

ANTIPASTI

Focaccia | 10
Oven-baked focaccia, herbs, extra virgin olive oil
- add warm marinated olives \$6, gluten-free \$4.50

Fagioli, Rapini e Salsiccia al Forno | 18
Blistered red kidney beans, rapini, Italian mild sausage, olive oil,
oregano, light chili flakes

Prosciutto & Parmigiano | 28
Prosciutto crudo di Parma, 24 month old Parmigiano Reggiano, taralli

Arancini | 18
Bolognese, peas, and mozzarella stuffed rice balls, tomato basil dip

Burrata | 21
Imported Italian cow milk cheese made from mozzarella and cream served with
prosciutto crudo and cherry tomatoes

Cozze | 19
Sautéed P.E.I. mussels, your choice of marinara sauce or white wine and cream
sauce

Frittura Mista | 25
Fried tender calamari, black tiger shrimps, smelts, lemon aioli

Patatine al Tartufo | 15
Hand cut fries, Parmigiano Reggiano, parsley, white truffle oil

Polpette | 18
Slow-cooked meatballs in fresh San Marzano tomato sauce

Spieducci | 18
Grilled tender Ontario lamb skewers

INSALATE

Rucola | 18
Baby arugula, bosc pear, toasted walnuts, Parmigiano Reggiano shavings, lemon vinaigrette

Cesare | 18
Romaine hearts, Caesar dressing, focaccia croutons, double smoked bacon, Parmigiano Reggiano

Caprese | 24
Buffalo mozzarella, vine-ripened tomatoes, oregano, fresh basil, EVOO, balsamic reduction

Siciliana | 18
Baby arugula, beets, orange, fennel, goat cheese, black olives, lemon vinaigrette

PIZZA

Queen Margherita | 18
Tomato sauce, mozzarella, fresh basil

Bufalina | 23
Tomato sauce, buffalo mozzarella, fresh basil

Calabrese | 22
Tomato sauce, mozzarella, spicy soppressata, Kalamata olives, roasted
red peppers

Americana | 21
Tomato sauce, mozzarella, pepperoni

Campagnolo | 22
Fior di latte, roasted red peppers, mushrooms, zucchini,
caramelized onion

Funghi | 20
Mozzarella, mushrooms medley

Quattro Formaggi | 19
Mozzarella, gorgonzola, Parmigiano Reggiano, pecorino

Romano
Avenue | 23
Fior di latte, cherry tomato, arugula, prosciutto Crudo di Parma

Marinara | 17
Tomato sauce, garlic, oregano

Viennese | 21
Tomato sauce, mozzarella, hot dog, French fries

Tonno | 22
Mozzarella, tuna, red onion, capers

Contadina | 23
Tomato, mozzarella, Italian mild sausage, red kidney beans, pancetta,
caramelized onion

PASTA

Ravioli | 25
House-made ravioli stuffed with ricotta and spinach, tomato sauce

Lasagna | 26
Traditional Italian lasagna, veal, pork and beef ragù, mozzarella,
Parmigiano Reggiano, tomato sauce, oven baked

Fettuccine ai Funghi | 28
prepared with wild mushrooms, light cream sauce, white truffle oil

Spaghetti con Polpette | 24
Fresh pasta, slow-cooked meatballs in tomato sauce

Linguine allo Scoglio | 34
Prepared with a seafood medley, cherry tomato sauce, light chili flakes

Rigatoni alla Norma | 23
Fried eggplant, tomato sauce, fior di latte, fresh basil

Penne alla Vodka | 23
Penne rigate, pancetta, vodka rosè sauce

Orecchiette al Salmone | 26
Artisan pasta, Atlantic salmon, brandy rosè sauce

Gnocchi al Pomodoro | 19
House made potato gnocchi, San Marzano tomato sauce, fresh basil

Rigatoni Gratinati | 24
Prepared with bechamel, Bolognese, peas, Parmigiano Reggiano, topped
with panko, oven baked

SECONDI

Pollo al Marsala | 28
Pan-seared chicken breast, wild mushrooms, and Marsala sauce

Tagliata di Manzo | 48
Grilled 10oz dry-aged New York served sliced with arugula and cherry tomato salad, topped with shavings of Parmigiano Reggiano

Agnello alla Scottadito | 48
Grilled Australian lamb chops, fresh herbs, extra virgin olive oil, black pepper served with sweet and sour peperonata

Salmone alla Griglia | 32
Grilled Atlantic salmon, vegetables cous cous

BY THE GLASS

2018 Headwind, Cabernet Sauvignon, California	\$16
2016 Cypress, Merlot, California	\$13
2017 Solid Ground, Pinot Noir, California	\$16
2017 Piantaferro, Chianti, Toscana	\$15

2019 Solid Ground, Chardonnay, California	\$14
2019 Grove Mill, Sauvignon Blanc, New Zealand	\$15
2019 Giulio Straccali, Pinot Grigio, Lombardia	\$15
N/V Romeo, Prosecco, Veneto	\$14

