

## APPETIZERS | ANTIPASTI

<b>ROSINA CAESAR SALAD   INSALATA DI CESARE.....</b>	<b>15</b>
<i>Crisp romaine hearts, asiago, hardboiled egg, smoked bacon lardons, crouton &amp; caesar vinaigrette</i>	
<b>BEET &amp; BURATTA   BARBABIETOLA E BURRATTA.....</b>	<b>18</b>
<i>Roasted beets, charred kale, buratta &amp; roasted walnuts with a walnut vinaigrette</i>	
<b>ARRANCINI TRIFECTA   ARRANCINI TRIFECTA.....</b>	<b>15</b>
<i>Traditional sausage &amp; pea, truffled mushroom, butternut squash over tomato &amp; basil pomodoro</i>	
<b>PECAN &amp; CANDIED BACON BOARD   TAVOLA DI PECAN E PANCETTA CANDITA.....</b>	<b>16</b>
<i>Pecan &amp; brown sugar candied thick-cut bacon roasted brussel sprouts with grana padano &amp; fresh herbs</i>	
<b>SEASONAL BRUSCHETTA'S   BRUSCHETTA STAGIONALE.....</b>	<b>14</b>
<i>A variety of three seasonal bruschetta. Prepared daily. Ask your server for details</i>	
<b>ANTIPASTO BOARD FOR TWO   SCHEDA ANTIPASTO PER DUE.....</b>	<b>23</b>
<i>A selection of artisanal cured meats, aged &amp; soft cheese, house made dip, pickled vegetables, fresh baked focaccia</i>	
<b>SICILIAN STEWED OCTOPUS   POLPO IN UMIDO SICILIANO.....</b>	<b>20</b>
<i>Octopus stewed with tomato, caper &amp; fresh dill, finished with grana padano</i>	
<b>CRAB CAKES   TORTE DI GRANCHIO.....</b>	<b>18</b>
<i>A pair of pan seared crab cakes served with a spicy pineapple chutney</i>	
<b>SEARED SCALLOPS   CAPELANTE SCOTTATE.....</b>	<b>20</b>
<i>Seared 10/20 scallops, ginger root &amp; butternut squash puree, squash seed dust, apple &amp; fennel salad</i>	
<b>STONE BAKED FLAT BREADS   PIZZAS</b>	
<i>Now offering a crispy thin &amp; gluten free crust</i>	
<b>PROSCIUTTO, CARMELIZED ONION &amp; PEAR   PROSCIUTTO CIPOLLA CARAMELLATA E PERA.....</b>	<b>22</b>
<i>Sweet caramelized onion, bartlett pear, gorgonzola thinly sliced prosciutto &amp; arugula tossed in a pickled onion vinaigrette</i>	
<b>STEVE'S PINEAPPLE   ANANAS DI STEVE.....</b>	<b>22</b>
<i>Grilled pineapple, smoked bacon, thyme &amp; spicy maple drizzle</i>	
<b>SHRIMP, LEEK &amp; LEMON   GAMBERETTO, PORRI E LIMONE.....</b>	<b>24</b>
<i>Marinated shrimp, leek cream, crispy leek, finished with lemon chive ricotta &amp; fresh lemon zest</i>	
<b>SPINACH &amp; OLIVE   SPINACI E OLIVA.....</b>	<b>20</b>
<i>Pizza sauce, spinach, mixed olive, cherry tomato &amp; grana padano</i>	
<b>TRADITIONAL CANADIAN   CANADESE TRADIZIONALE.....</b>	<b>20</b>
<i>Pepperoni, mushroom, sweet peppers (items can be substituted with any other menu item)</i>	

*Please inform us of any food allergies*

*We are not a nut free facility. Items may be exposed to nuts.*

## PASTAS (FRESH PASTA NOODLES PREPARED DAILY)

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

SPINACH FETTUCCINE | FETTUCCINE DI SPINACI .....24

*Roasted chicken, mushrooms, spinach, basil pesto, chicken demi & pine nuts*

CRAB RAVIOLI | RAVIOLI DI GRANCHIO .....28

*Crab stuffed ravioli, marinated shrimp, sun-dried tomato in an aromatic herb & lobster cream sauce*

LAMB & LENTIL BOLOGNESE | BOLOGNES DI AGNELLO E LENTICCHIE.....24

*Slow braised lamblicious lamb, brown lentils & tomato with house made pappardelle noodles*

SAUSAGE FUSILLI | FUSILLI DI SALSICCIA.....22

*Fusilli, Hoof-in-It hot Italian sausage, rapini, garlic & ricotta*

ROSEMARY GNOCCHI | GNOCCHI DI ROSMARINO.....26

*House made rosemary gnocchi, tenderloin tips, cremini mushroom, sage & toasted walnuts in a red wine fortified demi*

## MAIN ENTRÉES | PIATTI PRINCIPALE

SEAFOOD OF THE DAY | FRUTTI DI MARE DEL GIORNO.....MARKET VALUE

*Fish or seafood/local when available & always fresh. Ask your server for details on seafood and entree features*

ROSINA DRY AGED RIBEYE | RIBEYE INVECCHIATO A SECCO.....38

*30 Day dry-aged ribeye, twice baked harissa & bacon loaded potato, crispy onions & demi-glaze*

SEARED DUCK BREAST | PETTO D'ANATRA SCOTTATO.....30

*Seared duck breast, sweet potato puree, roasted beets & smoked cranberry sauce*

SLOW BRAISED BEEF SHORT-RIB | COSTATA DI MANZO BRASATA LENTA.....34

*Slow braised beef-short-rib, garlic mashed potato, smoked bacon, cremini mushroom & reduced red-wine braising liquid*

*Add garlic & red wine sautéed mushrooms.....6*

*Add marinated jumbo shrimp.....8*

## DESSERTS | DOLCI

OUR DAILY DESSERT SELECTIONS | SELEZIONI DI DESSERT GIORNALIERE.....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: KEAN SAGLOSKI | PROPRIETORS: STEVEN & BARB HARRIS | 519.389.5977



*Please inform us of any food allergies*

*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, Lamblicious, Produce Plus, Ontario Wineries & Craft Breweries*

