

APPETIZERS | APERITIVO

DAILY SOUP OR SALAD | ZUPPA QUOTIDIANA O INSALATAMARKET VALUE

Our Executive Chef's creation of a fresh seasonal house made soup OR salad.

GRILLED ROMAINE HEART | CUORE ROMAINE ALLA GRIGLIA13

Open-flame grilled Romaine heart, crisp side bacon, croutons, parmesan, roasted garlic & caper dressing.

APPLE & WALNUT SALAD | INSALATA DI APPLE & SALDO13

Urban greens, crisp apple, candied walnuts, goat cheese, dried cranberries in a maple & white balsamic vinaigrette.

FRIED OCTOPUS & CHORIZO | FRATELLO OCTOPUS & CHORIZO17

Fried octopus & chorizo sausage tossed with ricotta dumplings, thyme pesto, sliced olives, smoked pepper aioli.

BAKED LASAGNA ROLL | RULLO LASAGNA BAKED14

Fresh rolled lasagna noodle, béchamel sauce, Grana Padano parmesan, Bolognese sauce, baked in fresh tomato sauce & topped w/ Fior di latte.

CROQUETTE | ARANCINO13

Saffron & sweet pea risotto stuffed w/ spicy Italian sausage & cheese, spicy tomato sauce.

PHYLLO BAKED BRIE CUP | PHYLLO FORNO BRIE CUP14

Double cream brie, roasted garlic baked phyllo, apple & cranberry marmalade, rolled oats & nuts, toasted pumpkin oil.

PAN-SEARED SCALLOPS | PAN-CAPELANTE SCOTTATE17

Grilled cauliflower puree, slow roasted & fried pork belly, kale pesto, beet mayonnaise.

ANTIPASTO BOARD FOR TWO | ANTIPASTO PENSIONE PER DUE21

A selection of cured meats & sausage, variety of aged cheeses & pickled vegetables.

STONE BAKED FLAT BREADS | PIZZAS

SMOKED BACON & SPANISH SAUSAGE | PANCETTA AFFUMICATA & SALSICCIA SPAGNOLA20

Roasted garlic & goat milk béchamel, oven dried tomato, parmesan cheese.

PORTOBELLO & SMOKED MOZZARELLA | PORTOBELLO & MOZZARELLA SMOKED18

Kale & sunflower seed pesto, balsamic marinated Portobello mushrooms, smoked mozzarella, red onions, honey whipped ricotta cheese.

BISON PEPPERONI & PANCETTA | BISON PEPPERONI & PANCETTA.....20

Fresh tomato sauce, basil, mozzarella, bison pepperoni, pancetta, Fior di latte.

IL MARTELLI | A PIE SELECTED W/ THE FINEST INGREDIENTS BY JOHN MARTELLI21

Spicy calabrese, hot Italian sausage, fresh tomato sauce, gorgonzola, & mozzarella.

PROSCIUTTO, CARAMELIZED ONION & FIG | PROSCIUTTO, CIPOLLA CARAMELIZZATA & FIG21

Caramelized onions & figs, Niagara prosciutto, gorgonzola, & topped w/ honey tossed greens.

PASTAS (FRESH PASTA NOODLES PREPARED DAILY)

(Please ask your server for Gluten Free or Vegetarian options)

SPINACH FETTUCCINE SPINACI FETTUCCINE	23
<i>Grilled chicken breast, mushrooms, caramelized onions, pesto cream, & toasted pine nuts</i>	
RICOTTA GNOCCHI & SAUSAGE RAGU RICOTTA GNOCCHI & SAUSAGE RAGU	22
<i>Handmade ricotta gnocchi sautéed in garlic & herbs tossed in slow braised "HOOF'N IT" Italian sausage & fresh tomato sauce, fried basil.</i>	
DUCK TAGLIATELLE DUCK TAGLIATELLE	22
<i>Roasted duck leg, sautéed leeks & shallots, oyster mushrooms, herb butter sauce w/ crispy duck skin.</i>	
RABBIT CACCIATORE RABBIT CACCIATORE	22
<i>Braised rabbit with tomatoes & mushrooms, tossed w/ linguine, parmesan frico.</i>	
SHRIMP & SCALLOP TORTELLINI CAMPEGGIO E SCAFFANO TORTELLINI	24
<i>Ricotta-parmesan & scallop filled tortellini, sautéed shrimp & zucchini in a lobster brodetto sauce, lemon thyme bread crumb.</i>	




MAIN ENTRÉES | PORTATA PRINCIPALE

DRY AGED ROSEMARY RIBEYE DRY INVECCHIATO ROSMARINO RIBEYE	33
<i>Cast iron seared rosemary crusted ribeye served w/ roasted garlic smashed potatoes, seasonal vegetables, Demi-glaze & fried onions.</i>	
<i>Add garlic sautéed mushroom</i>	6
<i>Add aged gorgonzola</i>	6
LAMB LOIN LAMB LOIN	33
<i>Pink peppercorn & thyme crusted lamb loin, duck fat roasted fingerlings, grilled baby carrots, green peppercorn demi glaze, parsnip chips.</i>	
SEAFOOD OF THE DAY PESCE DEL GIORNO	MARKET VALUE
<i>Fish or Seafood Local when available & Always Fresh</i>	
<i>Your Server will provide further details of our Seafood & Entrée Features</i>	
<i>Selection Changes Daily and/or Weekly</i>	

DESSERTS | DOLCI

OUR DAILY DESSERT SELECTIONS	MARKET VALUE
<i>Our desserts are prepared in-house on a daily basis, please ask your server for selection availability</i>	

EXECUTIVE CHEF: RANDY FELKER | PROPRIETORS: STEVEN & BARB HARRIS | 519.389.5977

Connect with us   

*Please inform us of any food allergies
We are not a nut free facility. Items may be exposed to nuts.*

Local products are sourced where available such as Southampton Olive Oil, Hi-Berry Farms, Hoof'n It Butcher, Stewarts Fresh Produce, Black Angus Fine Meats & Game, Hawthorne Hills Farm, Hope Bay Fish Farm, Produce Plus, Off Shore Bakery, + Ontario Wineries & Craft Breweries