

STARTERS

MARINATED OLIVES w/ orange zest, chili, rosemary	7
ARUGULA INSALATA w/ parmigiano & lemon	9
RAW VEGETABLE SALAD w/ heirloom carrots, zucchini, radicchio. arugula, romaine, fennel, lemon, extra virgin	13
BURRATA w/ market vegetable (see chalkboard)	m/p
TUSCAN KALE w/ roast corn, double smoked bacon, ricotta salata red onion, lemon, extra virgin	15
BABY OCTOPUS w/ caponata, cherry tomato, aged balsamic, herbs	17
PICCOLO MISTO w/ prosciutto, salami, pickled veg, olives, fior di latte	20
ADD: goat cheese 3 , imported tuna 4 , double smoked bacon 3	

MEATBALLS

BEEF & PORK w/ pomodoro, parmigiano, basil	13
LAMB w/ arista pesto, mascarpone, pecorino	13
SPICY PORK w/ romesco, whipped ricotta, parmigiano, charred onion	13

PASTA - ALL PASTA MADE IN HOUSE

SPAGHETTI LIMONE w/ parmigiano, toasted pine nuts, mint	15
LASIGNETTI GRICIA STYLE w/ smoked bacon, parsley charred onions, chili, parmigiano	18
SPAGHETTI POMODORO w/ parmigiano, basil (add meatballs 6)	17
RIGATONI w/ slow cooked pork & beef ragu, parmigiano, basil	22
PAPPARDELLE w/ oyster, jimenji & hen of the woods mushrooms, sage, parmigiano	20
RICOTTA CAVATELLI w/ kale, parsley, peas, roast tomato, parmigiano	22

PIZZA

MARGHERITA w/ tomato, mozzarella, parmigiano, basil	16
NONNA w/ tomato, eggplant, roasted pepper, goat cheese, arugula	19
KALE w/ panna, smoked bacon, ricotta, parmigiano, truffle oil	20
SPEZIATA w/ tomato, spicy sopressatta, mozzarella, basil	19
FUNGHI w/ cremini, oyster & jimenji mushrooms, tallegio, truffle oil, sage	20
MARCO w/ panna, house sausage, smoked provolone, basil, charred onion, roast cherry tomato	19
ADD: doppio fior di latte 5 , prosciutto 6 , anchovies 3 , pepperoni 3 , arugula 3 , house sausage 3 , olives 3 , mushrooms 3	

LARGE PLATES

CHICKEN SUPREME WITH ARISTA BUTTER	23
w/ creamy polenta, olives, roasted tomato, jus	
"THE BUTCHER'S SON" PAN ROASTED LAMB SAUSAGE	21
w/ spicy rapini & creamy polenta	
MARKET FISH (see chalkboard)	m/p

VEGETABLES & SIDES

RAPINI w/ garlic & chili	10
CHARRED CAULIFLOWER w/ chili, parsley, vinegar	10
MARKET VEGETABLE (see chalkboard)	m/p
CREAMY POLENTA w/ parmigiano	8

HOUSE BREAD UPON REQUEST



RED**5oz / ½ BTL / BOTTLE**

CALEO '14 montepulciano d'abruzzo full <i>full. black cherry. rhubarb.</i>	10	22	42
ANITANE '13 chianti medium <i>dark fruits. plum. chocolate.</i>	13	30	58
CALEO 14' primitivo medium <i>ripe plum. blackberry.</i>	12	28	55
SOPPRA SASSO `13 valpolicella ripasso <i>velvety. full. hazelnut scent</i>	14	32	62
DE ANGELES CORVI `13 montepulciano d'abruzzo <i>bio dynamic. silky. jammy. full.</i>	15	35	70

WHITE

FALESCO `14 est! est! est! <i>floral. fruity. fresh</i>	10	22	42
SALAVAI `15 pinot grigio <i>light. dry. apple</i>	11	23	45
CAVE SPRING `13 riesling <i>light. dry. refreshing green apple</i>	12	23	45
ALTO ADIGE `16 sauvignon <i>vanilla. anise. dry.</i>	14	32	60
DE ANGELES CORVI `15 trebbiano <i>organic. silky. full. pear. honey</i>	15	35	70

PINK

MASCIARELLI `13 abruzzo rosato <i>roses. strawberries.</i>	13	26	50
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BUBBLES

CUVEE SAN MARTINO <i>dry. refreshing. crisp</i>	10	20	39
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COCKTAILS 2oz

LEMON SPARKLE mint, prosecco, limoncello, berries, lemon bitters 13
VIA VERDE rosemary, mint, basil, lime, gin, sparkling water 13
ST GERMAINE WITH LOVE berries, orange bitters, prosecco, aperol, st germaine 13
PESCA bourbon, aperol, amaro, basil, peach bitters, peach nectar 13
PAPER PLANE bourbon, aperol, amaro, lemon juice 13
NEGRONI gin, campari, martini rosso, orange zest (30z / 15\$)

DRAUGHT BEER 16oz / 5oz

peroni 8.5 / 3.25
muskoka detour 8 / 3
sidelaunch wheat 7.75 / 3
wellington dark 7.75 / 3

CANS 473ML

wellington trailhead 7.25
long slice lager 7.25
moretti 7.5
boneshaker 7
pommies farmhouse cider 7.25
klb raspberry wheat 7.25

