

ANTIPASTI

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

CALAMARI & GAMBERI FRITTI herbs / lemon 16

PATATINE FRITTE hand cut fries / truffle oil / parmigiano house made balsamic ketchup / truffle aioli 12

GRILLED CALAMARI baby spinach / caramelized onions slow roasted tomatoes / lemon pommery vinaigrette 17

WARM OLIVES & NODINI 9

FRIGGITELLI fried shishito peppers, parmigiano 9

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

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 14

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

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

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

SPECK & PORCINI mushrooms / speck prosciutto / cherry tomatoes / fiore di latte / tallegio 21

SHARING BOARDS

SALUMI imported & local artisan salumi / house pickles / crostini 23

FORMAGGI imported & local cheese / artisanal honey / nuts 24

PROSCIUTTO E BUFALA Parma prosciutto / fresh Italian buffalo cheese / frutta 25

VERDURE marinated & grilled, house pickled vegetables 14

PASTA

SPELT SPAGHETTI rapini / aglio olio / peperoncino 16

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

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

PIATTO FORTE

FRITATTA zucchini / onion / bufala ricotta 14

UOVA AL FORNO baked eggs / n'duja / tomato sugo shaved Reggiano / garlic crostini 15

GROUND CHUCK & PORK BURGER house ground beef chuck & pork / aged local cheddar / grilled guanciale / peperonata / house made brioche bun / fries 18

PANINO roast beef / horseradish mascarpone crema sautéed onions / giardiniera / house fries 19

STEAK FRITES grilled 8 oz Ontario striploin / house fries 23

SOUTHERN "ITALIAN" FRIED CHICKEN buttermilk marinated organic chicken thighs red onion & balsamic marmellata / grilled polenta spice mixed greens / rosemary honey 22

MERLUZZO FRITTO 'fish & chips' Moretti beer battered cod house fries / house tartar / lemon 19

SALMONE pan roasted organic Irish salmon / lentils swiss chard 27

- ◊ 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

◊ We are unable to provide separate bills for groups of 8 or more guests

◊ A gratuity of 18% will be added to the bill if a group is of 8 guests or more