

ABRUZZI

Italian Inspired Cuisine

Salads

Loco Fields Organic Greens, watermelon radish, grape tomatoes
pecorino, lemon olive oil vinaigrette

Loco Fields Roasted Heirloom Carrots & Baby Fennel, smoked yogurt, almonds
kale, brussels sprouts & organic quinoa, Niagara sauvignon blanc vinaigrette

Loco Fields Organic Baby Beets, goat cheese panna cotta, beet puree
arugula, toasted hazelnuts, Niagara baco noir vinaigrette

Appetizers

Seasonal Grilled Crostini

Beef Carpaccio, lemon horseradish aioli, red vein sorrel, quail egg
pecorino, Tuscan olive oil

Ricotta Gnudi, smoked guanciale, brussels sprouts, sage brown butter
crispy sage, butternut squash puree, hazelnuts, pecorino

Seared Nova Scotia Scallops & Crispy Pork Belly, fried kale, roasted carrots
fried kale, Conquer Farms carrot puree, spiced jus

Steamed P.E.I. Mussels, garlic, shallots, white wine, fresh herbs

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

Oysters on the half shell, unique sauces and mignonettes, fresh lemon

Antipasti plate, selection of local, imported and house cured
meats and cheeses, olives, almonds

Pizza

House-made sausage, artichoke hearts, grape tomatoes, mozzarella

Fior di Latte Mozzarella, tomato sauce, basil

Abruzzese & Soprassetta Salami, fresh chilies, tomato sauce, mozzarella

House-made Pasta & Risotto

(pasta made with flour from Arva Flour Mill)

Your Family Butcher Shoppe Smoked Pork & Ricotta Ravioli, Shogun maitaki mushrooms, pecorino aged white cheddar cream sauce, chives

Potato Gnocchi all' Arrabbiata, fresh chilies, house ricotta, pecorino, basil

Whole Wheat Angel Hair, jumbo prawns, Nova Scotia scallops, grape tomatoes white wine garlic olive oil, pecorino, basil

Roasted Butternut Squash & Prosciutto Risotto, toasted pumpkin seeds leeks, fried sage, pecorino, basil

Spaghetti & Meatballs, tomato sauce, pecorino, basil

Casarecce, duck confit ragu, arugula, pecorino, basil

Entrée

Roasted Little Sisters Chicken Breast, Loco Fields organic fingerling potatoes rapini, lemon pan jus

Wild Lake Erie Whitefish, house made ricotta gnocchi, brussels sprouts cauliflower, roasted butternut squash & puree

Sous-vide Duck Breast, sweet potato & brown butter agnolotti, hazelnuts Loco Fields organic baby beets & kale, orange balsamic jus

Grilled Beef Tenderloin, crispy potato gnocchi, mushrooms, arugula, red onion green beans, red wine jus

Sous Vide Ontario Lamb Sirloin, braised lamb tortellini, brussels sprouts Loco Fields baby turnips, heirloom carrots & carrot puree, lamb jus

Sous-vide Cauliflower Steak, beluga lentils, butternut squash Loco Fields organic carrots & baby turnips, roasted eggplant & garlic puree