

APPETIZERS | APERITIVO

ASIAGO & PANCETTA CAESAR ASIAGO & PANCETTA CESARE	15
<i>Crisp romaine hearts, asiago, hardboiled egg, pancetta, focaccia crouton & caesar vinaigrette.</i>	
ROASTED FENNEL & BROCCOLI FINOCCHETTO & BROCCOLI ARROSTITI	14
<i>Oven Roasted fennel bulb, broccoli florets, basil, parsley, arugula & pickled red onion vinaigrette.</i>	
TRUFFLED MUSHROOM ARRANCINI ARRANCINI DI FUNGHI TARTUFO	15
<i>Arborio rice, sautéed local mushrooms, asiago & tarragon infused fraiche.</i>	
CALAMARI FRITTI CALAMARI FRITTI	15
<i>Breaded & fried squid seasoned, pickled chilli, dried olive & house made caper marinara.</i>	
SEASONED BRUSCHETTA'S BRUSCHETTA STAGIONATA	14
<i>A variety of three seasonal bruschetta. prepared daily. Ask servers for details.</i>	
ANTIPASTO BOARD FOR TWO SCHEDA ANTIPASTO PER DUE	23
<i>A selection of artisanal cured meats, aged & soft cheese, house made dip, giardiniera, fresh baked focaccia.</i>	
FIRECRACKER DUCKWINGS PETARDO ALLE ANATRE	14
<i>Zesty slow braised duck wings fried in a light tempura batter until crispy. Served with braising liquid reduction.</i>	
OVEN BAKED DOUBLE CREAM BRIE BRIE DOPPIA CREMA AL FORNO AL FORNO	16
<i>Baked double cream brie, sweet & savoury local tomato relish, honey comb, roasted garlic & house baked bread.</i>	
ZUCCHINI FRITTERS ZUCCHINE FRITTELLE	15
<i>Crisp & light zucchini fritters, served with a drizzle of roasted red pepper coulis & crumbled feta cheese.</i>	

STONE BAKED FLAT BREADS | PIZZAS

(Please ask for gluten free crust)

PROSCIUTTO, CARMILIZED ONION & PEAR PROSCIUTTO CIPOLLA CARAMELLATA & PERA	22
<i>Sweet caramelized onion, bartlett pear, thinly sliced prosciutto & arugula tossed in a pickled onion vinaigrette.</i>	
ANTIPASTO PIZZA ANTIPASTO PIZZA	22
<i>A mix of artisanal cured meats, artichoke, oven dried tomato and smoked gouda.</i>	
PEPPERONI DIAVOLO PEPPERONI DIAVOLO	22
<i>Peppercorn crusted pepperoni, hot pepper, hot Italian sausage & a whisky honey drizzle.</i>	
VEGETARIAN PIZZA PIZZA VEGETARIANA	23
<i>A mix of seasonal vegetables, roasted garlic béchamel, chopped spinach, herbed cheure & 18 year aged balsamic.</i>	
FOUR SEASONS QUATTRO STAGIONI	23
<i>Broken down into four quarters showing off different seasonal toppings. Artichoke & spinach, mushroom & prosciutto, oven dried olive, tomato & fresh basil.</i>	

*Please inform us of any food allergies
We are not a nut free facility. Items may be exposed to nuts.*

PASTAS (FRESH PASTA NOODLES PREPARED DAILY)

(Please ask your server for Gluten Free or Vegetarian options)

SPINACH FETTUCCINE | SPINACI FETTUCCINE24

Roasted chicken, mushrooms, caramelized onions, pesto cream, & toasted pine nuts.

HUNTER'S RABBIT PARPADELLE | PARPADELLE CONIGLIO DI CACCIATORE23

Slow braised rabbit, local mushroom, carrot, leek san marzano tomato & a crispy sage leaf.

SPRING VEGETABLE TORTELLINI | TORTELLINI VEGETALI A MOLLA.....23

Fire roasted red pepper & goat cheese stuffed tortellini, asparagus, grilled zucchini, dehydrated cherry tomato, dill cream sauce & fresh dill fronds.

SPICY ITALIAN SAUSAGE LASAGNA | PICCANTE SALSICCIA ITALIANA LASAGNA.....24

Hot Italian sausage, ricotta, padano, mozzarella, tomato sauce, roasted garlic béchamel, served with fresh focaccia.

SEAFOOD SPAGHETTI AGLIO E OLIE | SPAGHETTI DI FRUTTI DI MARE AGLIO E OLIE26

Fresh mussels, calamari, marinated shrimp, roasted garlic, shallot and chilli flake agile e olie, garnished with fennel fronds, lemon zest & fried caper.

MAIN ENTRÉES | PORTATA PRINCIPALE

SEAFOOD OF THE DAY | FRUTTI DI MARE DEL GIORNO.....MARKET VALUE

Fish or seafood/local when available & always fresh. Ask a server for details on seafood and entree features.

PEPPERCORN CRUSTED DRY AGED RIBEYE | GRANELLO DI PEPE NERO CROSTA RIBEYE38

Black angus ribeye dry aged in house and seared in cast-iron, served with potato gratin, sour shallot finished with 3 day dry aged demi-glaze.

SLOW BRAISED LAMB SHANK & RISOTTO | AGNELLO & RISOTTO BASSI LENTO.....36

Fall off the bone Ontario lamb shank, mushroom burnt rosemary risotto, pickled cabbage & red wine braising liquid.

DUCK CONFIT & PANZANELLA | CONFIT D'ANATRA PANZANELLA32

Slowly confied Quebec leg of duck, served with a warm green bean broccoli panzanella & a juniper berry reduction.

Add garlic & red wine sautéed mushrooms 6

Add marinated & grilled black tiger shrimp10

DESSERTS | DOLCI

OUR DAILY DESSERT SELECTIONSMARKET VALUE

Our desserts are prepared in-house on a daily basis, please ask your server for selection availability

EXECUTIVE CHEF: KEAN SAGLOSKI | PROPRIETORS: STEVEN & BARB HARRIS | 519.389.5977

Connect with us



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We are not a nut free facility. Items may be exposed to nuts.

Local products are sourced where available such as Southampton Olive Oil, Hi-Berry Farms, Hoof'n It Butcher, Stewarts Fresh Produce, Black Angus Fine Meats & Game, Hawthorne Hills Farm, Hope Bay Fish Farm, Produce Plus, Off Shore Bakery, + Ontario Wineries & Craft Breweries