



BREAKFAST

STARTER

Served Daily

Almond Omega Cookie

House made, gluten free and vegan

4

Artisan Biscotti

Local crafted and dipped by hand, ask your server for flavours

3

Coppa Di Frutta

Organic berries with house made granola, honey and house made ricotta or organic yogurt

11

Granola

House made small batch granola with choice of: almond milk **5.5** / soy milk **5.5** / whole milk **5** / natural yogurt **7**

BREAKFAST SANDWICHES & PIZZA

All of our dishes are made in our wood fire oven.

Served Daily
10AM to 2PM

Vegetarian Breakfast Sandwich

2 fried local free run eggs, spinach, mushroom, fontina cheese, roasted garlic and olive oil

9

Bacon & Cheese Breakfast Sandwich

2 fried local free run eggs, smoked maple bacon, old cheddar, caramelized onion garlic chutney, arugula

11

Funghi Dal Bosco

Roaster wild mushrooms, mozzarella fior di latte, taleggio cheese, roasted garlic, fresh parsley, white truffle oil and topped with an egg

17.5

Canadese

Sliced potatoes, pancetta (Italian bacon), mozzarella fior di latte, rosemary oil and topped with an egg

17.5

Calabrese

Italian broccoli, mozzarella fior di latte, local home-made organic fennel sausage, taleggio cheese, chili flakes and topped with an egg

17.5

EGGS

All of our dishes are made in our wood fire oven.

Served Saturday,
Sunday and
Holidays 10AM
to 2PM

Frittata Dal Giorno

An Italian omelet, with choice of potatoes or mixed greens

13

Pancetta Eggs Benedict

2 local free run eggs, house-made hollandaise, pancetta (italian bacon) served on an English muffin, with prosciutto wrapped grilled asparagus or roasted potatoes

14

Sopressata Eggs Benedict

2 local free run eggs, house-made chipolte hollandaise, sopressata, arugula, served on a English muffin, with prosciutto wrapped grilled asparagus or roasted potaoes

14

Salmon Eggs Benedict

2 local free run eggs, house-made dill and caper hollandaise, smoked salmon, served on a English muffin, with prosciutto wrapped grilled asparagus or roasted potaoes

15

Vegetarian Benedict

2 local free run eggs, house-made hollandaise, spinach, sauteed onion, garlic, mushrooms, served on an English muffin, with prosciutto wrapped grilled asparagus or roasted potatoes

13

Verdure Miste Skillet

Oven roasted potatoes, mushrooms, peppers and fennel, in a cast iron skillet topped with two free run poached eggs and sliced house-made organic bread

14

Patate E Salsiccia Skillet

Fire roasted potatoes, tomato sauce, local organic fennel sausage and peppers and parmigiano, in a cast iron skillet topped with two free run poached eggs and sliced house-made organic bread

15

Filet Di Manzo Skillet

Organic beef tenderloin with oven roasted potatoes, mushrooms, roasted peppers and fennel, in a cast iron skillet topped with two free run poached eggs and sliced house-made organic bread

17

French Toast

House-made organic bread, dipped in a creamy vanilla sauce, topped with organic berries and icing sugar, served in a cast iron skillet

12



CAFFÉ/GELATO

ORGANIC ESPRESSO /CAFFÉ

Espresso	2	Caffé Latte	4.75
Doppio	2.75	Chai Latte	5.25
Macchiato	2.75	Caffé Mocha	5.5
Caffé Coretto	3.75	Caffé Canadese (strong and bold)	3.75
Caffé con Panna	3	Caffé Americano (light)	3.25
Cappuccino	4.5	Extra shot	.75

OTHER

Steamed milk	2.75	Assorted organic teas	3
Cold milk	2.75	Hot chocolate	5.5

CAFFÉ AFFOGATO

Choice of gelato drowned in espresso	S 5.5
	L 7.25

BEVERAGES

Sparkling Q-water (unlimited)	2.5	Chinotto	3.25
Crodino (bitter)	2.25	San Pellegrino Italian soda: blood orange, grapefruit, lemon or orange	3.25
Fruit Nectar: peach or pear	2.5	Fentimans: Curiosity Cola or Tonic Water	3.25
Italian Ice tea: lemon or peach	3	Phillips Ginger ale	3.25
Italian soda: pineapple, pear, passion fruit, kiwi or strawberry	3		
Orangina	3		

GELATO

House-made
by the chef

Waffle cone	add .75
Single	4.75
Double	6.25