

# AntiPasti

## antipasti assortiti

select from a variety of vegetable, meat or fish from our antipasto bar - to share as a starter or enjoy all yourself  
solo uno -1 choice - 8   piccolo -3 choices - 15   medio -5 choices - 20   grande -7 choices - 25

stagionati artigianati locally produced cured 'salumi' and cheeses, rotating selection 12 / 20

## Insalata di arugola

salad of arugola, fennel, apple, gorgonzola and walnuts in a lemon E-V olive oil 11.50

calamari deep fried squid 12 / 20

insalata tricolore baby spinach, pear, pecorino & pistachio with mieleacto 11.50

calamari ai ferri grilled squid w chili & reduced aceto balsamico 12 / 20

Sardines grilled sardines & caramelized onions with pinenuts & raisins 12

pizza alla griglia grilled pizza with pan seared sea scallops and pepper & black olives 12

carpaccio di vitello thinly sliced raw veal w radicchio, parsley, shaved pecorino & pinenuts 12 / 18

# PaSta

carpaccio di salmone Atlantic salmon served raw with caramelized red onions & arugola 12 / 18

## Chitarra con polpette

egg enriched spaghetti abruzzese with veal & beef meatballs topped with shaved pecorino 13 / 16

## Tortiglioni con fegato

twisted pasta tubes with provimi calf's liver, sage and caramelized onion 12.50 / 15.50

## Linguine al nero

linguine with squid & octopus in a black squid ink sauce with white wine 12.50 / 15.50

## Ca punti con asparagi

with asparagus, pancetta, caramelized onions & semi cured goat cheese 12.50 / 15.50

## Penne semifreddo

served room temp, penne with fresh fennel, tomato, arugola, shaved padano & prosciutto 14/17

## Gnocchi con gamberetti

house made ricotta gnocchi cherry tomato, baby shrimp & garlic parsley sauce 15 / 18

Pasta Ripiena daily selection of a stuffed pasta with various fillings prepared in house & matched sauces 15/ 18

Risotto del giorno we use carnaroli rice and change our selection daily 13 / 17

Penne poModoro quill-shaped pasta with plum tomato, garlic & basil 10 / 12.50

# Secondo

petto di pollo chicken supreme filled with ontario's own mozzarella di bufala & asparagus, wrapped with pancetta served with potato torte & swiss chard 20

## salsiccia & quaglia

grilled spicy berkshire pork & liver sausage and quail with mixed pulses and rapini 24

## tagliata con arugola

triple A beef striploin topped with arugola , polenta & grilled mixed mushrooms 23

gamberi & coda di rospo shrimp & monkfish with black rice & zucchini parmigiana 22

pesce del giorno daily selection of fish priced accordingly

carne del giorno daily selection of meat priced accordingly