

## Cicchetti – 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.

**‘RAVIOLINI DI ANITRA’** | duck confit, napa cabbage and orange zest ‘ravioli’ | vin cotto reduction 10

**CROCCANTE DI SALMONE** | panko crusted fresh salmon, spring onion croquette | salsa remoulade | pickled shallots 12

**CALAMARI GRIGLIATA** | grilled calamari | charred purple onion | cherry tomato, white wine and capers 12

**COTECCHINO CON LENTICCHIE** | traditional slow cooked pork sausage | braised lentils - Umbria style with brunoise of carrots, celery, onions and bay leaves | garlic rubbed crostini 13

**EGGPLANT PARMIGGIANO** | wood oven cooked eggplant layered with fior di latte fresh mozzarella, san marzano tomato, fresh mint and parmigiano 10

**ARROSTICINI** - wood oven grilled skewers 12

- i. duck spiedini al arancia | orange and chili dressed local duck | arugula and lemon insalatina
- ii. agnello - lemon, rosemary and mint marinated lamb | roasted carrot puree

## Antipasti – Appetizers

**CRUDO DI SALMONE** | Crosscut gin infused Atlantic salmon tartare | beet cured salmon gravlax | parsley and lemon salsa verde | cured duck egg yolk 18

**POLIPO** | chargrilled octopus | cannellini bean, potato and red pepper insalata | citrus chili dressing | avocado aioli 19

**INSALATA DI CESARE** | romaine heart | lemon and parmigiano dressing | focaccia croutons | Prosciutto crisp | shaved parmigiano reggiano 16

**INSALATA DI FUNGHI** | local mushroom medley sautee | radicchio and mix green salad | marsala vinaigrette | crispy shallots | mascarpone, pine nut, prosciutto and fig truffle 14

**CARPACCIO** | arugula and baby greens | caper and tarragon aioli | pickled red onions | parmigiano 16

**SALUMI** | selection of 4 salumi served with seasonal made preserves | *Prosciutto di Parma* 18 month aged Tuscan prosciutto | *Bresaola* - cured beef eye of round with red wine, black pepper and aromatic herbs | *Lonza* - cured pork loin with pepper, garlic and chili | *Alto Adige Speck* - smoked prosciutto 18

**FORMAGGI** | selection of 4 cheeses served with seasonal made preserves | *Cassata Friulano*, cow milk, northern Italy | *Pecorino Crotonese*, aged sheep milk, Calabria | *Parmigiano Reggiano*, 18 month aged cow milk, Emilia Romagna | *Umbriaco alla Birra*, aged cow milk with beer washed rind, Veneto 17

## Primi – Pasta, Risotto

**BURRATA RAVIOLI** | truffle crema | hazelnut crumb | local honey | radicchio julienne 29

**TAGLIATELLE** | arugula infused tagliatelle | sugo di mare with pacific white shrimp, bay scallops and mussels | 28

**GNOCCHI** | in house made local potato dumplings | mushroom ragu alla boscaiola with marsala, fresh thyme and tomato 26

**MEZZE MANICHE ALLA VODKA** | Ontario bacon | tomato sugo | vodka | fresh cream | parmigiano 26

**RISOTTO AL AMARONE** | carnaroli rice with shallots, vegetable broth, butter and Amarone red wine | parmigiano crisp 27

**TAGLIOLINI** | roasted squash, pork sausage and sage | fresh arugula | parmigiano 26

**GARGANELLE** | braised beef short rib ragu with soffrito, red wine and fresh herbs | pecorino 27

**TAGLIOLINI CACIO E PEPE** | thin egg pasta | traditional romansauce of pecorino cheese and black pepper | pecorino crisp 25

### \*SPAGHETTI CACIO E PEPE -PLANT BASED

al dente long pasta | puree of roasted cashews, miso paste and extra virgin olive oil | toasted peppercorn 27

## SECONDI – Mains

**GAMBERIE CAPASANTE** | pan seared east coast scallops and pacific white shrimp | vermouth reduction | grilled polenta | farm vegetable medley 32

**GRIGLIATA DIVITELLO** | stuffed Ontario veal chop with pancetta, fontina cheese, rapini and roasted garlic | red pepper puree | local potato | seasonal vegetables 36

**TROTA** | potato crusted Manitoulin rainbow trout | farro, arugula and cherry tomato insalatina | local beet reduction 36

**FILETTO DI MANZO** | grilled 8oz AAA Alberta beef tenderloin | local mushrooms | rosemary and lemon potatoes | salsa verde 54

**QUAGLIE AL MATTONE** | grilled Nipissing Farms boneless quail | slow cooked farro | red cabbage slaw | balsamic reduction 37

**AGNELLO** | pistacchio and fresh herb crusted rack of Australian lamb | roasted mini reds | roasted red peppers | sauteed rapini 56

**CAVOLFIORE** | wood-oven roasted cauliflower steak with quinoa, fig & crushed pistachio | balsamic reduction 28

**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!**