

ANTIPASTI*APPETIZERS

- INSALATA DI ARUGULA-\$16 organic arugula/roasted red peppers/goat cheese/Romano
INSALATA DI ANATRA - \$16 Smoked King Cole Duck Breast/ Cookstown Arugula/ / goat cheese/ candied pecans/ amareno cherry agrodolce
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
GAMBERI - \$18 grilled shrimp/ house-made spicy romesco/ arugula/ lemon
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
ARANCINI - \$12 Carnaroli rice balls/ mixed Niagara mushrooms/ truffle oil/ tomato sauce
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
ORRECHIETTE - \$18.75 rapini/ fresh tomato
STROZZAPRETI- \$18.75 eggplant/ tomato/ onion/ pecorino/ toasted shaved almonds
RISOTTO - \$26 shrimp/ asparagus
LOBSTER LINGUINE- \$39 roasted lobster tail/shrimp/red peppers/asparagus/garlic/olive oil
GNOCCHI - \$26 buffalo mozzarella/ tomato sauce
PAPPARDELLE - \$26 prosciutto/ dried porcini/ sweet peas/ rose sauce

SECONDI*MAINS

- POLPETTE DI ROSA- \$24 Rosa's stuffed meatballs/ mozzarella/ sugo
SPIGOLA ALLA GRIGLIA - \$36 Grilled European Sea bass/ maple spiced butternut/ baby spinach/ toasted pumpkin seeds/ brown butter
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 / fig and red wine/ Cookstown Farms fingerlings
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
ASPARAGI - \$12 grilled asparagus
INSALATA ITALIANA - \$9 Cookstown organic local mixed greens

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)