

## 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 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

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

## PIZZE

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

**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 / talleggio 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 BURGER

house ground beef chuck / 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

butter milk 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 34

◊ 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