

ANTIPASTI * APPETIZERS

- CALAMARI FRITTI - \$18 lightly floured and fried squid/ fresh lemon
POLPO E GAMERI - \$24 grilled octopus/ shrimp/ romesco/ grilled onion
BURRATA FRESCA - \$18 fresh local burrata cheese/ cherry tomato/ grilled focaccia
CAPRESE - \$16 fresh local mozzarella di bufala/ heirloom tomato/ extra virgin olive oil
FUNGHI CALDI - \$16 mixed Niagara organic mushrooms/ baby spinach/ gorgonzola
INSALATA DI RUCOLA - \$16 Cookstown arugula/ roasted peppers/ goat cheese/ Romano
PROSCIUTTO E FIGURA - \$18 DOP prosciutto/ greens/ fresh fig/ balsamic reduction
ANTIPASTI MISTI - \$18 assorted salumi/ cheese/ pickled veggies/ focaccia
GAMBERI ALLA GRIGLIA - \$18 grilled shrimp/ spicy green pea puree
SARDINE - \$12 grilled sardines/tomato sauce

PRIMI * PASTA

- LASAGNE - \$16.75 / \$21 fresh egg-pasta/ ground beef/ mozzarella/ tomato sauce
LINGUINE CON RAPINI - \$13.75 / \$18.75 Italian heritage pasta/ tomato/ garlic/ rapini
ORECCHIETTE ALLA RICOTTA - \$13.75 / \$18.75 classic pasta/ tomato sauce/ ricotta dura
GNOCCHI CON SALSICCIA PICCANTE - \$26 handmade gnocchi/ spicy sausage ragu
SPAGHETTINI DI MARE - \$29 shrimp/ scallops/ mussels/ calamari/ tomato sauce
LINGUINE CON CODA D'ARAGOSTA - \$39 roast lobster tail/ shrimp/ peppers/ asparagus/
garlic olive oil

SECONDI * MAINS

- AGNELLO BRASATO - \$26 braised lamb shank/ white wine/ peas/ onion/ rosemary
COSTOLETTE D'AGNELLO - \$36 grilled lamb chops (2)/ roasted potatoes
OSSOBUCO - \$29 braised beef w/ marrow bone/ tomato/ carrot/ onion/ celery
SEXY COSCE D'ANATRA - \$26 King Cole braised duck leg/ white wine/ rosemary
POLPETTE DI ROSA - \$24 Rosa's mozzarella-stuffed meatballs/ tomato sauce
SCALOPPINE AL LIMONE - \$29 thinly sliced scaloppini/ fresh lemon/garlic/ green beans
PALMUGIANE CON SUGO - \$24 fried eggplant cutlets/ tomato sauce/ Romano cheese
COTOLETTE DI MAIALE - \$26 Perth Pork rib-in chop/ sauteed peppers/ onions
POLLO PARMIGIANO - \$26 breaded Ontario chicken breast/ mozzarella/ tomato sauce
COD PUTTANESCA - \$26 cod fillet/ tomato/capers/olives/ hot peppers
BISTECCA DI MANZO - \$32 grilled 8oz striploin/ caramelized onion/ fresh arugula
SPIGOLA ALLA GRIGLIA - \$29 9oz. fillet/ Cookstown greens/ cherry tomato/ lemon

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 - \$9
ASPARAGI ALLA GRIGLIA - \$9
ZUCCHINI ALLA GRIGLIA - \$9

ASK ABOUT OUR FAMILY STYLE PRIX FIXE MENU