

### **ANTIPASTI\*APPETIZERS**

BURRATA - \$21 locally made burrata cheese/ tomatoes/ focaccia

ZUPPA - \$12 Truffled cauliflower

SPIDUCCI - \$12 King Cole Farms duck breast spiedini/ spinach/ house-made pepperoncini

INSALATA DI POLIPO E PATATE - \$18 salad of Octopus and potato, fresh lemon, parsley and olive oil

ARANCINI - \$12 Carnaroli rice balls/ mixed Niagara mushrooms/ truffle oil/ tomato sauce

ZUPPA - \$12 Tuscan bean and vegetable

INSALATA DI ARUGULA-\$16 organic arugula/roasted red peppers/goat cheese/Romano

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

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

CALAMARI - \$16 N.Z. squid (floured and fried)/ fresh lemon

GAMBERI - \$18 grilled shrimp/ house-made spicy romesco/ arugula/ lemon

SARDINE - \$12 deboned and butter-fried/ fried sardines.

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

### **PRIMI\*PASTA**

LASAGNE - \$23 ground Beverly Farms beef/ mozzarella/ house-made sugo

LINGUINE - \$18.75 rapini/ fresh tomato

STROZZAPRETI- \$18.75 House made pesto with Genovese Basil from Top Tomato farms /Cooktown fingerling potato/ green beans

RISOTTO - \$26 mixed local mushrooms/ truffle oil

PENNE - \$26 House-made Italian sausage/ mushrooms/ tomato/ cream

GNOCCHI - \$26 buffalo mozzarella/ tomato sauce

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

### **SECONDI\*MAINS**

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

BISTECCA -\$36 8 oz. Beverley Creek farms striploin/ fingerlings/ mushrooms/ caramelized onions/ Jus

POLLO PARMIGIANO - \$26 VG poultry 8 oz. breaded Ontario chicken breasts/ mozzarella/ house-made tomato sauce

SPIGOLA ALLA GRIGLIA - \$36 Grilled European Sea bass / lemon, caper butter/ Tuscan bean ragu/ sauteed Tuscan kale

ANATRA - \$26 roasted King Cole sexy duck leg/ rosemary/ garlic/ wine/ fava bean/ squash, parsnips, carrots

MAIALE - \$28 grilled Harley farms 14oz. Pork Chop/ granny smith apples/ Sweet onion jus/ Cookstown Farms fingerlings/ carrots

COD ALLA PUTTANESCA - \$29 Fogo Island Cod/ spicy giardiniera/ tomato/ capers

PALMUGIANE CON SUGO - \$24 Baked floured and fried St. David's eggplant/ Romano cheese/mozzarella/ house-made sugo

AGNELLO BRASATO - \$29 braised lamb shank/ rosemary/ peas/ onion/ Lamb Jus Reduction

### **CONTORNI\*SIDES**

ASPARAGI - \$12 grilled asparagus

ZUCCA -\$9 maple glazed roasted parsnips, carrots and squash

CAVOLINI - \$9 Lennox Farms Brussels sprouts/ pancetta/ caramelized onion

RAPINI - \$12 sauteed rapini/ garlic

PATATE - \$9 roasted Cookstown fingerling potatoes/ onions/ garlic

ZUCCHINI - \$9 grilled Top Tomato Farms zucchini

CAVOLFIORRE - \$12 roasted cauliflower/ salsa Verde/ pecorino/ toasted breadcrumbs

INSALATA ITALIANA - \$9 Cookstown organic local mixed greens