

ANTIPASTI * APPETIZERS

CALAMARI FRITTI - \$16 lightly floured and fried squid/ fresh lemon

BARBABIETOLE - \$16 Cookstown organic golden beets/ organic baby arugula / rosewood farms honey/ crumbled goat cheese/ candied walnuts/ prosecco vinaigrette

SARDINE - \$12 de-boned and butter-fried then floured and fried sardines/ salsa Verde

BURRATA FRESCA - \$18 fresh local burrata cheese/ cherry tomatoes/ grilled focaccia

CAPRESE - \$16 local mozzarella di bufala/ heirloom tomatoes/ Tuscan olive oil/ basil

FUNGHI CALDO - \$16 warm mixed Niagara cultivated "marcs mushrooms" / organic baby spinach/ D.O.P gorgonzola/ olive oil/ Reggiano

GAMBERI - \$18 grilled shrimp/ grilled radicchio/ seasoned tomatoes/ spicy pea puree

INSALATA DI RUCOLA - \$16 baby arugula/ roasted peppers/ goat cheese/ Romano

PROSCIUTTO E FICO FRESCO - \$18 DOP prosciutto/ bruschetta tomatoes/ grilled focaccia/ fresh fig/ balsamic reduction

ANTIPASTI MISTI - \$18 assorted salumi/ cheese/ pickled veggies/ focaccia

PRIMI * PASTA

LASAGNE - \$23 ground beef/ fresh egg pasta/ tomato/ mozzarella

GNOCCHI CON POLLO E POMODORO - \$26 our fresh Gnocchi made from non gmo semolina from Puglia/ served in mamas local grass fed Bolognese (meat sauce)

LINGUINE CON RAPINI - \$18.75 fresh tomato/ garlic/ rapini

LOBSTER LINGUINE- \$39 roasted lobster tail/shrimp/red peppers/asparagus /garlic/olive oil

PENNE ALLA RICOTTA - \$18.75 tomato sauce/ ricotta dura/ fresh basil

SPAGHETTINI DI MARE - \$29 shrimp/ scallops/ mussels/ calamari/ light tomato sauce

SECONDI * MAINS

COSCE D'ANATRA - \$26 King Cole Farms Sexy roast duck leg/ white wine/ rosemary/ on wilted spinach

COSTOLETTE DI AGNELLO - \$39 pistachio crusted Lamb rack chops (3)/ roasted root vegetables/mushroom red wine reduction

MAIALE - \$28 grilled Harley farms 14oz. Pork Chop/ peppers/ onions

POLPETTE DI ROSA - \$24 Rosa's mozzarella-stuffed meatballs/ tomato sauce

SPIGOLA ALLA GRIGLIA - \$32 grilled 9 oz. European sea bass filet/ French beans/ cherry tomatoes / red onion

OSSOBUCO - \$29 slow-braised beef shank w/ marrow bone/ tomato/ carrot/ onion

BISTECCA DI MANZO - \$38 grilled and sliced 10 oz Beverly Creek Farms regal striploin/ mash/ asparagus/ mushroom red wine reduction

SCALOPPINE AL LIMONE - \$29 thinly sliced scaloppini/ fresh lemon/garlic/ French beans

PALMUGIANE CON SUGO - \$24 fried eggplant cutlets/ tomato sauce/ Romano cheese

POLLO PARMIGIANO - \$26 breaded Ontario chicken breast/ tomato sauce/ mozzarella

CONTORNI * SIDES

INSALATA ITALIANA - \$9 mixed Italian salad greens/ red wine vinaigrette

PORTOBELLO - \$12 roasted local portobello/ reduced balsamic/ shaved Reggiano

INSALATA DUE POMODORI - \$9 cherry tomato/ sundried tomato/ red wine vinaigrette

RAPINI ALLA GRIGLIA - \$12

ZUCCHINI ALLA GRIGLIA - \$9

PEPERONI ROSSI ARROSTITI - \$9 St. David's Farms roasted red peppers, peeled, sliced, marinated in olive oil and garlic and served at the ideal temperature

ASPARAGI ALLA GRIGLIA - \$12

Gratuity may be added for parties of 6 or more --- Prices do not include taxes.

Ask your server about the FAMILY STYLE dinner for \$49.00 per person (min. two people)