



***Salumi our chef's specialty***

Chef's choice of 3 salumi/terrine and 3 cheeses with flat bread, sesame grissini, pickles & condiments 28  
Add Warm Olives \$8

***Antipasti fresh daily***

Arugula Salad with balsamic vinaigrette & Parmigiano shavings 10  
Chef's choice Zuppa del Giorno 11  
Crostino with moon roasted tomatoes, truffle ricotta, balsamic glaze and arugula 16  
Polpetto, slow braised meatball, sugo, shaved parmesan and focaccia 16  
Mussels with garlic, basil and tomatoes in a white wine & butter sauce OR leeks, capers and herbs in a white wine & butter sauce 18

**Kids!** The bambino choose homemade tomato or cheesy pasta and gelato 9

***Primi Piatti handmade fresh daily***

Cavatelli Rosso, Our house made cavatelli with tomato sugo, basil and shaved parmesan 18  
Roman Farfalle with smoked chicken, arugula pesto, toasted pine nuts and moon dried tomatoes 22  
Oven Baked Lasagna, hearty braised beef with San Marzano tomatoes and a rich béchamel 22  
Fall Ravioli, handmade and stuffed with butternut squash, bathed in brown butter and finished with walnuts 23  
Mushroom Risotto with forest mushrooms, caramelized onions, scamorza and finished with truffle oil 23  
Forest Cavatelli with balsamic roasted mushrooms, moon dried tomato, pesto and vegan ricotta 24  
Tagliatelle Amatriciana, slow cooked sugo with tagliere, beef, pancetta, asiago and torn basil 24  
Nonna Crespelle, crepe shells with, ricotta, spinach and tomato sugo 24  
Braised Rabbit Pappardelle with thyme & rosemary, oyster mushrooms and black kale 26  
Risotto and Clams and mussels with white wine, pink peppercorns, black garlic in a drawn butter risotto 26

**Our Cavatelli is VEGAN!**

**Ask about our GLUTEN FREE pasta!**

***Dolci***

Tiramisu 12  
Lemon Brulée Tart with candied mint and cranberry drizzle 12  
Panettone & Chocolate Bread Pudding served warm with candied orange 12  
Nocciola Custard Pot, chocolate and hazelnut custard with cranberry jam 12

***All pastas, breads and salumi are made in-house and we are pleased to feature local Ontario produce and meat when available***

*A 18% gratuity will be added to tables of eight or more diners*