



Insalata Antipasti e Zuppe

Seasonal Chef's Soupe du Jour

Please ask your server for today's featured soup
\$9/900pts

Antipasto Salad

Leafy greens, balsamic grilled tomato, sundried tomatoes, toasted pine nuts, bocconcini, artichokes, and marinated olives

\$14/1400pts

Bruschetta Al' Italiana

Diced tomato, garlic, olive oil, and parmesan dusted Italian bread

\$11/1100pts

Italian Wedding Soup

Tender meatballs, simmered in a fragrant chicken stock, with fresh vegetables

\$9/900pts

Cozze Al Vino Bianco

Fresh P.E.I. Mussels, White wine sauce, and tomato concassee

\$16/1600pts

Chef's Artisanal Formaggio Pizza

\$18/1800pts

Each additional item \$2/200pts

Pepperoni, sopressata, funghi, onions, peppers, and tomatoes.

Prosciutto \$3/300pts

Fried Calamari

Lightly dusted crispy fried squid, and Sriracha aioli

\$16/1600pts

Contorni

Funghi Saltati

\$9/900pts

Sweet Corn & Zucchini Parmesan Fritters (6)

\$9/900pts

Roasted Sicilian Caponata

Artichokes, eggplant, zucchini, San Marzano tomato sauce, anchovy, peppers, capers, olives, wildflower honey (from our own apiary)

\$13/1300pts

Fingerling Potatoes

\$7/700pts

Roasted Garlic & Parmesan French Fries

\$10/1000pts

Pasta

Lasagna Bolognese

San Marzano tomatoes, béchamel, buffalo mozzarella & beef ragu

\$27/2700pts

I Ravioli

Handmade three cheese ravioli, prosecco cream, and black italian truffle oil

\$28/2800pts

Fettuccini & Wild Mushroom Fricassee

Fresh made pasta, pancetta, mushrooms, sun dried tomatoes, zucchini, aged Parmigiana, EVOO

\$31/3100pts

Frutti Di Mare

Fresh mussels, clams, squid, blacktiger shrimp, linguini pasta and arrabiatta sauce

\$37/3700pts

Slow Braised Wild Boar & Pappardelle Pasta

A ragu, cooked in Chianti, fresh vegetables, pancetta and fragrant herbs

\$38/3800pts

Pesce e Carne

Chicken Marsala

Capellini aglio e olio, vino, pomodori secchi

\$31/3100pts

Fresh Catch of the Day

Please ask your server about our fresh catch

\$34/3400pts

Tuscan Beef Tenderloin

Fire charred 8oz AAA local cut fillet, and pernod butter

\$49/4900pts

12oz AAA Ribeye Steak

Balsamic grilled tomato and compound porcini butter

\$54/5400pts

Add Grilled 5 oz Lobster Tail

\$14/1400pts

Add 4 Little Neck Clams Scampi

\$9/900pts

Add 2 Jumbo Shrimp Scampi

\$12/1200pts

Add Fresh PEI Mussels

Vino, fresh tomatoes, and garlic

\$9/900pts



WINE LIST

Sparkling Wine

Terre Gaie Prosecco | *Italy*
\$13 | - | \$55

Rosé

Peller Family Reserve Rose | *VQA Ontario*
\$9 | \$12 | \$38

White Wine

Trius Sauvignon Blanc | *VQA Ontario*
\$9 | \$12 | \$38

Wayne Gretzky Pinot Grigio | *VQA Ontario*
\$10 | \$13 | \$45

Terre Gaie Pinot Grigio | *Italy*
\$11 | \$14 | 48

Kim Crawford Sauvignon Blanc | *NZ*
\$14 | \$19 | \$65

Coastal Vines Chardonnay | *USA*
\$14 | \$19 | \$50

Red Wine

Trius Cabernet Sauvignon | *VQA Ontario*
\$9 | \$12 | \$38

Luigi Righetti Valpolicella Classico | *Italy*
\$11 | \$14 | \$48

Sinopie Chianti | *Italy*
\$12 | \$15 | \$50

Septima Malbec | *Argentina*
\$13 | \$16 | \$55

Kingston Shiraz | *Australia*
\$13 | \$16 | \$55

Hahn Pinot Noir | *USA*
\$12 | \$15 | \$50

Tom Gore Cabernet Sauvignon | *USA*
\$14 | \$19 | \$65

BY THE BOTTLE

Sparkling Wine

Peller Ice Cuvee | *VQA Ontario*
\$75

Dom Perignon | *France*
\$450

Blu Giovello Prosecco | *Italy*
\$60

Veuve Cliquot | *France*
\$185

Rosé

Trius Brut Rose | *VQA Ontario*
\$65

Peller Family Reserve Rose | *VQA Ontario*
\$38

Red Wine

J. Lohr Los Osos Merlot | *USA*
\$75

Capitel de Roari Amarone | *Italy*
\$120

Caymus Cabernet Sauvignon | *USA*
\$200