



# antipasti

GLI ANTIPASTI  
from our display case

select from a variety in our show case, to share as a starter or enjoy it all yourself!

solo uno (1 choice) 8  
medio (5 choices) 20

piccolo (3 choices) 15  
grande (7 choices) 25

CALAMARI deep fried squid, Ocean Prime 12 / 20

ITALIA MIA, QUI E LA  
Italian & Canadian classics

Niagara's Pingue salumi, Prosciutto di Parma, Italian pecorino, local bufala 13 / 22

INSALATA CON  
CALAMARI AI FERRI

escarole salad, caramelized onion, grilled squid 12 / 20

SHRIMP & SCALLOP

tiger shrimp, pancetta wrapped dry sea scallop, asparagus 14

CERVO

venison carpaccio, grilled peaches with frisse, pecorino 13

SPINACI

organic baby spinach, poached pear, pecorino, pistachio, mieleaceto 12

ARUGULA

arugula, fennel, apple, gorgonzola, walnuts in lemon e-v olive oil 12

SARDINES

grilled sardines with olives, lemon parsley sauce, braised fennel 13



# pasta

ZUPPA minestrone 7 zuppa del giorno

PENNE pomodoro con basilico 11 / 14

CHITARRA Abruzzese square spaghetti with rabbit ragu, white beans 14 / 18

SEMI FREDDO warm penne, room temp fresh tomato, arugula, prosciutto, grana padano 13 / 17

CA PUNTI pasta pugliese con guanciale - wine braised beef cheek sauce 13 / 17

GNOCCHI Ont. bufala ricotta house gnocchi, baby shrimp, zucchini, cherry tomato 15 / 19

FETTUCCINE with baby clams, cherry tomato, white wine, anchovy, garlic 11 / 15

FUSILLI with artichoke, asparagus, roasted red pepper, parsley garlic pesto 11 / 15

RAVIOLI stuffed pasta - various house fillings & matched sauces 14 / 18

RISOTTO we use carnaroli rice, changes daily 13 / 17



# secondo

TAGLIATA DI MANZO grilled AAA beef striploin, grilled purple potato & greens with beans 25

AGNELLO Ontario lamb loin chops, polenta with gorgonzola & spinach 25

SALSICCE changing selection of sausages; veal; pork; or lamb 23  
zucchini, peppers and potato

FILETTO DI PESCE  
changing selection of fish fillet

- fresh icy waters black cod, swiss chard and black ceci 25

- fresh wild Pacific NW halibut, vegetable couscous, sauteed broccoli 27

- fresh icy waters arctic char with eggplant siciliana, sauteed chicory 24

CARNE ALLA GRIGLIA  
changing selection of grilled meat

- grilled veal chop, grilled portobello with pecorino & gnocchi romani 29

- pancetta wrapped pork tenderloin with rapini, raisins, pinenuts & ceci 24

- poultry, vegetable napoleon & pan fried yukon gold potato 24

BRANZINO

grilled whole Fresh Mediterranean Sea Bass

with slow fried green peppers & potato herb croquette 28

We celebrate italian regional traditions and support local producers whenever possible.  
Changes or substitutions of menu items are subject to price adjustments.