ANTIPASTO

HOUSE MADE FOCACCIA spiced olives and peperoncino 6

BRUSCHETTA tomatoes, garlic, oregano, shavings of parmigiano reggiano, balsamic glaze 12

POLENTA FRIES gorgonzola dip + spicy marinara 14

POLPETTINE in tomato sauce 16

ARANCINI rice balls stuffed with meat ragu, melted mozzarella 16

GF **CAPRESE**
mozzarella di bufala, vine ripened tomatoes, basil, extra-virgin olive oil, balsamic vinegar 22

GF **FUNGHI**
grilled portobello, oyster + cremini mushrooms, extra-virgin olive oil, truffled balsamic vinegar 20

GF **CARPACCIO**
thinly sliced raw beef*, arugula, shavings of parmigiano reggiano, extra-virgin olive oil, lemon juice 24

FRIED ZUCCHINI + ARTICHOKES roasted red pepper aioli 22

BAKED EGGPLANT melted bocconcini, parmigiano, light tomato 20

GF **MINESTRONE**
zucchini, potatoes, beans, celery, carrots, tomato broth 18

GF **GRILLED WHOLE CALAMARI**
mixed greens, diced tomatoes extra-virgin olive oil, lemon juice 24

GF **GRILLED OCTOPUS**
mixed greens, radicchio, purple potato, green beans, fried capers, lemon juice 24

BLACK TIGER SHRIMP spicy wine garlic tomato sauce 22

FRIED CALAMARI garlic mayo + spicy marinara 22

GF **MEDITERRANEAN CLAMS + MUSSELS**
parma broth, crispy shallots, chives 24

CHOPPED RAW TUNA*
lemon, avocado, Sicilian capers, extra-virgin olive oil, sea salt 24

SALUMERI

SALUMI
Prosciutto di Parma, capocollo, salsiccia Calabrese homemade taralli, olives 26

GF **PROSCIUTTO + FORMAGGIO**
Prosciutto di Parma, hot salami, Italian cheeses, olives 26

GF **FORMAGGI**
selection of soft + hard Italian cheeses, walnuts, honey peppered pineapple 25

GF **BURRATA**
traditional soft Italian cheese, Prosciutto di Parma, arugula, aged balsamic vinegar 29

INSALATE

GF **ORGANIC MIXED GREENS**
balsamic vinegar, extra-virgin olive oil 16

INSALATA CESARE
croutons, bacon, parmigiano, lemon, extra-virgin olive oil 18

GF **RADICCHIO + ENDIVE**
sweet gorgonzola, roasted red peppers, black olives, pine nuts, honey, balsamic vinegar, extra-virgin olive oil 18

GF **ARUGULA TUNA**
arugula, seared tuna, potatoes, eggs, red onions, cherry tomatoes, black olives, green beans, anchovies, white wine vinegar, extra virgin olive oil 22

GF **ARUGULA, RADICCHIO, ENDIVE**
portobello mushrooms, shaved parmigiano reggiano, lemon, extra-virgin olive oil 20

PIZZA

MARGHERITA
fior di latte, San Marzano D.O.P tomato, basil 19

da NAPOLI
tomato chunks, fresh mozzarella, grana padano, garlic, oregano 19

MOZZARELLA DI BUFALA
tomato, mozzarella di bufala, basil, extra-virgin olive oil 22

SAN GIORGIO
tomato, fresh mozzarella, spicy soppressata, black olives 22

AMERICANA
tomato, fresh mozzarella, pepperoni, mushroom, green peppers 22

DIAVOLA
tomato, fresh mozzarella, spicy calabrese salami, roasted red peppers 24

CAPRICCIOSA
tomato, fresh mozzarella, Italian ham, mushrooms, artichokes, olives 24

QUATTRO STAGIONI
tomato, fresh mozzarella, olives, 1/4 red peppers, 1/4 mushrooms, 1/4 eggplant, 1/4 zucchini 24

GOURMET

di NICOLINO
tomato, fior di latte, arugula, prosciutto di parma crudo 27

FUNGHI
wild mushrooms, fontina cream, white truffle oil 26

GORGONZOLA
fresh mozzarella, gorgonzola, fresh pears, walnuts, honey 24

POLLO PESTO
pesto chicken, fior di latte, roasted peppers, goat cheese 27

MORTADELLA
smoked provolone, fresh mozzarella, pistachio, caramelized onion 27

FRESH ITALIAN TRUFFLE
summer truffle, truffle paste, mozzarella di bufala, Italian sausage, arugula 30

CALZONE

ROASTED VEG
tomato, bocconcini, rapini, roasted peppers 24

ITALIAN SAUSAGE
tomato sauce, mozzarella, spicy Italian sausage, spicy soppressata 24

