

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

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

SEPIE IN UMIDO CON PISELLI | slow simmered calamari with garlic, garden peas, tomato and extra virgin olive oil 14

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 crème fraiche | cured duck egg yolk 18

POLIPO | chargrilled octopus | cannellini bean, potato and red pepper insalata | citrus chili dressing 24

INSALATA DI CESARE | romaine heart | lemon and parmigiano dressing | focaccia croutons | Prosciutto crisp | shaved parmigiano reggiano 17

INSALATA DI FUNGHI | local mushroom medley sautee | radicchio and mix green salad | marsala vinaigrette | crispy shallots | mascarpone, pine nut, prosciutto and fig truffle 15

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 | *Salame felino* - local made pork salami | *lonza* - cured pork loin 18

FORMAGGI | selection of 4 cheeses served with seasonal made preserves | *Parmigiano Reggiano* - aged cow milk, Emilia Romagna | *Pecorino Crotonese*, aged sheep milk, Calabria | *Gorgonzola Dolce*, blue veined cow milk, Veneto | *pecorino campitello* - semi aged sheep milk, Toscana 17

Primi – Pasta, Risotto

BURRATA RAVIOLI | truffle crema | walnut crumb | local honey | radicchio julienne 29

CHITTARA | sugo di mare with pacific white shrimp, bay scallops and mussels | 28

GNOCCHI | in house made local potato dumplings | traditional ragu with veal, chicken and beef with white wine, nutmeg, cloves and tomato passata 26

MEZZE MANICHE ALLA VODKA | Ontario bacon | tomato sugo | vodka | freshcream | parmigiano 26

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

SPAGHETTINI | local mushrooms, garlic, artisan sausage, salsa tartufata, white wine | parmigiano 29

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

SPAGHETTINI CACIO E PEPE | thin egg pasta | traditional romansauce of pecorino cheese and black pepper | pecorino crisp 25
**vegan option also available 28*

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 38

TROTA | potato crusted Manitoulin rainbow trout | farro, arugula and cherry tomato insalatina | local beet reduction 39

FILETTO DI MANZO | grilled 8oz AAA Alberta beef tenderloin | local mushrooms | rosemary and lemon potatoes | salsa verde 58

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 58

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!