

ANTIPASTI * APPETIZERS

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

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

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

POLIPO E GAMBERI - \$22 grilled octopus/ grilled shrimp/ romesco/ arugula/ lemon

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

SARDINE - \$12 de-boned and butter-fried grilled sardines/ salsa verde

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

GAMBERI ALLA GRIGLIA - \$18 grilled shrimp/ spicy green pea puree/ seasoned chopped tomatoes/

PRIMI * PASTA

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

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

GNOCCCHI CON POLLO E POMODORO - \$26 Rosas Gnocchi/ shredded Harley farms chicken/ fresh tomato/ basil/ tomato sauce

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

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

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

SECONDI * MAINS

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

SALSICCE BARESE – \$24 our house-made Barese sausage - grilled/ caramelized onions/ fava bean puree/ rapini

PESCE ALLA PUTANESCA - \$29 FOGO ISLAND Cod filet/ spicy giardiniera/ tomato/ capers/ olives

BISTECCA DI MANZO - \$38 grilled and sliced 10 oz Beverly Creek Farms regal striploin/ caramelized onion/ fresh baby arugula/ salsa verde/ Au Jus

AGNELLO BRASATO - \$29 braised lamb shank/ white wine/ peas/ onion/ rosemary/ Lamb Au Jus

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

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

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

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

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

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

SPIGOLA ALLA GRIGLIA - \$29 grilled European sea bass/ spinach/ lemon, garlic, capers

CONTORNI * SIDES

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

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

RAPINI ALLA GRIGLIA - \$12

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

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

ZUCCHINI ALLA GRIGLIA - \$9

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)