

## ANTIPASTI

**BURRATA** Italian imported cheese / fall caponata / toasted pine nuts / organic olive oil / crostini 19

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

**PATATINE FRITTE** hand cut fries / truffle oil / parmigiano house made balsamic ketchup 10

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

**WARM OLIVES & NODINI** 8

**FRIGGITELLI** fried shishito peppers, parmigiano 8

**SMOKED SALMON CROSTINI** whipped lemon mascarpone / cucumbers / sliced radish / crispy capers 12

## INSALATA

**MISTA** local fall greens / shaved watermelon radish sherry vinaigrette 14

**AMARO** castlefranco radicchio / escarole butter lettuce / roasted grapes / pears shaved parmigiano / cider honey vinaigrette 15

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

**KALE** guanciale / rosemary croutons / quail egg anchovy / roasted garlic dressing / shaved pecorino 16

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

**ADD PAN ROASTED CHICKEN BREAST TO ANY SALAD 7**

## PIZZE

**MARGHERITA** tomato sauce / fior di latte / basil 15

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

**ZUCCA** roasted squash / mascarpone / taleggio / rosemary shaved parmigiano / toasted pumpkin seeds 17

**PUTTANESCA** tomato sauce / capers / Sicilian anchovies taggiasca olives / cherry tomato 17

**SALSICCIA & PATATE** potatoes / grilled rapini Italian sausage / mozzarella / dried chili / garlic oil 19

**SOPPRESSATA** picante salumi / gorgonzola / mozzarella infornate olives / roasted red peppers / tomato sauce 19

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

## SHARING BOARDS

### SALUMI

imported & local artisan salumi / house pickles / crostini 21

### FORMAGGI

imported & local cheese / artisanal honey / nuts 22

### PROSCIUTTO E BUFALA

Parma prosciutto / fresh Italian buffalo cheese / frutta 24

### VERDURE

marinated & grilled, pickled vegetables 12

## PASTA

**SPELT SPAGHETTI** rapini / aglio olio / peperoncino 15

**TAGLIATELLE** foraged wild mushrooms / garlic panna shaved black truffles 23

### PAPPARDELLE AL CINGHIALE

slow braised wild boar sugo / shaved Reggiano 24

### SPAGHETTI NERO e VONGOLE

wild B.C. clams cherry tomatoes / garlic / peperoncino / white wine 25

## PIATTO FORTE

**FRITATTA** zucchini / onion / bufala ricotta 15

**UOVA AL FORNO** baked eggs / n'duja / tomato sugo shaved Reggiano / garlic crostini 16

### GROUND CHUCK & PORK BURGER

house ground Ontario beef chuck & pork aged local cheddar / grilled guanciale / peperonata house fries 18

**PANINO** roast beef / horseradish mascarpone crema sautéed onions / giardiniera / house fries 18

**STEAK FRITES** grilled 8 oz Ontario striploin / house fries 24

### SOUTHERN "ITALIAN" FRIED CHICKEN

buttermilk marinated organic chicken thighs red onion & balsamic marmellata / grilled polenta spice mixed greens / rosemary honey 21

**MERLUZZO FRITTO** 'fish & chips' Moretti beer battered cod house fries / house tartar / lemon 21

**SALMONE** pan roasted organic Irish salmon / lentils swiss chard 29

- ◇ All eggs used are organic & free run from Newmarket, On.
- ◇ Pasta is freshly made & locally sourced.
- ◇ Pizza dough is made fresh daily using imported Italian flour.



LOCALE RESTAURANT

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

◇ 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 guests or more