

PIANO PIANO			
THE RESTAURANT			
DRINKS / BEVANDE			
WINE / VINO			
RED / ROSSO		WHITE / BIANCO	
HOUSE WINE / VINO DA TAVOLA Cabernet Merlot 2021 PIANO PIANO x Tawse – Beamsville, Ontario 5 oz. Glass / \$14 Bottle / \$59		HOUSE WINE / VINO DA TAVOLA Chardonnay 2022 PIANO PIANO x Tawse – Beamsville, Ontario 5 oz. Glass / \$14 Bottle / \$59	
69 / SIXTY NINE / SESSANTANOVE			
Montepulciano d’Abruzzo 2022 Jasci & Marchesani – Abruzzo, Italy 5 oz. Glass / \$16 Sangiovese 2021 Panizzi Colli Senesi – Tuscany, Italy 5 oz. Glass / \$16 Primitivo 2020 – Coppi ‘Siniscalco’ – Puglia, Italy Valpolicella 2022 Begali Lorenzo Classico – Veneto, Italy Nero D’avola 2022 Matto – Sicily, Italy		Pinot Grigio 2023 Giorgio and Gianni – Veneto, Italy 5 oz. Glass / \$16 Pecorino 2022 Tombacco – Abruzzo, Italy 5 oz. Glass / \$16 Trebbiano 2022 Masciarelli – Abruzzo, Italy Semillon / Sauvignon Blanc 2023 Chateau Haut-Grelot – Bordeaux, France Riesling 2021 Redstone Winery ‘Limestone Ridge’ – Beamsville, Ontario	
89 / EIGHTY NINE / OTTANTANOVE			
Barbera 2020 Punset ‘NEH!’ – Piedmont, Italy 5 oz. Glass / \$18 Chianti Classico 2020 Castelveccchi ‘Capotondo’ – Tuscany, Italy 5 oz. Glass / \$18 Pinot Noir 2021 Hidden Bench – Beamsville, Ontario Aglianico 2019 La Guardiense Janare ‘Lucchero’ – Campania, Italy Cabernet Sauvignon NV 11th Hour Cellars – San Joaquin Valley, California		Sauvignon Blanc 2023 Antmoore – Marlborough, New Zealand 5 oz. Glass / \$18 Vernaccia 2021 Panizzi – Tuscany, Italy 5 oz. Glass / \$18 Etna Bianco 2022 Nicosia ‘Vulka’ – Sicily, Italy Soave 2022 PRA ‘Otto’ – Veneto, Italy Chardonnay 2021 Pearce Predhomme Pender ‘3XP’ – Niagara, Ontario	
119 / ONE NINETEEN / CENTODICIANNOVE			
Barolo 2018 Terre del Barolo – Piedmont, Italy 5 oz. Glass / \$24 Amarone 2020 Negrar ‘Classico’ – Veneto, Italy Sangiovese 2021 Romitorio ‘Tuscanà’ – Tuscany, Italy Rosso di Montalcino 2021 il Poggione – Tuscany, Italy Etna Rosso 2020 Nicosia ‘Vulkà’ – Sicily, Italy		Chardonnay 2021 Hess ‘Shirtail Ranch’ – Monterey, California 5 oz. Glass / \$24 Sauvignon Blanc / Semillon 2021 Hidden Bench ‘Nuit Blanche’ – Beamsville, Ontario Sancerre 2021 Daniel Chotard – Loire, France Nascetta Elvio Cagno ‘Anas-Cetta’ – Langhe, Italy Chardonnay / Sauvignon Blanc 2022 Luigi Baudana Dragon Bianco – Piedmont, Italy	
FOR A SELECTION OF OUR FINER WINES / PLEASE ASK US FOR A RESERVE LIST			
BUBBLES BOLLE		ROSE ROSA	
Prosecco Mionetto ‘Prestige’ – Treviso, Italy 59 Prosecco Enoitalia ‘Bellino’ – Veneto, Italy 69 5 oz. Glass / \$16 Franciacorta Castello Bonomi Cuvée 22 – Lombardy, Italy 140 Champagne Tarlant ‘Brut Reserve’ – Champagne, France 175		Lambrusco Medici Ermete – Emilia-Romagna, Italy 65 Prosecco Rosé Enoitalia ‘Bellino’ – Veneto, Italy 65 Pinot Noir 2022 Hidden Bench ‘Nocturn’ – Beamsville, Ontario 69 5 oz. Glass / \$16	
COCKTAILS / COCKTAIL		ZERO PROOF / PROVA ZERO	
PIANO PIANO SPRITZ \$16 3 oz. Dillon’s Peach Schnapps, Select Aperitivo, Prosecco, St. Germain, Brio Limonata THE SUN ALSO RISES \$18 2 oz. Havana Club 7yr, Montenegro, Strega, Luxardo Limoncello, Casamigos Mezcal, Lemon Juice, Ginger-Honey Syrup, Cinnamon BASILICO MEZCALDO \$20 2 oz. Basil Infused Olmeca Altos, Affino, Sombra Mezcal, Jalapeño Agave, Lime Juice, Maldon Salt		PIANO PIANO SPRITZ \$14 Cipriani Peach Bellini, Orange Juice, Pomegranate Syrup, Brio Limonata, Oddbird 0% Sparkling Wine THE NO*GRONI \$14 NOA Dry London Gin, NOA Bitter, NOA Sweet Vermouth, Orange ZestRosemary-Orange Bitters GINGER PEACH BELLINI Cipriani Peach, Ginger Beer, Lime Juice 12 SPARKLING Oddbird De-Alcoholized Sparkling Wine – Languedoc, France 14 BEER Partake Pale Ale 0.3% ABV 7 Corona Sunbrew 0.0% ABV 7 ACQUA DOLOMIA ITALIA Sparkling 8 Still 8 CAFFÈ Espresso 4 Cappuccino 5	
		BEER / BIRRA	
		BOTTLES DRAUGHT CANS	
		Carlsberg Pilsner 20 oz. 10 Kronenbourg 1664 Blanc 20 oz. 10 Somersby Cider 20 oz. 10 Rotating Tap 20 oz. 10 Kronenbourg Rosé 330 ml. 8 Peroni 330 ml. 8 Birra Moretti 330 ml. 8 Stock & Row Cider 355 ml. 9 Burdock Tuesday 355 ml. 9 Blood Bros. Blood Light 355 ml. 9 Pabst Blue Ribbon 355 ml. 7 Goose Island IPA 473 ml. 10 Mystery Beer var. ml. 8	

