

APPETIZERS | APERITIVO

- PEAR & PECAN SALAD | INSALATA DI PERE & NOCI PECAN** 9
Urban greens, crisp pear, candied pecans, goat cheese, dried apricots, maple & white balsamic vinaigrette.
- DUCK CONFIT POUTINE | ANATRA CONFIT POUTINE** 15
Tender duck confit, Yukon gold potato fries, gorgonzola & smoked gouda cheese, fresh scallion, maple Demi glaze.
- ANTIPASTO BOARD FOR ONE | ANTIPASTO PENSIONE PER DUE** 13
A selection of cured meats & sausage, variety of aged cheeses, served w/ pickled vegetables & fresh baked bread.

PASTAS | DOUGH (FRESH PASTA NOODLES PREPARED DAILY)

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

- SPINACH FETTUCCINE | SPINACI FETTUCCINE** 15
Roasted chicken, mushrooms, caramelized onions, pesto cream, & toasted pine nuts.
- DUCK TAGLIATELLE | TAGLIATELLE D'ANATRA** 15
Roasted duck leg, grilled leek & shallots, oyster mushrooms, herb butter sauce, crispy duck skin.

FEATURE DISHES | PIATTI FEATURE

- FEATURE SANDWICH | CARATTERISTICA PANINO** MARKET VALUE
Chef's Daily Selection of House made sandwich
- FEATURE PIZZA | FUNZIONE PIZZA** MARKET VALUE
Chef's Daily Selection of House made thin crust pizza w/ seasonal toppings
- ADD A SOUP OR SALAD** 5

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

EXECUTIVE CHEF: KEAN SAGLOSKI | PROPRIETORS: STEVE & BARB HARRIS | 519.389.5977

*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