

PANE

PANE 9 

Homemade bread, focaccia and taralli pugliesi served with Carobbio extra virgin olive oil from Chianti Classico.

FRITTI

CROCCHETTE PATATE E SCAMORZA 18 

Crispy breaded mashed potatoes, scamorza cheese, parsley, black pepper, Parmigiano Reggiano DOP.

SUPPLÌ AL TELEFONO 18 

Crispy rice croquette stuffed with mozzarella cheese, San Marzano DOP tomato sauce.

FRITTURA MISTA 27

Fried Loligo squid, tiger shrimp, black cod, squid ink mayo.

ANTIPASTI

SALUMI E GNOCCO FRITTO 28

Certified cured Italian meats served with fried dough.

FORMAGGI 29  

Certified Italian cheese, fruit preserve.

DENTICE CRUDO 32 

Red Snapper, fresh calabrese chili, lemon vinaigrette, basil oil, pink peppercorn.

CARPACCIO CIPRIANI 22 

Canada Prime eye of round, Cipriani sauce, micro herbs.

BURRATA E CAPONATA 25  

Burrata cheese, eggplant, celery, onions, San Marzano DOP tomato sauce, basil.

ALICI MARINATE 15 

Marinated white anchovies, fennel, Navel orange segments, pickled shallots, marjoram, Carobbio EVOO.

POLPETTE AL SUGO 19 

Canada Prime Beef meatballs, San Marzano DOP tomato sauce, garlic, Parmigiano Reggiano DOP, basil, homemade focaccia.

INSALATE E ZUPPE

ARUGULA SALAD 18  

Wild Arugula roots, Pecorino Romano DOP, black pepper lemon vinaigrette.

RADICCHIO E PERE SALAD 18   

Radicchio di Treviso, Castelfranco, Barlett pears, garlic confit walnut vinaigrette, 8 years Balsamico Defrutum.

RIBOLLITA SOUP 18 

Red Kidney beans, black kale, carrots, celery, onions, San Marzano tomatoes DOP, focaccia.

PASTA  Gluten-free pasta available • Add \$3

STROZZAPRETI ALLA BOLOGNESE 28

Homemade pasta, Canada Prime beef and Ontario pork ragù, red wine, San Marzano DOP tomato sauce, Parmigiano Reggiano DOP.

FETTUCCINE AL RAGÙ ABRUZZESE 34

Homemade egg pasta, braised Ontario Lamb and Canada Prime beef Ragù, Pancetta, onions, red wine, fried rosemary, San Marzano DOP tomato sauce.

SPAGHETTI AL POMODORO 22 

Afeltra Spaghetti di Gragnano IGP, San Marzano DOP tomato sauce, basil, Parmigiano Reggiano DOP.

TONNARELLI ALLA NORCINA 27

Homemade egg pasta, garlic soffritto, pork and fennel sausage, white wine, Pecorino Romano DOP. **Add Uncinato Black Truffle 10**

RAVIOLI ALLA ZUCCA VIOLINA 26  

Homemade ravioli filled with ricotta and walnut, Violina pumpkin sauce, Taleggio DOP fonduta, brown butter, roasted pumpkin seeds, fried sage.

RIGATONI ALL’ AMATRICIANA 28

Homemade Rigatoni, Guanciale, San Marzano DOP tomato sauce, Pecorino Romano DOP, chili, black pepper.

GNOCCHI ALLE COZZE 29

Homemade potato gnocchi, San Marzano DOP tomato sauce, Spring Island mussels, shellfish bisque, white wine.

SECONDI

“ORECCHIA DI ELEFANTE” 55

“Elephant Ear” 12oz breaded Milanese style veal cutlet fried in St Brigids butter, misticanza salad, Maldon salt.

TAGLIATA DI MANZO E RUCOLA 60 

10 oz Canada Prime Striploin, Wild Arugula Roots, Parmigiano Reggiano DOP, Carobbio extra virgin olive oil from Chianti Classico, 8 years Balsamico Officinae Defrutum.

POLLO ALLA DIAVOLA E PEPERONI 36 

Half Voltigeurs Farm deboned chicken, chili, squash, mini bell peppers.

MERLUZZO ALLA SICILIANA 49 

Sous vide Black Cod, Manila Clams, black olives, capers, white wine, San Marzano DOP tomato sauce, oregano.

PIZZE

Freshly made-to-order hand-tossed pizza with a rosse or bianche sauce.

ROSSE

MARGHERITA 22 

San Marzano DOP tomato sauce, fior di latte mozzarella, basil, Carobbio extra virgin olive oil from Chianti Classico.

NAPOLETANA 24

San Marzano DOP tomato sauce, confit garlic, oregano, pickled white anchovies, Taggiasca olives, majoram.

CALABRESE 29

San Marzano DOP tomato sauce, Nduja, red onions fior di latte mozzarella, black olives.

PROSCIUTTO E FUNGHI 28

San Marzano DOP tomato sauce, herb roasted Villani Prosciutto Cotto from Bologna, wild Ontario mushrooms, fior di latte mozzarella.

ALLERGEN KEY

 Vegetarian

 Gluten-Free

 Contains Nuts

OSSOBUCO ALLA MILANESE 55

Braised veal shank in San Marzano DOP tomato sauce, saffron Meracinque Carnaroli risotto, lemon and herbs gremolata.

BRANZINO E SCAROLA 45  

Pan seared sea bass, Neapolitan style braised escarole, raisins, capers, pine nuts.

SELLA DI AGNELLO 49 

10oz Grilled Ontario Lamb saddle, seasonal vegetables, lamb jus.

SIDES

PATATE ARROSTO 12  

Roasted potatoes, fresh herbs, St Brigids butter, garlic.

VERDURE DI STAGIONE: 16  

Seasonal fresh vegetables.

BIANCHE

MORTADELLA E STRACCIATELLA 30 

Mortadella di Bologna IGP, stracciatella cheese, lime zest, pistachio, Carobbio EVOO.

RAPINI E SALSICCIA 28

Fior di latte mozzarella, pork and fennel sausage, rapini, calabrese chili.

ZUCCA E GORGONZOLA 29 

Pumpkin purée, Gorgonzola DOP fonduta, roasted pumkin seeds fried rosemary.

WHAT IS DOP?

Denominazione d’Origine Protetta — Protected Designation of Origin

The DOP label guarantees that your favourite cheese, prosciutto, olive oil, tomatoes, etc., is produced, processed, and packaged in a regulated, specific geographical zone and according to tradition.