

STARTERS

BEET SALAD 17

sous-vide glazed beets, candied walnuts, arugula, beet puree
Niagara baco noir vinaigrette, crumbled goat cheese

ROASTED DELICATA SQUASH & BURATTA 19

crispy house made pancetta, arugula, Niagara empire cider &
mustard vinaigrette, pistachios

GRILLED OCTOPUS 22

green olive, red onion, fresh chilies, herb & olive oil potato
salad, cilantro lime puree

CHARRED BROCCOLI 18

grilled broccoli, fried brussels sprouts, roasted lentils & pumpkin
seeds, shaved spiced gouda, creamy garlic dressing

ANTIPASTO BOARD 34

local, imported & house cured meats & cheese, toasted
almonds, olives

PIZZA

ABRUZZESE 22

Parma salami, roasted mushrooms, fresh chilies, tomato sauce
mozzarella

MOZZARELLA 20

foir di latte mozzarella, basil, tomato sauce

PICANTE 22

spicy soppressata salami, green olives, red onion, tomato sauce
mozzarella, basil

HOUSE-MADE PASTA, RISOTTO & ENTREES

SQUASH RISOTTO 24

prosciutto crumble, pumpkin seeds, whipped ricotta, pecorino
sage

ANGEL HAIR 26

jumbo prawns, grape tomatoes, white wine garlic olive oil
pecorino, basil

CASARECCE ALLA NORCINA 25

house-made black truffle sausage, mushrooms, lemon dressed
arugula, white wine cream sauce, pecorino, basil

GNOCCHI 26

fresh chilies, tomato sauce, lemon ricotta, pecorino, basil

SPEZZATINO 30

beef tenderloin tips, mini top carrots, red onion, Shogun maitake
mushrooms, crispy potato gnocchi, red wine jus

BRANZINO 28

house made ricotta gnocchi, charred broccolini, puttanesca sauce

TUNA LOIN 30

preserved tomatoes, calabrian olives & chilies, angel hair pasta
white wine garlic olive oil, basil