

Assaggi		
Focaccia e Olive <i>freshly baked focaccia, assorted marinated olives</i> 9		Speducci <i>grilled lamb spiedini with a red wine reduction</i> 20
Carciofi Fritti <i>crispy artichoke hearts, lime aioli, pistachio basil pesto</i> 20		Polpo alla Griglia <i>grilled octopus served on a bed of chickpea puree, with sauteed potato, sausage & salsa verde</i> 31
Insalata di Panzanella e Burrata <i>tomatoes, cucumbers, red onions, crusty bread, topped with a whole fresh burrata</i> 21		Fritto Misto <i>fried calamari, shrimp, fried artichokes, peppers, served with aioli & lemon pesto</i> 32
Polpette Fatte in Casa <i>meatballs made in house, veal, pork, beef: plum tomato, sauce, with whipped ricotta & parmigiano</i> 16		Patatine Fritte di Polenta <i>polenta fries tossed in truffle oil, grated parmigiano, side of pomodoro sauce</i> 12
Calamari alla Griglia <i>grilled calamari served with tomato, black olives, capers, arugula, lemon dressing</i> 20		Tagliere di Antipasti (serves 2) <i>polenta fries, fried artichokes, speducci, burrata, meatballs, grilled rapini</i> 48
Insalate		
Cesare Classico <i>classic Caesar, romain hearts, pancetta, croutons, parmigiano reggiano cheese, house made dressing</i> 20		Pecorino <i>sweet butter lettuce, candied pumpkin seeds, goat cheese, dried cranberries, lemon oregano vinaigrette</i> 20
Prosciutto e Melone <i>caramelized melon, prosciutto, arugula, radicchio, shaved parmigiano, balsamic vinegar</i> 22		Insalata di Rucola <i>arugula salad, fresh pear, chestnuts, cherry tomatoes, topped with crispy shallots, & shaved parmigiano, lemon oregano vinaigrette</i> 21
Pasta		
Pappardelle al Ragu’ di Agnello <i>pappardelle pasta, in a lamb ragu’</i> 30		Spaghetti Frutti di Mare <i>spaghetti alla chitarra with shrimp, calamari, mussels, scallops, garlic, white wine tomato broth</i> 36
Risotto ai Funghi <i>arborio rice, shitake, portobello & cremini mushrooms, garlic, in a porcini mushroom stock, shaved truffle & truffle oil</i> 30		Cacio e Pepe <i>spaghetti alla chitarra with creamy pecorino romano cheese & freshly ground black pepper, topped with a whole burrata</i> 30
Strozzapreti ai Funghi <i>hand rolled Italian pasta, mixed mushrooms, marsala cream sauce, shaved truffle</i> 28	Ravioli Ripieni <i>jumbo ravioli filled with ricotta & spinach in fresh plum tomato sauce</i> 26	Gnocchi alla Sorentina <i>made in house potato dumplings, in a plum tomato sauce, stracciatella, fresh basil</i> 28
Secondi		
Paillard di Vitello <i>Tender grilled veal, served with arugula salad, pickled red onions cherry tomatoes, sun dried cherries, shaved parmigiano reggiano</i> 36		Filetto di Branzino <i>branzino filet, with shrimp, served with saffron risotto & peas</i> 38
Pollo al Marsala <i>chicken breast in a marsala wine reduction with mixed mushrooms, served with potatoes & vegetables</i> 34		Tagliata di Manzo <i>sliced 10 oz Ribeye steak, peppercorn sauce, grilled mini peppers, & truffle fries topped with parmigiano</i> 52
	Agnello alla Griglia <i>1/2 rack grilled Ontario lamb chops, served with mashed potatoes, asparagus, demi glaze</i> 52	
Pizze		
Pepperoni <i>tomato sauce, pepperoni, mozzarella, chili flakes, spicy honey, grated parmigiano</i> 25	Prosciutto e Arugula <i>white pizza, fior di latte, cherry tomatoes, topped with arugula prosciutto, shaved parmigiano reggiano</i> 28	Mortadella <i>white pizza, fior di latte, stracciatella, mortadella, honey, pistachio, olive oil</i> 28
Diavola <i>spicy sopressata, red onion, black olives, calabrian chilie</i> 26	Burrata <i>tomato sauce, fior di latte, roasted heirloom, cherry tomatoes, burrata, pistachio pesto balsamic glaze</i> 30	Margherita <i>tomato sauce, fior di latte, fresh basil</i> 25