

LOCALE

Chef Andrea Censorio

ANTIPASTI

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

ROASTED BONE MARROW guanciale / gremolata 16

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

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

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

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

PASTA

ALL PASTAS ARE FRESH MADE IN HOUSE & LOCALLY SOURCED

GNOCCHI squash & ricotta gnocchi / tallegio fonduta
crispy sage / toasted hazelnuts 19

TAGLIATELLE foraged wild mushrooms / garlic panna
shaved black truffles 23

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

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

PIZZE

PIZZA DOUGH IS MADE FRESH DAILY USING IMPORTED ITALIAN FLOUR

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

PIATTO FORTE

GALLINA pan roasted Ontario Cornish hen
farro / peas / honey mushrooms / string beans
vine cherry tomato / pan jus 29

SALMONE pan roasted organic Irish salmon / lentils
swiss chard 29

BRANZINO pan seared European seabass / Verona black rice
cauliflower crema & roasted florets 34

BISTECCA 45 day dry aged Ontario beef

10 oz Striploin... 44

12 oz Ribeye... 56

grilled mushrooms / roasted bone marrow / fingerlings / jus

CONTORNI

ROASTED ORGANIC POTATOES 9
rosemary, garlic, olive oil

BAKED CAULIFLOWER 8
shaved parmigiano

GRILLED RAPINI 8
garlic, peperoncino, olive oil

◇ 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

