

CICCHETTI — Small Plates

Pronounced 'chee-keh-tea' These small plates are Northern Italy's answer to Spain's tapas and are typically 'shared' between friends in later afternoon or evening. Cicchetti are served in wine bars across Venice and made using the day's market finds.

Enjoy as an appetizer or order several plates for a meal. Perfect with a negroni or a glass of wine from our wine list.

Insalata Frutti di Mare - chilled lemon and bay leaf marinated seafood | red wine vinegar reduction | fresh micros 12

Fire roasted cherry tomatoes | fior di latte | balsamic reduction | fresh basil 8

**Arrosticini —
wood oven grilled skewers 12**

- i. lemon, rosemary and mint marinated lamb or**
- ii. orange zest and balsamic king cole duck**

Prosciutto di Norcia 10g — considered one of the best prosciutto in Italy, Norcia is an 18 month cured ham which undergoes a slight smoking 60g - 12

ANTIPASTI — Appetizers

INSALATA MISTICANZA
local farmed lettuces | radicchio | mint, marjoram, micros and sprouts | shaved carrot | lemon vinaigrette | pickled red onions | pistacchio crumble

GAMBERI FRITTI 15
panko crusted pacific white shrimp | red cabbage, daikon slaw | soy molasses reduction

INSALATA DI CESARE 15
romaine hearts | crispy prosciutto | herbed croutons | shaved parmigiano | house made caesar dressing

CARPACCIO DI MANZO 16
herb crusted thin sliced AAA Alberta beef | black garlic aioli | red onion pickles | baby green insalatina | lemon zest | extra virgin olive oil

FORMAGGIE SALUMI 16
selection of Italian and local cured meats and cheeses | taralli | honey | balsamic olives

SALMONE CRUDO 17
citrus and pomegranate marinated atlantic salmon gravlax with fennel and red onion slaw | mustard emulsion

I PRIMI — Pasta

TAGLIOLINI ALLA SCOGLIO 28
In house made thin pasta | steamed mussels with pacific white shrimp, bay scallops, calamari, extra virgin olive oil, garlic and capers

TAGLIATELLE PROSCIUTTO 24
In house made thin pasta | crispy prosciutto | sauteed shallots | white wine and butter sauce | crushed pistacchio

MEZZE MANICE ALLA VODKA 24
ontario bacon | tomato sugo | vodka | fresh cream | parmigiano

TAGLIATELLE BOLOGNESE 26
homemade tagliatelle | pork, chicken and beef ragu | cloves and nutmeg | parmigiano

SPAGHETTI AMATRICIANA 24
long thin pasta | tomato passata | peperoncino | sweet onions | Ontario smoked bacon

GNOCCHI AL TELEFONO 26
tomato sugo | fior di latte mozzarella | parmigiano

SPAGHETTI CACIO E PEPE 25
traditional roman sauce of pecorino cheese and black pepper | pecorino crisp (vegan version also available)

Our dishes are prepared fresh and in season to give you the best possible quality. Should you have any dietary concerns, please feel free to let us know and we will gladly accommodate where possible.

Thank you for supporting local! It is always and truly appreciated!





'LEGNA' WOOD OVEN PIZZAS

Thurs - sat only

All pizzas are made using a traditional 48-hour fermentation using only Tipo 00 pizzeria flour to give a more digestible and authentic Italian flavor.

TARTUFATA tomato sauce | mozzarella | local artisan pork sausage | mushroom trifolati | truffle salsa 19

UDINESE tomato sauce | fior di latte cheese | prosciutto | arugula | shaved parmigiano 18

INFERNO tomato sauce | provolone | pork sausage | rapini | n' duja 18

MARGHERITA tomato sauce | fresh mozzarella | basil 16

CAPRESE roasted cherry tomato | fior di latte | basil pesto 17

CHE BEL CAVOLFIORÉ – Plant based mozzarella | roasted cauliflower | grilled purple onions | micros 19

SECONDI — Main

CARNE E PESCE — Meat and Fish

PETTODIANATRA AFFUMICATA 37

cast iron seared smoked King Cole duck breast | warm farro, roasted cherry tomato and parsley insalatina | orange confit | poached pears

TAGLIATA DIMANZO 41

Grilled 8oz Alberta AAA beef striploin local asparagus, sauteed snap peas and roasted peppers | mini yukon golds | shaved summer black truffles

AGNELLO SCOTTADITTO 54

grilled mint, rosemary and orange zest marinated frenched Australian chops | couscous insalatina with red pepper, lemon, black olive, mint and red onion | grilled local baby turnip

LUCCIO 29

pan seared Lake Erie pickeral | fresh salsa of grilled corn, roasted pepper, green onion, mango and cherry tomato | herbed farro with mint, marjoram and arugula

FILETTODIMANZO ALLA BRACE 54

grilled 8oz AAA Alberta beef tenderloin | sauteed asparagus | local shiitake | rosemary and lemon potatoes | chimichurri