

# LOCALE

Chef Andrea Censorio

## ANTIPASTI

**BURRATA** imported Italian cheese / asparagus preserved lemon vinaigrette / toasted almonds / frisee organic olive oil 19

**PROSCIUTTO E BUFALA**  
parma prosciutto / fresh Italian buffalo cheese / frutta 24

**MIDOLO** roasted bone marrow / guanciale / gremolata 16

**VERDURE** marinated & grilled, pickled local vegetables 12

**POLIPO** grilled octopus / romesco / shaved fennel Marcona almonds / n'duja vinaigrette 21

**CALAMARI & GAMBERI FRITTI** herbs / lemon 15

**WARM GRILLED CALAMARI**  
baby spinach / caramelized onions / roasted cherry tomatoes / lemon pommery vinaigrette 16

## ASSAGINI

**WARM OLIVES & NODINI** 8

**FRIGGITELLI** fried shishito peppers / parmigiano 8

**CROSTINI** ricotta di bufala, chives / Sicilian anchovy 8

## INSALATA

**RUCOLA** young arugula / heirloom cherry tomatoes parmigiano / olive oil & lemon vinaigrette 14

**BARBABIETOLE** roasted baby beets / caprino cheese orange / beet chips / balsamic vinegar / olive oil 16

**AMARO** castlefranco radicchio / escarole butter lettuce / roasted grapes / pears 15

## PASTA

**GNOCCHI** potato gnocchi / basil arugula pesto sautéed asparagus / parmigiano 18

**MACARONI** cacio e pepe / fava beans / lemon 16

**PAPPARDELLE AL CINGHIALE**  
slow braised wild boar sugo / shaved reggiano 24

**AGNOLOTTI** leek & ricotta filled / butter & sage crushed pistachios / leek ash / parmigiano 24

**SPAGHETTI NERO e VONGOLE** B.C clams cherry tomatoes / garlic / peperoncino / white wine 25

## AGED/CULTURED/CURED

**SALUMI**  
imported & local artisan salumi / house pickles / crostini 21

**FORMAGGI**  
Imported & local cheese / artisanal honey / nuts 22

## PIZZE

**MARGHERITA** tomato / fiore di latte / basil 15

**FUNGHI** wild mushrooms / pan'grattato / mozzarella truffle mascarpone / parmigiano 19

**PESTO** arugula pesto / shrimp / asparagus / mozzarella 17

**N'DUJA** spicy n'duja sausage / bufala mozzarella cherry tomato / tomato sauce / basil 18

**SALSICCIA** Italian sausage / smoked mozzarella red onion / tomato sauce 18

**P.L.T.** prosciutto / fresh arugula & cherry tomato salad fresh mozzarella di bufala / fig jam / olive oil & vin cotto / *this pizza has a fresh salad on a baked pizza crust* 21

**SOPPRESSATA** picante salumi / gorgonzola / mozzarella infornate olives / roasted red peppers / tomato sauce 18

## PIATTO FORTE

**GALLINA** pan roasted Ontario cornish hen wheat berries / peas / honey mushrooms string beans / vine cherry tomato / pan jus 29

**ARCTIC CHAR** pan roasted / lemon farrotto asparagus / bagna cauda 29

**BRANZINO** pan seared European seabass / Verona black rice artichoke crema / zucchini 34

**BISTECCA** 45 day dry aged Ontario beef

**10 oz Striploin...** 44

**12 oz Ribeye...** 56

grilled mushrooms / roasted bone marrow / fingerlings / jus

## CONTORNI

### PATATINE FRITTE

hand cut fries / truffle oil / parmigiano / house made balsamic ketchup / truffle aioli 10

**GRILLED ONTARIO ASPARAGUS** 9

**GRILLED GARLIC RAPINI** 8

◇ To maintain service times and integrity of menu items, it will be appreciated if modifications or substitutions not be requested

◇ A gratuity of 18% will be added to the bill if a group is of 10 or more guests

LOCALE RESTAURANT

Canadian heritage • Italian inspired • community involved • locally owned • est. 2013