PIANO PIANO

THE RESTAURANT

FALL / WINTER 2024 / 2025

PIANO PIANO VA LONTANO

TRANSLATION (ITALIAN > ENGLISH)

SLOWLY SLOWLY WE GO FURTHER

SPLENDIDO KITCHEN, c.2012 | PHOTO: Documentographer

A LOVE STORY FROM SPLENDIDO > PIANO PIANO

It was a dream to own a restaurant like Splendido. I first started at Splendido in 2005, as an assistant pastry chef working under Chef David Lee. In July 2009, I fulfilled my dream of owning the renowned restaurant, at the young age of 26. December 31st, 2015 was our last service and it felt amazing to leave on a high and I am extremely proud of that.

We've created so many memories here and we are looking forward to writing a new chapter at Piano Piano. I love everything about Italian food and we wanted to create a space where people felt like they were dining in my home, afterall, our restaurants are our second home. When people ask me what region of Italy we are cooking, I joke with them... *New Jersey*.

The food of Piano Piano is soulfully satisfying, tending to your hunger like a Nonna's instinctive touch. Every ingredient is on the plate for a reason, combining to make each dish far greater than the sum of its parts. It's "tasty & f*#kn delicious!"

The name Piano Piano comes from "*piano piano va lontano*", an Italian phrase I love that translates to "*slowly, slowly we go further*". And that's the dream... that if we slow down, take time to enjoy one another, great food and great wine then we all move together further as a family. Piano Piano is the Italian restaurant you always wished was just around the corner, and now it is.

KISSES

VICTOR BARRY

PIANO PIANO

THE RESTAURANT

FOOD / CIBO

LUNCH SPECIAL

\$36

per person

choice of
1/2 APPETIZER
PIZZA or PASTA
& DESSERT

Please-note: Dine in only;
Dessert options are Ice Cream or Nutella Tiramisu



FAMILY / FAMIGLIA
\$45 | PER PERSON

GROUPS OF 10 OR MORE

Sometimes the best meals
revolve around great
company and large platters of
food down the middle of the table!

Let’s face it... the truth is, if
you were at Nonna’s you wouldn’t
know what’s coming to the
table, you would just know
that it was going to be
“tasty & f*#kn delicious!”

APPETIZERS / ANTIPASTI

A dish before the main course of a meal, to stimulate one's appetite.
Perfectly portioned for sharing.

