

STARTER

WARM OLIVES | 7

CITRUS MARINADE

MUSHROOM CROSTINI | 14

WILD MUSHROOM RAGOUT, HERBS, POACHED EGG, GRILLED BREAD

PROSCIUTTO & MOZZARELLA PANINO | 15

FIOR DI LATTE, PROSCIUTTO COTTO, ASIAGO DIP

MEATBALLS | 15

BEEF & PORK MEATBALLS, TOMATO SAUCE, PARMESAN

CALAMARI | 14

BUTTERMILK MARINADE, TOMATO, CAPER, GREEN ONION

ARANCINI | 15

RISOTTO BALLS, PARMESAN, TRUFFLE AIOLI, ARUGULA

ANTIPASTO | 26

CURED MEATS, CHEESE, PICKLES

VEGETABLE

CAPRESE | 11

TOMATOS, BASIL, FIOR DI LATTE, BALSAMIC

GRILLED ASPARAGUS | 13

POACHED EGG, BREAD CRUMBS, PROSCIUTTO, CITRUS VINAIGRETTE

ROASTED CAULIFLOWER | 15

RAISINS, CUMIN, CHICKPEAS, SPINACH, PECORINO

MARINATED LOCAL BEET SALAD | 11/16

GOAT CHEESE, PISTACHIO, GRAPEFRUIT, CITRUS VINAIGRETTE, SPINACH

CAESAR SALAD | 11/16

ROMAINE LETTUCE, LEMON ANCHOVY DRESSING, PANCETTA, PARMESAN, CROUTONS

SQUASH SALAD | 12/17

ROASTED SHALLOT & BALSAMIC VINAIGRETTE, RADICCHIO, GORGONZOLA, CANDIED PECANS

SUPER SALAD | 11/16

HAZELNUT VINAIGRETTE, QUINOA, ORANGE, POMEGRANETE SEED, CUCUMBER, PICKLED SHALLOT, AVOCADO, TOASTED HAZELNUTS, MINT, EXTRA VIRGIN OLIVE OIL

ADD ROASTED CHICKEN | 5

MEAT

16oz RIB EYE STEAK | 39

HERB BUTTER, GRILLED LEMON

PASTA

Our pasta IS MADE IN-HOUSE DAILY USING HIGH QUALITY SEMOLINA FLOUR AND IS EXTRUDED THROUGH TRADITIONAL BRONZE DIES CREATING A TEXTURED NOODLE.

SPAGHETTI & MEATBALLS | 20

SPAGHETTI CHITARRA, BEEF & PORK MEATBALLS, TOMATO SAUCE,

TORN BASIL, PARMESAN

SPAGHETTI CARBONARA | 20

SPAGHETTI CHITARRA, PANCETTA, EGG YOLKS, PECORINO ROMANO, BLACK PEPPER

MUSHROOM RIGATONI | 19

ROASTED MUSROOMS, HERBS, PARMESAN, WHITE WINE

SCALLOP LINGUINI | 22

OLIVES, SUNDRIED TOMATO, SPINACH, PARMESAN, CITRUS, HERBS

ROASTED EGGPLANT RAVIOLI | 21

ROASTED GARLIC EGGPLANT FILLING, BASIL, CHARRED TOMATO, RICOTTA, PINENUT

POTATO GNOCCHI | 19

GORGONZOLA CREAM, PICKLED PEAR, BALSAMIC REDUCTION, CHIVE

TEN-LAYER LASAGNA | 24

BOLOGNESE, TOMATO SAUCE, BECHAMEL, MOZZARELLA, PARMESAN, ASIAGO, FIOR DI LATTE

PIZZA

Every morning WE HAND ROLL OUR DOUGH USING FINE GRADE '00' FLOUR. WE THEN COLD FERMENT IT FOR A MINIMUM OF FOUR DAYS, GIVING IT AN AIRY TEXTURE AND SOFT CRUST.

MARGHERITA | 17 TOMATO, FIOR DI LATTE, BASIL

HAM & PINEAPPLE | 21 TOMATO, PROCIUTTO COTTO, PINEAPPLE, MOZZARELLA, CHILI

PEPPERONI | 20 TOMATO, PEPPERONI, FIOR DI LATTE, MOZZARELLA

SAUSAGE | 20 TOMATO, FENNEL SAUSAGE, PICKLED SUMMER PEPPERS, MOZZARELLA, FIOR DI LATTE

BEEF SALAMI | 20 TOMATO, BEEF SALAMI, MOZZARELLA

MUSHROOM | 19 TALEGGIO CREAM, DUXELLE, FONTINA,

MARINATED MUSHROOM, BASIL, LEMON

SIX CHEESE | 20 GARLIC CREAM, FONTINA, GORGONZOLA, ASIAGO, FIOR DI LATTE, MOZZARELLA, PECORINO, PARMESAN, LEMON HONEY, BLACK PEPPER

MORTADELLA | 21 TOMATO, MORTADELLA SAUSAGE, MOZZARELLA, MARSCAPONE, PISTACHIO, BASIL

ZUCCHINI | 18 PINENUT PESTO, GOAT CHEESE, MINT, LEMON

CHICKEN & PROSCIUTTO | 22 BECHAMEL, CHICKEN SAUSAGE, PROSCIUTTO, ASIAGO, SPINACH

POTATO | 19 BECHAMEL, YUKON GOLD POTATO, ROASTED SHALLOT, FRIULANO, BURRATA, GRILLED SCALLION

ROMANO | 21 TOMATO, ANCHOVY, CAPER, CHILI, MOZZARELLA

ADD-ONS | 3 /EACH

FRESH MOZZARELLA

GLUTEN FREE CRUST

WHITE ANCHOVIES

FREE RUN EGG

Using milk from CANADIAN DAIRY FARMS, OUR FIOR DI LATTE AKA "FRESH MOZZARELLA" IS MADE IN-HOUSE DAILY BY STRECHING AND PULLING THE HEATED CURD TO CREATE A SMOOTH, FLAVORFUL CHEESE.

EXECUTIVE CHEF: JP PEDHIRNEY