RISOTTO

GF with sundried tomato + almond pesto, blistered tomato, parmigiano reggiano, spinach 24

GF with porcini mushrooms, truffle oil 29

GF with fresh clams, mussels, calamari, tiger shrimp 30

PASTA

PASTA FRESCA *FRESH IN HOUSE*

LOBSTER RAVIOLI
lemon, béchamel, lobster cream sauce 32

BRAISED SHORT RIB RAVIOLI
porcini cream sauce, parmigiano reggiano 32

GNOCCHI
tomato + ricotta or gorgonzola or rosé sauce 28

LASAGNA
mozzarella cheese, salumi, traditional Bolognese sauce, parmigiano reggiano 28

PAPPARDELLE
slow cooked lamb ragu, pecorino shavings 32

TAGLIATELLE BOLOGNESE
traditional meat sauce, parmigiano reggiano 28

TAGLIATELLE
wild mushroom, black truffle paste, white wine 28

SPAGHETTI
homemade meatballs, spicy tomato sauce 28

ORECCHIETTE
rapini, spicy Italian sausage, fontina, parmigiano reggiano, garlic, extra virgin olive oil 29

PASTA CORTA

PENNE ARRABBIATA
San Marzano tomato, hot chillies, garlic 26

PENNE ALLA VODKA
rosé vodka cream sauce, pancetta 27

FUSILLI
chicken, porcini mushrooms, light cream sauce, truffle oil 28

PASTA LUNGA

SPAGHETTI POMODORO
fresh tomato sauce, basil, garlic 26

SPAGHETTI CARBONARA
pancetta, egg yolk, parmigiano reggiano, cracked black pepper 27

LINGUINE w/ PESTO
grilled chicken, pesto, parmigiano reggiano, toasted pine nuts, extra-virgin olive oil 29

SEAFOOD LINGUINE
fresh clams, mussels, calamari, tiger shrimp, light tomato sauce 30

FETTUCINE ALFREDO
light cream sauce, parmigiano reggiano, Italian parsley 26

gluten-free + whole wheat pasta available

SECONDI

BISTECCA
grilled striploin steak*, lobster compound butter, veal jus, french fries 48

POLLO PARMIGIANA
breaded boneless organic chicken breast, melted mozzarella parmigiano, tomato sauce, rapini, roasted fingerling potatoes 36

VEAL MILANESE
butterflied breaded veal chop, rapini, roasted fingerling potatoes 42

CHIANTI BRAISED SHORT RIBS
10oz porcini crusted beef short ribs, gorgonzola polenta, crispy onions 44

GF **BRANZINO**
crispy whole fish, red pepper aioli, grilled rapini, cherry tomato salsa 42

GF **SALMONE FRESCO ATLANTICO**
fresh Atlantic salmon*, grilled asparagus, fennel, orange salad 36

ALL ITEMS INDICATED WITH GF ARE CREATED USING GLUTEN-FREE INGREDIENTS.

ALL ITEMS INDICATED WITH * ARE EITHER COOKED TO ORDER, UNDERCOOKED OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

TORONTO
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PER FINIRE

DOLCI

LEMON RICOTTA CHEESECAKE 12
black cherries, white chocolate shavings

TIRAMISÙ 12
Venetian classic

GELATO 12
made in house

CHOCOLATE BACI BOMBE 12
hazelnut praline

VANILLA BEAN PANNA COTTA 12
strawberry, prosecco fizz

AFFOGATO 12
vanilla gelato, espresso shot

NUTELLA PIZZA 16
banana, crushed hazelnuts

CAFE

ESPRESSO	3
DOUBLE ESPRESSO	5
MACCHIATO	4
AMERICANO	4
CAPPUCCINO	5
LATTE	5
ADD 1OZ BAILEY'S OR KAHLUA	5
TEA	4

LIQUORE

AMARO

	1 oz
Averna	10
Lucano	10
Montnegro	10
Jagermeister	10
Cynar	10
Fernet Branca	10
Nonino	14

GRAPPA

	1 oz
Sarpa di poli	10
Friulano Nonino	14
Montanaro di Camomilla	14

APERITIVO & DIGESTIVO

	1 oz
Luxardo White Sambuca	10
Luxardo Black Sambuca	10
Aperol	10
Campari	10
Lillet Blanc	10

VERMOUTH

	2 oz
Martini Bianco	10
Martini Rosso	10
Cinzano	12
Cocchi Americano	14
Carpano Antica Formula	16

COGNAC

	1 oz
Hennessey VS	16
Hennessey VSOP	24
Remy Martin VSOP	24
Hennessey XO	48

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