Prosciutto di San Daniele
Roasted Grapes, 10 Year
Balsamic di Modena, Garlic,
Chili, Parmigiano & Chives

Calamari Fritti
Crispy Artichokes, Chili
Garlic Aioli & Parsley

Burrata al Campagnolo
Burrata, Roasted Grapes,
Garlic, Chili & Focaccia

Chopped Salad
Kale, Salami, Olives, Onions,
Pickled Cucumber, Chickpeas, Crispy
Polenta, Feta & Brussels Sprouts

The PIANO PIANO Caesar Salad
Baby Gem Lettuce, Crisp Pork
Belly, Focaccia Croutons,
Boquerones, Chives & Parmigiano

22

24

24

19

19

TRIVIA/
CURIOSITA

See reverse
for answers

COMIC/
FUMETTO

1. Who was the legendary Benedictine Monk who invented champagne?
2. What are the two top selling spices in the world?
3. What animals milk is used to make authentic Italian mozzarella cheese?
4. What nation produces two thirds of the world's vanilla?
5. What is the literal meaning of the Italian word canestri?
6. Where did the pineapple plant originate?
7. What was the first food eaten in space?
8. What is the most widely eaten fish in the world?



SPECIALS/
SPECIALITA

They’re called Specials
for a reason!

New dishes &
past favourites
that are here for
a good time,
not a long time...

Scan here to learn more:



Specials!!

PIANO PIANO

THE RESTAURANT

PIZZA / PIZZA

\$26

Ask anyone and they will tell you that Victor’s favourite food is pizza! Ask him what he really thinks and he will tell you quite frankly that he “has never met a PIZZA he didn’t like!!!”

The Godmother
Tomato, Calabrian Chili,
Pecorino Romano,
Alessia Anchovy,
Stracciatella & Olive Oil

The Fun Guy
King Oyster Mushrooms,
Onions Agrodolce,
Fior di Latte, Mozzarella
& Parmigiano
Add Black Truffles, MP

The Hot Rod
Tomato, Ezzo Pepperoni,
Fior di Latte, Mozzarella,
Chili & Sicilian Oregano

The Chatham ‘62
Tomato, ‘Nduja, Canadian
Bacon, Pineapple, Red
Onion, Pickled Jalapeño
& Fior di Latte

The Spaniard
Tomato, Merguez Sausage,
Piquillo Pepper,
Pecorino Romano, Red
Onion & Sicilian Oregano

The People’s Champ
Tomato, San Daniele
Prosciutto, Arugula &
Grana Padano

The Sweet Hornet
Tomato, Spicy Soppressata,
Moroccan Black Olives,
Mozzarella, Fior di Latte
& Hot Honey

Pizza Dips!
Buttermilk Ranch,
Creamy Garlic,
Tangy Chili Mayo
4 each; 9 for all three



VENICE, ITALY c.2013 | PHOTO Nikki Leigh McKean

PIANO PIANO PIZZA
&
Carlsberg
\$32

Any pizza and a 20 oz. Carlsberg
luchtime only.

PASTA / MACARONI

\$28

MAIN COURSE / CARNE E PESCE

*a la carte only; not available with the lunch special

Mushroom Cavatelli

Porcini Cream, Truffle Scented Oyster Mushroom,
Parmigiano & Chive, Add Black Truffles, MP

Rigatoni Carbonara

Organic Eggs, Guanciale, Pecorino Romano
& Black Pepper

Canestri alla Vodka

‘Nduja, Pancetta, Chili, Tomato & Parmigiano

Egg Yolk Ravioli

Spinach, Ricotta, Brown Butter & Parmigiano,
served with Focaccia, Add Black Truffles, MP

Ravioli Bolognese

Ricotta Stuffed Ravioli, Tomato, Beef, Brown
Butter & Parmigiano

Rigatoni & Meatballs

Pork & Beef Meatballs, Tomato Sauce, Black
Pepper Fontina Béchamel & Parmigiano

Toasted Focaccia \$2

DESSERT /
DOLCE

ICE CREAM | 9
Please ask your
server for our daily
selection!

NUTELLA
TIRAMISU / 14
Espresso, Cocoa,
Mascarpone
& Nutella

LEMON
CHEESECAKE / 14
Cream Cheese, Vanilla,
Lemon Curd & Caramelized
White Chocolate

ESPRESSO &
AMARO / 14 2 oz.
Amaro Montenegro,
Oro Caffè Espresso

(for those who prefer
dessert in liquid form!)

GLUTEN & DAIRY FREE OPTIONS AVAILABLE PLEASE ASK YOUR SERVER