

DINNER MENU

APPETIZERS**ROSINA CAESAR SALAD 15***Crisp romaine, croutons, smoked bacon, padano, frico, shaved hard boiled egg***ROSINA WINTER SALAD 15***Mixed greens, beets, radish, tomato, prosciutto, basil ricotta, blueberry balsamic, sunflower seeds***GRILLED OCTOPUS STACK 23***Grilled Fremantle octopus, roasted eggplant, tomato, portobello, rocket arugula, balsamic drizzle***CHARCUTERIE FOR ONE OR TWO 13 or 25***A selection of cured meats, aged + cheese, giardiniera, baked olives, nuts, crostini***SEAFOOD SKILLET 19***Shrimp, Humboldt squid, onion, hot cherry pepper, goat cheese, oregano, toasted focaccia***BAKED BRIE 20***White wine + honey poached pear, pistachio crumble, cranberry, toasted focaccia***SIGNATURE WONTONS 19***Italian sausage crumble, pepperoni, hot cherry pepper, olives, tomato sauce, mozzarella, pesto, honey***FRIED MEATBALLS 18***Pork + veal meatballs, sautéed peppers, onions, oreganata sauce, parmesan bread crumb***BREADED 3 CHEESE LASAGNA BITES 18***Mozzarella, parmesan + ricotta lasagna, Italian bread crumb fried golden in tomato sauce, basil***STONE BAKED FLAT BREADS** (Please ask your server for crispy thin & gluten free crust options)**PROSCIUTTO, BALSAMIC ONION + PEAR 24***Caramelized balsamic onions, gorgonzola, pear, prosciutto, arugula***RATATOUILLE 23***Eggplant, zucchini, bell pepper, tomato, onion, mozzarella, goat cheese, balsamic reduction, oregano***PEPPERONI & BACON 24***Cup and char pepperoni, smoked maple bacon, mushroom, chili flake, hot honey***MORTADELLA & PISTACHIO 23***Garlic butter, mortadella, oven roasted tomato, honey ricotta, pistachio dust***PINEAPPLE 24***Maple pineapple, ham, Italian sausage, hot cherry pepper**Please inform us of any food allergies**We are not a nut free facility. Items may be exposed to nuts.*

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PASTAS *(Gluten Free or Vegetarian options are available)***SPINACH FETTUCCINE 25***Roasted chicken, mushrooms, spinach, basil pesto, chicken demi, pine nuts***CAVATELLI PUTTANESCA 27***Anchovies, capers, olives, tomato, garlic, shrimp, crispy skin salmon filet***RICOTTA GNOCCHI 26***Italian sausage crumble, broccolini, vodka rosé, basil pesto drizzle***SPAGHETTI CARBONARA 25***Egg, pecorino, crispy prosciutto, green peas, toasted Italian breadcrumb***MANICOTTI 26***Spinach + cheese stuffed manicotti, wild mushroom ragu, béchamel***PAPPARDELLE 25***Duck confit, leek, sun-dried tomato, chicken demi, butter, thyme, fried enoki mushroom***MAIN ENTRÉES****12OZ 21 DAY DRY AGED RIBEYE 53***Loaded caramelized onion whipped potato, broccolini, carrot, green bean, horseradish***DUCK CONFIT 34***Barley, smoked bacon, white bean + kale stew***ROASTED LAMB SIRLOIN 44***Fried potato, onion, bell pepper, hot cherry pepper, oreganata sauce, mint pesto***ITALIAN BURGER 26***6oz in house fresh ground ribeye, baked pepperoni, caramelized onion, tomato sauce, mozzarella, rocket arugula***SEAFOOD OF THE DAY MARKET PRICE***Fish or seafood when available and always fresh. Ask your server for details on seafood + entree features***ADD ONS***garlic + thyme mushrooms 7**cajun black tiger shrimp 11**2 toasted garlic bread with cheese 8***DESSERTS 11**

Exec. Chef KEAN SAGLOSK Sous. Chef KAILEIGH DOTTIRI | Proprietors: STEVEN & BARB HARRIS | 519.389.5977



Local products are sourced where available such as Southampton Olive Oil, Hi-Berry Farms, Hoof'n It Butcher, Produce Plus, Ontario VQA Wineries & Craft Breweries