

APPETIZERS | ANTIPASTI

ROSINA CAESAR SALAD | INSALATA DI CESARE.....12,21

Radicchio, romaine, croutons, padano, frico, bacon lardon, lemon

GRILLED OCTOPUS | POLPO ALLA GRIGLIA.....24

Braised leek, lemon risotto, basil oil, tomato powder

FRIED HUMBOLDT SQUID | CALAMARI DI HUMBOLDT.....18

Arrabbiata, lemon garlic aioli, grilled lemon

CHARCUTERIE FOR ONE OR TWO | SALUMI PER UNO O DUE.....14, 25

A selection of cured meats, aged and soft cheeses, preserves, house pickled vegetables, nuts

CRUNCHY WINTER SALAD | INSALATA INVERNALE CROCCANTE.....13,23

Romaine, radicchio, celery root, red onion, roasted cauliflower, fennel, walnuts, tahini lemon vinaigrette

SEAFOOD POUTINE | POUTINE DI FRUTTI DI MARE.....21

Shrimp, bay scallops, squid, béchamel, pine river cheese curd

SAVOURY BRIE BRULEE | BRIE BRULEE SALATO.....19

Cranberry compote, rosemary focaccia, salted honey almonds, thyme

ARANCINI | ARANCINI.....17

Truffle cacio pepe, crisp pancetta

ROASTED ARTICHOKE | CARCIOFI ARROSTITI.....18

Crispy pancetta, roasted garlic butter, whipped goat cheese tzatziki

STONE BAKED FLAT BREADS | PIZZAS

(Please ask your server for crispy thin & gluten free crust options)

PROSCIUTTO, CARMELIZED ONION & PEAR | PROSCIUTTO CIPOLLA CARAMELLATA E PERA.....24

Sweet caramelized onion, Bartlett pear, gorgonzola, thinly sliced prosciutto, arugula

LEMON SHRIMP | GAMBERI AL LIMONE.....25

Whipped mascarpone, seared lemon, marinated shrimp, basil

PEPPERONI | FORMAGGIO E PEPERONE.....23

Italian sausage crumble, cup and char pepperoni, pickled hot peppers

WILD MUSHROOM | FUNGHI SELVATICI.....24

Garlic cream, cremini, shiitake, portobello, shaved truffle monterey

DELUXE | DELUXE.....25

Bell pepper, mushrooms, onions, cup and char pepperoni

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 SPINACI25

Roasted chicken, mushrooms, spinach, basil pesto, chicken demi-glaze, pine nuts

SPAGHETTI AND MEATBALLS | SPAGHETTI E POLPETTE.....24

Micro basil, parmesan, pomodoro

RABBIT RAGU TAGLIATELLE| TAGLIARLI AL RAGU DI CONIGLIO.....26

Rabbit demi, pecorino, crispy sage, porcini powder

BEEF RIB RIGATONI | RIGATONI DI COSTINA DI MANZO.....25

Roasted garlic cream, gorgonzola

SWEET POTATO GNOCCHI | GNOCCHI DI PATATE DOLCI.....25

Sage, maple miso butter, walnuts, roasted parsnip, beet chips

SEAFOOD ALFREDO | FRUTTI DI MARE ALFREDO.....28

Fusilli, bay scallops, shrimp, calamari, spinach, cherry tomatoes

CHICKEN PARM | POLLA ALLA PARAM.....24

Arrabbiata, ziti, provolone, parmesan, basil

MAIN ENTRÉES | PIATTI PRINCIPALE

14 oz 21 DAY DRY AGED RIBEYE| 14 OZ RIBEYE INVECCHIATO 21 GIORNI.....52

Herb roasted fingerlings, rapini, mustard cream

BRUCE COUNTY BURGER | HAMBURGER DELLA CONTEA DI BRUCE.....26

Jalapeno, caramelized onions, cheddar mozzarella mix, bbq sauce, choice of side

CONFIT CHICKEN SUPREME | POLLO CONFIT SUPREMO.....38

Hot honey injected sweet potato, whipped goat cheese, cherry reduction, haricot vert

SEASONAL SEAFOOD | FRUTTI DI MARE DI STAGIONEMARKET PRICE

Fish or seafood when available and always fresh. Ask your server for details on seafood and additional entree features

Add garlic thyme red wine mushrooms8

Add cajun grilled shrimp.....11

Add sautéed onion.....7

DESSERTS | DOLCI (ask your servers)

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, New Life Farms, Produce Plus + Ontario VQA Wineries & Local Craft Breweries