

ABRUZZI

Italian Inspired Cuisine

Salads & Appetizers

add grilled chicken breast to any salad

Loco Fields Organic Greens

watermelon radish, heirloom tomatoes, lemon olive oil vinaigrette, shaved pecorino

Loco Fields Organic Baby Beets

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

Loco Fields Roasted Heirloom Carrots & Baby Fennel

smoked yogurt, almonds, kale, brussels sprouts & organic quinoa, Niagara sauvignon blanc vinaigrette

Seasonal Grilled Crostini

created daily by our chefs

Grilled Octopus

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

Steamed P.E.I. Mussels

garlic, shallots, white wine, fresh herbs

Antipasti plate

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

Pizza

Fior de Latte Mozzarella

tomato sauce, basil

Abruzzese & Soprassetta Salami

fresh chillies, mozzarella

House-made Italian Sausage

marinated artichoke hearts, grape tomatoes tomato sauce

House-made Pasta & Risotto

Squash Risotto

roasted butternut squash, prosciutto, ricotta salata pecorino, fried sage

Potato Gnocchi all'Arrabbiata

house-made ricotta, pecorino, chillies, basil

Whole Wheat Angel Hair

jumbo prawns & N.S. scallops, basil, white wine garlic olive oil pecorino

Spaghetti

house-made meatballs, tomato sauce, pecorino, basil

Mains

Grilled Chicken & Prosciutto Panini

herb pesto, mozzarella, side organic greens

Sous-vide Baseball Cut Top Sirloin (8oz)

green beans, Shogun maitaki mushrooms celery root puree, red wine jus

Grand Valley Farms Duck Leg Confit

celery root puree, Loco Fields baby turnips & heirloom carrots, orange agrodolce

Pan Roasted Chicken Breast

roasted fingerling potatoes, rapini classic piccata sauce

Fresh Sustainable Fish Feature Prepared Daily

Market Price.