

APPETIZERS | APERITIVO

ASIAGO & PANCETTA CAESAR ASUAGI & PANCETTA CESARE.....	15
<i>Crisp romaine hearts, asiago, hardboiled egg, pancetta, foci crouton & caesar vinaigrette</i>	
COMPRESSED WATERMELON SALAD INSALATA DI ANGIURIA COMPRESSA	14
<i>Fresh watermelon compressed with lemon white balsamic, goat cheese & fresh mint</i>	
TRUFFLED MUSHROOM ARRANCINI ARRANCINI DI FUNGHI TARTUFO.....	15
<i>Arborio rice, sautéed local mushrooms, asiago & tarragon infused fraiche</i>	
APPLE & LEEK PIEROGI WITH SWEET BACON JAM MELA E CON DOLCI BACON MARMELLATA.....	14
<i>Crisp pierogi with cheddar, apple & leek, slow cooked sweet bacon jam</i>	
SEASONED BRUSCHETTA'S BRUSCHETTA STAGIONATA.....	14
<i>A variety of three seasonal bruschetta. Prepared daily. Ask your server 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>	
OCTOPUS FRITTI POLPO FRITTI.....	20
<i>Fried octopus, fingerling potato, lemon zucchini, arrabbiata & pandano</i>	
OVEN BAKED DOUBLE CREAM BRIE BRIE DOPPIA CREMA AL FORNO.....	16
<i>Baked double cream brie, local honeycomb, grilled peach, roasted garlic & fresh bread</i>	
SEARED SCALLOPS CAPESANTE SCOTTATE.....	20
<i>Seared 10/20 scallops, smoked bacon, spinach and creamed corn hash</i>	

STONE BAKED FLAT BREADS | PIZZAS

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>	
FOUR CHEESE MARGARITA QUATTRO FORMAGGI MARGHERITA.....	23
<i>Tomato base, mozzarella, provolone, gorgonzola, padano, fresh basil, tomato</i>	
PEPPERONI DIAVOLO PEPPERONI DIAVOLO.....	22
<i>Pepperoni, hot pepper, hot Italian sausage & a whisky honey drizzle</i>	
GRILLED PEACH & PESTO PESCA GRIGLIATA & PESTO	22
<i>Arugula & basil pesto base, grilled peaches, mozzarella, honey ricotta & pine nuts</i>	
FOUR SEASONS QUATTRO STAGIONI.....	23
<i>Tomato base, toppings showcasing the four seasons, mushroom & caper, roasted red pepper basil, padano & artichoke prosciutto & bacon</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, spinach, basil pesto, chicken demi & pine nuts

SAUSAGE & SWEET PEPPER ARRABIATTA | SAKUCCUA & PEPPERONE ARRABIATTA.....22
Tagliatelle, sausage, fire roasted sweet peppers, pepperoncini arrabiatta & pepper ash

SHRIMP & COD AGLIO E OLIO | GAMBERETTO & MERLUZZO AGLIO E OLIO.....26
Spaghetti, marinated shrimp, seared Newfoundland cod, Garlic, lemon zest, chilli flake & fried caper

PORCINI & CARAMELIZED ONION FUSCILLI | PORCINI & CIPOLLA CARAMELLATE FUSCILLI.....22
(Vegan) fusilli, porcini mushrooms, caramelized onions sauce & maple syrup

STEAK & PEPPERCORN BOWTIE | BISTECCA GRANELLO DI PEPE NERO CRAVATTA A FARFALLA.....26
Bowtie, steak tips, oven roasted cherry tomato, red onion, beef & green peppercorn cream, cracked pepper goat cheese

MAIN ENTRÉES | PORTATA PRINCIPALE

SEAFOOD OF THE DAY | FRUTTI DI MARE DEL GIORNO.....MARKET VALUE
Fish or seafood/local when available & always fresh. Ask your server for details on seafood and entree features

ROSINA DRY AGED RIBEYE | ROSINA SECCO INVECCHIATO RIBEYE.....38
Cast iron seared ribeye, horseradish potato barrel, harissa aioli, demi-glaze & seasonal vegetables

TRADITIONAL OSSO BUCO | TRADIZIONALE OSSO BUCO.....34
Slow braised veal shank, gremolata & polenta

LEMON & THYME CAST IRON CORNISH HEN | LIMONE E TIMO GHISA GALLINA DELLA
 CORNOVAGLIA.....36
Oven roasted Cornish hen, smashed fingerling potato, lemon, thyme & seasonal vegetables

Add garlic & red wine sautéed mushrooms.....6

Add compound gorgonzola butter.....6

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



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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, Hope Bay Fish Farm, Produce Plus, Ontario Wineries & Craft Breweries

