

Cicchetti – Pronounced ‘chee-keh-tea’ – small plates

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.

Croccante di Salmone – panko crusted salmon, potato and spring onion croquette | salsa remoulade 13

Parmiggiano di Melanzane – wood oven baked eggplant parmigiano with fior di latte and parmigiano cheese | tomato sugo | fresh basil and mint 12

Arancini – mushroom trifolati and salsa tartufata | asiago crema 10

Cotecchino e Lenticchie - traditional slow cooked pork sausage | braised lentils with carrot brunoise, celery, onion and bay leaves | garlic rubbed crostini 13

Calamari Grigliata – grilled citrus marinated calamari | blistered cherry tomato and black olive relish | charred lemon 12

Agnello Scottaditto – lemon, rosemary and orange zest marinated lamb | roasted carrot puree 15

Antipasti – Appetizer

CARPACCIO DI MANZO | AAA Alberta beef | lemon and extra virgin olive oil dressing | capers | radicchio, arugula, mint and celery insalatina | local micros | shaved parmigiano reggiano 17

INSALATA INVERNALE | winter salad of radicchio and shaved fennel | marinated infornate olives | seasonal oranges | Tuscan extra virgin olive oil | balsamic drizzle 17

CRUDO DI SALMONE | beetroot and crosscut gin cured Atlantic salmon | lemon crème fraiche | onion in agrodolce | local greens | fish roe garnish 19

FRITTO MISTO | fried lightly floured calamari, pacific white shrimp, east coast scallops and local pickerel | fresh lemon and smoked paprika aioli 22

POLIPO ALLA GRIGLIA | grilled octopus tentacle with fresh herbs, lemon and extra virgin olive oil | wood oven roasted red peppers and Yukon gold potato salad | parsley chimichurri | citrus reduction drizzle 24

INSALATA DI CESARE | romaine hearts | egg, lemon, parmigiano and olive oil emulsion | crisp prosciutto | herbed croutons | shaved parmigiano 17

COZZE IN BRODETTO | PEI mussels, white wine, chili, garlic and tomato brodo | grilled crostini 18

TAGLIERE DI SALUMI | selection of Italian and house cured meats 20

TAGLIERE DI FORMAGGI | selection of Italian and Ontario cheeses | local honey | in house made jams 21

Primi – Pasta & Risotto

LUNETTE CON SALSA LIMONE | spinach and ricotta stuffed ravioli | fresh lemon zest, butter and parmigiano sauce 30

GNOCCHI ALLA BOLOGNESE | In house made local potato dumplings | traditional veal, chicken and beef ragu with white wine, nutmeg, cloves and tomato 30

MEZZE MANICHE ALLA VODKA | Ontario bacon | tomato sugo | vodka | fresh cream | parmigiano 30

RISOTTO AL PERE E NOCE | carnaroli rice | poached bosc pear, gorgonzola and radicchio | crushed walnuts | local honey drizzle 30

CHITTARA ALLA VONGOLE | fresh clams, white wine, garlic, pepperoncino, extra virgin olive oil and fresh parsley 31

PENNE ALLA BURINA | broccoli, smoked bacon, chili white wine and parmigiano crema 29

SECONDI – Mains

FILETTO DI MANZO | grilled 8oz AAA Alberta beef tenderloin | local mushroom sautee | rosemary and lemon potatoes | seasonal vegetables 58

AGNELLO | pistacchio and fresh herb crusted rack of Australian lamb | roasted mini red potatoes | sauteed rapini | farm vegetable medley 58

CACCIUCCO | traditional Tuscan fish stew with PEI mussels, calamari, fresh clams, octopus, pacific white shrimp and butter poached cod | tomato brodo 40

SCALLOPINE DI VITELLO | pan seared Ontario veal scallopine layered with prosciutto, sage and fontina | white wine, local mushroom and parsley sauce | seasonal vegetable medley 37

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

SALMONE IN CARTOCCIO | oven roasted Atlantic salmon | Poulin Yukon gold potatoes | broccolini | heritage carrots | lemon and parsley 37

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!