

**APPETIZERS | APERITIVO**

- GRILLED ROMAINE HEART | CUORE ROMAINE ALLA GRIGLIA** .....15  
*Open-flame grilled Romaine heart, crisp side bacon, croutons, parmesan, roasted garlic & caper dressing.*
- PEAR & WALNUT SALAD | INSALATA DI PERE & NOCI** .....15  
*Urban greens, crisp pear, candied walnuts, goat cheese, dried apricots, maple & white balsamic vinaigrette.*
- FRIED OCTOPUS | POLPO FRITTO** .....18  
*Parmesan fried octopus, spicy arrabbiata tomato sauce, spinach & sunflower pesto, grilled lemon aioli, olives.*
- CROQUETTE | ARANCINO** .....15  
*Saffron & sweet pea risotto stuffed w/ spicy Italian sausage & cheese, spicy tomato sauce.*
- DUCK CONFIT POUTINE | ANATRA CONFIT POUTINE** .....15  
*Tender duck confit, Yukon gold potato fries, gorgonzola & smoked gouda cheese, fresh scallions, maple demi glaze.*
- PHYLLO BAKED BRIE | PHYLLO AL FORNO BRIE** .....15  
*Triple cream brie baked in roasted garlic phyllo pastry, apple & thyme jelly, toasted almonds, red pepper essence.*
- PAN-SEARED SCALLOPS | PAN-CAPELANTE SCOTTATE** .....18  
*Roasted parsnip & corn purée, charred tomato, slow roasted pork belly, dark maple & rosemary syrup.*
- RIBS & WINGS | COSTOLE & ALI** .....19  
*Molasses & balsamic glazed beef ribs, salt & pepper fried duck wings, gorgonzola-walnut & lime dip, harissa yogurt.*
- ANTIPASTO BOARD FOR TWO | ANTIPASTO PENSIONE PER DUE** .....23  
*A selection of cured meats & sausage, variety of aged cheeses, served w/ pickled vegetables.*

**STONE BAKED FLAT BREADS | PIZZAS**

- IL MARTELLI | AN ITALIAN PIE SELECTED W/ THE FINEST INGREDIENTS BY JOHN MARTELLI** .....22  
*Spicy calabrese, hot Italian sausage, fresh tomato sauce, gorgonzola & mozzarella.*
- PORTOBELLO & SHRIMP | PORTOBELLO & GAMBERETTI** .....23  
*Kale pesto, marinated portobello, smoked mozzarella, shallots, honey whipped ricotta, shrimp in a spicy brodetto sauce. Flavours enjoyed have been inspired by good friend of Ristorante ROSINA Cheryl Visser.*
- CHORIZO & OVEN DRIED TOMATO | CHORIZO & POMODORO ESSICCATO AL FORNO** .....22  
*Roasted garlic & goat cheese béchamel, chorizo sausage, oven dried tomato, parmesan, aged balsamic.*
- ROASTED PINEAPPLE & DOUBLE SMOKED BACON | ANANAS & PANCETTA AFFUMICATA DOPPIA** ...23  
*Maple roasted pineapple, house smoked bacon, spicy arrabbiata tomato sauce, mozzarella cheese, fresh thyme.*
- PROSCIUTTO, CARAMELIZED ONION & PEAR | PROSCIUTTO, CIPOLLA CARAMELLATA & PERA** ...22  
*Caramelized onions & pear, sliced prosciutto, fresh arugula tossed w/ white balsamic.*

## PASTAS (FRESH PASTA NOODLES PREPARED DAILY)

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

**SPINACH FETTUCCINE | SPINACI FETTUCCINE** .....24  
*Roasted chicken, mushrooms, caramelized onions, pesto cream, & toasted pine nuts.*

**RICOTTA GNOCCHI & SAUSAGE RAGU | GNOCCHI DI RICOTTA & RAGÙ DI SALSICCIA** .....23  
*Handmade ricotta gnocchi sautéed in garlic & herbs, "HOOF'N IT" Italian sausage, oven dried tomatoes, tomato & roasted garlic sauce, fried basil.*

**DUCK TAGLIATELLE | TAGLIATELLE D'ANATRA** .....24  
*Roasted duck leg, grilled scallions & shallots, oyster mushrooms, herb butter sauce, crispy duck skin.*

**DOUBLE SMOKED BACON MACARONI | DOPPIO AFFUMICATO DI PANCETTA MACARONI** .....23  
*House smoked applewood bacon, caramelized onion, creamy gouda mornay sauce, chive & parmesan frico.*

**SHRIMP & SCALLOP LINGUINE | GAMBERETTI & LINGUINE DI CAPESANTE** .....25  
*Marinated shrimp & scallops, sautéed zucchini a lobster brodetto sauce, lemon thyme bread crumb.*

## MAIN ENTRÉES | PORTATA PRINCIPALE

**DRY AGED ROSEMARY RIBEYE | DRY INVECCHIATO ROSMARINO RIBEYE** .....35  
*Cast iron seared spice crusted ribeye served w/ roasted garlic & scallion smashed potatoes, seasonal vegetables, finished w/ Demi-glaze & fried onions.*

*Add garlic sautéed mushrooms* ..... 6

*Add shrimp & lobster brodetto sauce* ..... 10

**ROASTED VENISON | CARNE DI CERVO ARROSTO** .....38  
*Pink peppercorn & thyme crusted venison, parsnip purée, duck fat roasted fingerlings, grilled baby carrots, green peppercorn Demi-glaze. Personal favourite in memory of good friend Don Stoddart.*



**SEAFOOD OF THE DAY | PESCE DEL GIORNO** .....MARKET VALUE  
*Fish or Seafood | Local when available & Always Fresh  
 Your Server will provide further details of our Seafood & Entrée Features  
 Selection Changes Daily and/or Weekly*

## DESSERTS | DOLCI

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

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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*