

APPETIZERS**CAESAR SALAD | 16**

Crisp romaine, croutons, smoked lardons, padano, parmesan frico, lemon wedge

OCTOPUS | 24

Romesco sauce, fried octopus, fingerling potato, arugula, lime, slivered almond

ARANCINI | 18

Lobster roll inspired arancini, charred lemon & celery cream, padano, New Life Farm micro lemon balm

ANTIPASTO FOR 1 OR 2 | 14 or 26

A selection of cured meats, aged cheese, pickled vegetables, baked olives, crostini

BUFFALO CHICKEN WONTONS | 20

Fried wonton chips, buffalo style chicken, mozzarella, pickled carrot and celery, gorgonzola drizzle

FRIED BURATTA | 21

Corn purée, crispy prosciutto, tomato, oregano focaccia, New Life Farm red oak leaf microgreens

MEATBALL SLIDERS | 18

Hoof'n'It hot Italian sausage and beef meatballs, caramelized onion, marinara, smoked gouda, arugula, garlic parmesan

FENNEL & ORANGE SALAD | 16

New Life Farm micro arugula, orange segments, shaved padano, citrus shallot sherry vinaigrette

ALBACORE TUNA | 22

Peppercorn crusted tuna sashimi, smoked salmon rillettes, grapefruit, orange, New Life Farm red oak leaf microgreens

STONE BAKED PIZZA *(Please ask your server for crispy thin & gluten free crust options)***PROSCIUTTO, BALSAMIC ONION & PEAR | 25**

Caramelized balsamic onions, gorgonzola, pear, prosciutto, New Life Farm micro arugula

DILL PICKLE | 25

Roasted garlic & dill cream, mozzarella, pickles, cup & char pepperoni, smoked bacon, dill aioli, fresh dill, parmesan

BUTTER CHICKEN | 26

Butter chicken sauce, mozzarella, marinated halal chicken, red onion, cilantro, calabrian chili, raita drizzle

MEAT LOVER'S | 27

Marinara sauce, mozzarella, cup & char pepperoni, Hoof'n'It hot Italian sausage, calabrese salami, smoked bacon

ZUCCHINI AND EGGPLANT | 25

Arugula pesto, goat cheese, eggplant, zucchini, roasted red pepper, oregano, balsamic reduction

Please inform us of any food allergies

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



HOMEMADE PASTA *(Gluten Free or Vegetarian options)***RAVIOLI | 28***Ricotta & smoked salmon ravioli, shrimp, caper butter sauce, cream cheese, dill, everything bagel breadcrumb***SPINACH FETTUCCINE | 26***Roasted halal chicken, mushrooms, spinach, basil pesto, chicken demi-glace, pine nuts***CORZETTI DELLA VALPOLCEVERA | 28***Tenderloin tips, sautéed onion, arugula, horseradish cream, gorgonzola, pink peppercorn dust***TAGLIATELLE | 26***Chicken cacciatore, crispy deboned halal chicken thigh, tomato, basil, sweet bell peppers, red onion, oregano, goat cheese***LASAGNA | 27***Hoof'n'It hot Italian sausage, rapini, tomato sauce, béchamel, parmesan, mozzarella, ricotta***PARSLEY & RICOTTA GNOCCHI | 25***Sun-dried tomato, pea, spinach, red onion, white wine turmeric and curry cream sauce***MAIN ENTRÉES****12 OZ DRY AGED RIBEYE | 56***Confit duck fat fingerlings with sautéed leek, green beans, spiced carrot, house made steak sauce***BEEF CHEEKS | 48***Roasted garlic & chive whipped potato, balsamic mushroom demi-glace, sautéed brussel sprouts and smoked bacon***CHICKEN BALLOTINE | 38***Sage and onion halal chicken mousse stuffed, wrapped in bacon, sweet potato puree, shaved brussel sprouts, pan sauce***BURGER | 28***Bacon & shallot jam, pickled red onion, smoked gouda, lettuce, tomato, smoked maple bacon aioli***SEAFOOD OF THE DAY | MARKET PRICE***Fish or seafood feature changes daily***ADD ONS***Garlic bread with cheese 1 or 2 | 8 or 14**Garlic & thyme mushrooms | 10**Cajun colossal black tiger shrimp | 16*

Exec. Chef KEAN SAGLOSKI / Sous. Chef KAILEIGH DOTTORI
Proprietors: STEVEN & BARB HARRIS | 519.389.5977



*Local products are sourced where available such as Down North Garlic, New Life Farms, Hi-Berry Farms, Hoof'n'It
Butcher, Produce Plus, Ontario VQA Wineries & Craft Breweries*

