

## **ANTIPASTI\*APPETIZERS**

- INSALATA DI ARUGULA-\$16 organic arugula/roasted red peppers/goat cheese/Romano  
ZUPPA - \$12 house made tomato soup/ cream/ perfect for this weather  
BARBABIETOLE - \$16 Cookstown organic golden beets/ Cookstown Arugula/ rosewood farms honey/  
goat cheese/ candied pecans/ prosecco vinaigrette  
BURRATA - \$21 locally made burrata cheese/ tomatoes/ focaccia  
INSALATA DI POLIPO E PATATE - \$18 salad of Octopus and potato, fresh lemon, parsley and olive oil  
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 shrimp/ asparagus  
LOBSTER LINGUINE- \$39 roasted lobster tail/shrimp/red peppers/asparagus/garlic/olive oil  
PAPPARDELLE - \$26 prosciutto cotto/ dried porcini/ sweet peas/ rose sauce  
LINGUINE PESCATORE-\$29 mussels/scallops/shrimp/calamari/light tomato

## **SECONDI\*MAINS**

- POLPETTE DI ROSA- \$24 Rosa's stuffed meatballs/ mozzarella/ sugo  
SPIGOLA ALLA GRIGLIA - \$36 Baked whole European Sea bass/ fava bean and chickpea ragout/ cherry  
tomatoes/ capers/ fresh herbs  
BISTECCA -\$32 Beverley Creek farms Bavette/ truffled cauliflower/ crispy Tropea onions/ Jus  
ANATRA - \$26 roasted King Cole sexy duck leg/ rosemary/ garlic/ wine/sauteed organic baby spinach/  
Hillside Garden farms roasted carrots  
MAIALE - \$28 grilled Harley farms 14oz. Pork Chop / sweet onion jus/ Cookstown Farms fingerlings  
COD ALLA PUTTANESCA - \$29 Icelandic 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  
POLLO PARMIGIANO - \$26 D and D poultry breaded Ontario chicken breasts/ mozzarella/ house-made  
tomato sauce

## **CONTORNI\*SIDES**

- 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  
CAVOLO - \$9 braised cabbage/ on our house-made tomato sauce/ shaved Reggiano  
INSALATA ITALIANA - \$9 Cookstown organic local mixed greens