

ANTIPASTI*APPETIZERS

ZUPPA – \$12 ask the well-informed server 😊

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

FAVA E CICORIA - \$12 -Pureed fava/ chicory/ caramelized onion/ fresh Tuscan olive oil

POLENTA - \$16 creamy polenta/ porcini, wild mushroom/ truffle oil/ salsa Verde

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

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

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

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

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

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

PRIMI*PASTA

RISOTTO - \$26 shrimp/ asparagus

PENNE - \$23 Rapini/ shaved ricotta Salata/ fresh tomato

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

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

GNOCCHI - \$26 buffalo mozzarella/ tomato sauce

PENNE - \$26 shredded Harley farms chicken/ mixed cultivated Niagara mushrooms/ cream/ tomato

LINGUINE PESCATORE - \$29 mussels/ scallops /shrimp/calamari/light tomato

SECONDI*MAINS

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

PESCE ALLA PUTANESCA - \$29 FOGO island cod / spicy giardiniera/ tomato/ capers

MAIALE - \$28 grilled Harley farms 14oz. Pork Chop/ fig and red wine / Cookstown Farms fingerlings

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

SPIGOLA - \$32 Grilled European bass/ pistachio gremolata/ huckleberry potatoes/ French beans

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

CONTORNI*SIDES

ZUCCHINI - \$9 grilled Top Tomato Farms zucchini

ASPARAGI - \$12 grilled asparagus

FAGIOLINI - \$9 French beans/ toasted shaved almonds

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

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

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

INSALATA ITALIANA - \$9 Cookstown organic local mixed greens