

# LOCALE

Chef Andrea Censorio

## ANTIPASTI

**BURRATA** Italian imported cheese / fall caponata  
toasted pine nuts / organic olive oil / crostini 21

**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 / truffle aioli 12

**CALAMARI & GAMBERI FRITTI** herbs / lemon 16

**WARM GRILLED CALAMARI** baby spinach  
caramelized onions / roasted cherry tomatoes  
lemon pommery vinaigrette 17

### ASSAGINI

**WARM OLIVES & NODINI** 9

**FRIGGITELLI** fried shishito peppers / parmigiano 9

**CROSTINI** ricotta di bufala / chives / Sicilian anchovy 9

## INSALATA

**MISTA** local fall greens / shaved watermelon radish  
sherry vinaigrette 12

**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 15

## PASTA

ALL PASTAS ARE FRESH MADE IN HOUSE & LOCALLY SOURCED

**GNOCCHI** ricotta gnocchi / tallegio fonduta / squash  
crispy sage / toasted hazelnuts 21

**BUCATINI all'AMATRICIANA** Italian guanciale  
tomato sugo / pecorino romano 21

**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 26

## SHARING BOARDS

### SALUMI

imported & local artisan salumi / house pickles / crostini 22

### FORMAGGI

imported & local cheese / artisanal honey / nuts 24

### PROSCIUTTO E BUFALA

Parma prosciutto / fresh Italian buffalo cheese / frutta 25

### VERDURE

marinated & grilled, pickled vegetables 14

## PIZZE

PIZZA DOUGH IS MADE FRESH DAILY USING IMPORTED ITALIAN FLOUR

**MARGHERITA** tomato sauce / fior di latte / basil 16

**FUNGHI** wild mushrooms / pan'grattato / mozzarella  
truffle mascarpone / parmigiano 21

**PUTTANESCA** tomato sauce / capers / Sicilian anchovies  
taggiasca olives / cherry tomato 18

**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* 22

**SPECK & PORCINI** mushrooms / speck prosciutto / cherry  
tomatoes / fiore di latte / tallegio 22

## PIATTO FORTE

**POLLO CACCIATORE** braised organic chicken  
infornate olives / roasted heirloom carrots  
baked red potatoes 31

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

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

**COSTOLETTE** slow braised short rib / celery root puree  
braised leeks / heirloom carrots 34

**BISTECCA** 45 day dry aged 10 oz Ontario beef Striploin  
grilled mushrooms / roasted bone marrow / fingerlings / jus 44

## CONTORNI

**BAKED CAULIFLOWER** 8  
almond crema, parmigiano

**ROASTED ORGANIC POTATOES** 8  
rosemary, garlic, olive oil

**GRILLED BROCCOLINI** 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 8 or more guests

LOCALE RESTAURANT

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

