DI MANZO 17

espresso crusted thin sliced AAA Alberta beef | pickled radish | insalatina | truffle aioli |
shaved Parmigiano

INSALATA DI FUNGHI 16

warm salad of garlic and rosemary scented local mushrooms | grilled purple onion with
tarragon and extra virgin olive oil | crispy polenta | Thai basil oil and balsamic reduction

FORMAGGI E SALUMI 18

daily selection of Italian cheeses, in house made and imported salumi | local honey |
Ontario cranberry preserve | Bozzy's BBQ local roasted nuts | balsamic marinated olives |
n'duja tarralini

PRIMI | Pasta

GNOCCHI CON RAGU D' ANITRA 25

In house made potato dumplings | local King Cole duck braised with white wine, tomato and sage |
Pecorino Romano DOP

PENNE ALLA VODKA 20

short pasta | sautéed onions with local bacon, pepperoncino, fresh tomato, vodka and a touch of cream |
Parmigiano

RISOTTO 24

slow simmered Carnaroli rice | porcini, golden chanterelle and chestnut mushrooms | salsa tartufata | crispy
greens

GARGANELLI ALLA BURINA 22

classic Italian sauce of sautéed onions, double smoked bacon, white wine, chili peppers and
broccoli crema

PASSATELLI CON VONGOLE 24

traditional breadcrumb, egg and Parmigiano pasta | steamed pasta clams in white wine, cherry tomatoes and parsley

RAVIOLI CON ZUCCA 25

butternut squash and Parmigiano stuffed ravioli | brown butter and sage sauce | toasted walnuts | ricotta salata

SECONDI | Mains

AGNELLO 39

seared citrus, honey and mint marinated Australian lamb rack | lamb au jus | mint salsa verde | roasted local beets and thyme roasted turnips | rainbow carrots | butternut squash puree

FARRO CON VERDURE DI STAGIONE 24

farro | lemon, garlic and pine nut | lions mane mushroom | caramelized onion broth | local grilled vegetables | microgreens

FILETTO DI MANZO ALLA BRACE 48

8oz AAA Alberta beef tenderloin | funghi trifolati | local potatoes | grilled seasonal vegetables | salsa verde

FRUTTI DI MARE ALLA GRIGLIA 35

grilled seafood medley of rosemary scented calamari, East Coast scallops and Pacific white shrimp | sautéed local kale | roasted vegetable and fregola sarda medley | orange and apple cider reduction

COSTATA DI MAIALE 38

cast iron seared bone in loin of Berkshire pork | honey glazed Manitoulin carrots | lemon scented mini potato | seasonal root vegetables

OSSO BUCO DI VITELLO 39

slow braised Ontario veal shank with red wine, soffritto and rosemary | risotto Milanese | jus reduction

I DOLCI | Dessert

TIRAMISU TRADIZIONALE 12

Savoiardi cookies | Ara Azzurro espresso | mascarpone cream | cocoa powder | Sambuca | Kahlua | espresso reduction | seasonal berries

DOLCE DELLA NONNA 13

—a Verdicchio tradition—
espresso and Alkermes soaked tea biscuits layered with Italian butter cream, bitter chocolate ganache | berries

CRÈME BRÛLÉE 12

Orange and white chocolate crème brûlée | black currant and mint sorbetto | pistachio macaron

ZEPPOLE CON ZUPPA AL CIOCCOLATO 13

Traditional Italian 'doughnut' | warm chocolate soup | panna