

ABRUZZI

Italian Inspired Cuisine

Salads & Appetizers

add grilled chicken breast to any salad 6.

Loco Fields Organic Greens

grape tomatoes, lemon olive oil vinaigrette
shaved grana padano 9.

Loco Fields Baby Beets

toasted hazelnuts, goat cheese panna cotta, arugula
beet puree, Niagara baco noir vinaigrette 13.

Prosciutto & Honey Roasted Bosc Pear

Mountain Oak gouda, arugula, almonds, cider vinaigrette 12.

Seasonal Grilled Crostini

created daily by our chefs 8.

Grilled Octopus

arugula, green olives, green beans, grape tomatoes
romesco sauce, salsa verde 14.

Steamed P.E.I. Mussels

garlic, shallots, white wine, fresh herbs 12.

Antipasti plate

selection of local and imported cured meats and cheeses
olives, almonds 19.

Pizza

Mozzarella di Buffalo

tomato sauce, basil 14.

Abruzzese & Soprassetta Salami

fresh chilies, mozzarella 14.

Prosciutto

basil pesto crema, mozzarella, grape tomatoes, arugula 15.

House-made Pasta & Risotto

Prosciutto & Butternut Squash Risotto

leeks, toasted pumpkin seeds, crispy sage, grana padano 18.

Potato Gnocchi all'Arrabbiata

house-made ricotta, grana padano, chilies, basil 16.

Whole Wheat Angel Hair

jumbo prawns & N.S. scallops, basil, white wine garlic olive oil
grana padano 20.

Penne alla Bolognese

grana padano, basil 16.

Mains

Grilled Chicken & Prosciutto Panini

herb pesto, mozzarella, side organic greens 14.

Sous-vide Strip Loin (7oz) & Braised Beef Agnolotti

kale, green beans, celery root puree, red wine jus 25.

House-made Pancetta & Mountain Oak Gouda Frittata

kale, grape tomatoes, leeks, dressed arugula 14.

Grand Valley Farms Duck Leg Confit

celery root puree, parsnips, baby beets & heirloom carrots
orange agrodolce 18.

Pan Roasted Chicken Breast

roasted fingerling potatoes, rapini, classic piccata sauce 19.

Fresh Sustainable Fish Feature Prepared Daily

Market Price.