

inspired in italy, made in canada.

## appetizers

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<b>bruschetta</b> sun dried tomato with basil, mint pesto	6.50	<b>roasted scallops</b> wrapped in smoked meat, sweet potato sugo	13.00
<b>caesar salad</b> grana padano and herbed croutons	8.25	<b>winter insalata caprese</b> cured tomatoes, mozzarella di bufala and basil, mint pesto	14.00
<b>warm arugula salad</b> roasted mushrooms, parmigiano, house aged red wine vinegar dressing	11.50	<b>roasted golden beets and goat cheese</b> pistachios and pomegranate	12.00
<b>green salad</b> arugula, romaine, endive and citrus lemon mint dressing	8.00	<b>rare tuna</b> fennel and string bean salad, puttanesca dressing	12.50
<b>grilled shrimp</b> white beans and gremolata	12.50	<b>grilled calamari</b> spinach, cured cherry tomatoes, olives and brown butter	10.25
<b>charred beef carpaccio</b> peppercorn crusted with truffled pecorino	12.00		

## pastas

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<b>ricotta gnocchi</b> pancetta, squash, mascarpone cream and sage	16.50	<b>spaghetti pollo</b> chicken meatballs, basil and plum tomato sauce	15.50
<b>penne with smoked salmon</b> capers, wilted dandelion and pink sauce	16.00	<b>fettuccine with pesto</b> green and yellow string beans, cannellini beans and fingerling potatoes	14.50
<b>rigatoni bolognese</b> slow cooked turkey bolognese	15.25	<b>linguine frutti di mare</b> seafood with white wine garlic	19.00
<b>veal sausage orecchiette</b> saffron tomato sauce and rapini	17.00	<b>saffron pappardelle</b> spot prawns, spinach and butter sauce	16.00
<b>sweet potato agnolotti</b> cured tomatoes and pink sauce	15.00	<b>goat's cheese &amp; leek ravioli</b> wilted leeks al limone	15.25

## mains

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<b>grilled salmon</b> salsa verde	24.00	<b>house smoked beef short rib</b> agro dolce sauce	28.00
<b>black cod</b> truffled honey	29.75	<b>lamb shank</b> parsnip and white bean soffritto, romanesco sauce	24.00
<b>calf's liver</b> balsamic fried onions	22.50	<b>veal scallopini</b> with a choice of sauce	26.00
<b>cornish hen</b> grilled with olive oil, rosemary garlic and lemon	24.25	<b>al limone</b> <b>cherry and apricot mostarda</b> <b>truffled mushroom</b>	

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## pizza

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*pizzas are hand rolled and made with 25% whole wheat flour*

<b>margherita</b> tomato basil sauce and mozzarella	11.75
<b>al ferro</b> grilled vegetables, herbs, tomato sauce and mozzarella	13.00
<b>genova</b> genoa salami, green olives, chili, pecorino and mozzarella cheeses	13.25
<b>capra</b> sun dried tomatoes, arugula, tomato sauce, goat cheese and mozzarella	13.00
<b>bathurst e wilson</b> all beef salami, tomato sauce and mozzarella	13.25
<b>gallo</b> grilled chicken, roasted red peppers, tomato sauce, goat cheese and mozzarella	13.75
<b>carciofi</b> prosciutto, artichoke hearts, roasted red peppers, herbs, tomato sauce and mozzarella	13.75
<b>funghi</b> white pizza with roasted mushrooms, thyme and fontina cheese	14.25
<b>pepperoni</b> all beef pepperoni with tomato sauce and mozzarella	13.25
<b>bianca</b> fingerling potatoes, pancetta, caramelized onions and smoked mozzarella	14.25
<b>frutti di mare</b> mussels, calamari, octopus and scallops with tomato sauce and capers	16.00

## create your own

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*start with the margherita and add....*

<b>pepperoni</b>	<b>sundried tomatoes</b>	<b>grilled chicken</b>
<b>mushrooms</b>	<b>grilled vegetables</b>	<b>prosciutto</b>
<b>hot banana peppers</b>	<b>double cheese</b>	<b>smoked salmon</b>
<b>anchovies</b>	<b>roasted red peppers</b>	<b>gorgonzola</b>
<b>capers</b>	<b>goat cheese</b>	<b>turkey bolognese</b>
<b>onions</b>	<b>italian sausage</b>	<b>bocconcini</b>
<b>peppers</b>	<b>all beef salami</b>	
<b>olives</b>	<b>genoa salami</b>	
<b>tomato slices</b>	<b>artichoke hearts</b>	
<b>spinach</b>		
add \$1.50	add \$2.50	add \$4.00