

ABRUZZI

Italian Inspired Cuisine

Salads

Lake Erie Farms Greens, grape tomatoes, lemon olive oil vinaigrette shaved grana padano	11
Loco Fields Organic Baby Beets, goat cheese panna cotta, beet puree Niagara baco noir vinaigrette, arugula, toasted hazelnuts	13
Grilled Loco Fields Organic Carrots, shaved fennel, arugula puffed quinoa Gunns Hill 5 brothers cheese crisp, smoked yogurt, Niagara sauvignon blanc vinaigrette	13

Appetizers

Seasonal Grilled Crostini	12
House cured pancetta, blood oranges, toasted pistachios, red vein sorrel kozliks triple crunch mustard, house-made stracciatella cheese	14
Beef Carpaccio, lemon horseradish aioli, red vein sorrel, quail egg grana padano, Tuscan olive oil	16
Ricotta Gnudi, brussel sprouts, leeks, shallots, house made guanciale honey mushrooms, sage brown butter	15
Crispy Sous-vide Pork Belly & Nova Scotia Scallops, charred Loco Fields carrots carrot puree, kale, spiced jus	16
Steamed P.E.I. Mussels, garlic, shallots, white wine, fresh herbs	14
Grilled Octopus, arugula, green olives, green beans, grape tomatoes romesco sauce, salsa verde	16
Oysters on the half shell, unique sauces and mignonettes, fresh lemon	18
Antipasti plate, selection of local and imported cured meats and cheeses, olives, almonds	22

Pizza

Prosciutto, basil pesto crema, mozzarella, grape tomatoes, dressed arugula	17
Mozzarella di Buffala, tomato sauce, basil	17
Abruzzese & Soprassetta Salami, fresh chilies, mozzarella	17

House-made Pasta & Risotto

(all pasta is made in house with flour from Arva Flour Mill)

Braised Blanbrook Farms Bison & Ricotta Ravioli, grana padano, parsley braising jus	26
Potato Gnocchi, house-made guanciale, brussel sprouts, shitake mushrooms sage brown butter, sweet potato puree, grana padano	25
Whole Wheat Angel Hair, jumbo prawns, Nova Scotia scallops, grape tomatoes white wine garlic olive oil, grana padano, basil	25
Butternut Squash & Prosciutto Risotto, toasted pumpkin seeds, grana padano crispy sage	24
Loco Fields Organic Sunchoke Agnolotti, fried kale, pearl onions, hazelnuts sunchoke chips, roasted honey mushrooms, mushroom broth, grana padano	25
Penne, braised venison, ricotta salata, grana padano, parsley	24

Entrée

Roasted Chicken Supreme, Loco Fields organic fingerling potatoes, rapini lemon pan jus	28
Wild Lake Huron Whitefish, house-made ricotta gnocchi, butternut squash brussel sprouts, red onion, butternut squash puree	26
Grand Valley Farms Duck Breast, braised duck & mascarpone crespelle Loco Fields heirloom carrots & baby beets, kale, sour cherry duck jus	32
Sous Vide Alberta Lamb Sirloin & Lamb Tortellini, parsnips, smoked yogurt Loco Fields organic baby heirloom carrots & carrot puree, lamb jus	35
Grilled Beef Tenderloin, crispy potato gnocchi, mushrooms, arugula, red onion Loco Fields organic green beans, red wine jus	38
Sous Vide Cauliflower 'Steak', beluga lentils, roasted fennel, brussel sprouts heirloom baby carrots, fennel hot sauce, Loco Fields organic sweet potato puree	25