RED

2020 Nebbiolo, Cordero di Montezemolo, PIEMONTE	\$90
2020 Nero D'Avola, Chiantari, SICILIA	\$64
2021 Primitivo, I muri, Vigneti del Salento, PUGLIA	\$62
2019 Cinque Autoctoni, Farnese Edizione, ABRUZZO	\$110
2017 Ripasso della Valpolicella, Bosan, Gerardo Cesari, VENETO	\$89
2017 Ripasso della Valpolicella, Valpolicella Falezza, VENETO	\$70
2016 Merlot, Toschi, NAPA VALLEY	\$70
2019 Merlot, Frog's Leap, OREGON	\$130
2018 Amarone della Valpolicella, Farina, VENETO	\$110
2018 Amarone della Valpolicella, Scuola Grande, VENETO	\$130
2017 Barolo, Marchesi di Barolo, PIEMONTE	\$115
2017 Barolo Monfalletto, Cordero di Montezemolo, TOSCANA	\$169
2016 Chianti, Banfi, TOSCANA	\$165
2019 Chianti, Santa Cristina, TOSCANA	\$72
2019 Chianti, Castello di Volpaia, TOSCANA	\$105
2017 Chianti, Oro ducale riserva Ruffino, TOSCANA	\$125
2015 Tignanello, Marchesi Antinori, TOSCANA	\$340
2019 Pinot Noir, Meiomi, SONOMA COUNTY	\$79
2020 Pinot Noir, Cristom Vineyards, OREGON	\$150
2018 Pinot noir, Belle Glos, Clark & Telephone, NAPA VALLEY	\$165
2018 Cabernet Sauvignon, Cannonball, NAPA VALLEY	\$70
2018 Cabernet Sauvignon, Cartledge & Brown, NAPA VALLEY	\$80
2019 Cabernet Sauvignon, Decoy, Duckhorn Vineyards, NAPA VALLEY	\$95
2018 Cabernet Sauvignon, Post Mark, NAPA VALLEY	\$105
2019 Cabernet Sauvignon, Earthquake, NAPA VALLEY	\$125
2018 Cabernet Sauvignon, Sequoia Grove, NAPA VALLEY	\$175
2019 Cabernet Sauvignon, Caymus Vineyards, NAPA VALLEY	\$240
2019 Pinot Noir, Cakebread Cellars, NAPA VALLEY	\$175

2018 Cabernet Sauvignon, Cakebread Cellars, NAPA VALLEY	\$265
2018 Cabernet Sauvignon, One Point Five, Shafer	\$295
2016 Cabernet Sauvignon, Paul Hobbs	\$380
2017 Cabernet Sauvignon, Silver Oak, NAPA VALLEY	\$425
2016 Brunello di Montalcino, La Gerla, TOSCANA	\$205
2018 Barbera D'Asi, Giovanni Rosso, PIEMONTE	\$68
2018 Flaccianello, Fontodi, TOSCANA	\$350

WHITE

2020 Pecorino, Villa Angela, Abruzzo	\$65
2017 Gavi di Gavi, Marchesi di Barolo, Piemonte	\$70
2020 Pinot Grigio, Albino Armani, Trentino Alto Adige	\$68
2019 Pinot Grigio, La Cappuccina, Veneto	\$75
2017 Chardonnay, J Lhor Riverstone, California	\$62
2020 Sauvignon Blanc, Duckhorn, California	\$95
2019 Chardonnay, Duckhorn, California	\$115
2018 Sauvignon Blanc, Cakebread Cellars, California	\$130
2020 Rosé, Caves d'Esclans Whispering Angel, France	\$90
2019 Rosé, Chateau Campamaud, France	\$90
2019 Pinot Grigio, Villa Sandi, Veneto	\$68
2020 Chablis, 1er cru Vau de Vay, France	\$125
2017 Pouilly Fuisse, Vieilles Vignes, France	\$130
2017 Chardonnay, Domaine Corsin, France	\$105
2020 Chablis, Le Carré de Cesar, France	\$95
2018 Pouilly Fuisse, Domaine Roger Luquet, France	\$92
2019 Riesling, Two Sisters, Niagara	\$92
2020 Chardonnay, Cakebread Cellars, California	\$175

MARTINI

Vodka or Gin Martini	\$16
Premium Gin or Vodka (Grey Goose, Belvedere, Tanqueray, Hendrick's)	\$20
Espresso Martini (Kahlua, Vodka, Espresso)	\$18
French Martini (Vodka, Chambord, Pineapple Juice)	\$18

Kiwi Tini (Absolut Citron, Melon Liqueur, Limoncello, White Cranberry Juice)	\$18
Vacation Martini (Coconut Rum, Chambord, Peach Schnapps, Pineapple Juice)	\$18
Gimlet (Hendrick's Gin, Simple Syrup, Lime Juice)	\$20

COCKTAILS

Watermelon Mojito (Bacardi Rum, Muddled Watermelon and Mint, Lime Juice, Soda)	\$14
Blue Lagoon (Vodka, Blue Curacao, Lime Juice, Pineapple Juice)	\$16
Sea Breeze (Vodka, Cranberry Juice, Grapefruit Juice, Lime Juice)	\$14
Floradora (Gin, Chambord, Lime Juice, Giniger Beer)	\$18
Southside (Gin, Lemon Juice, Simple Syrup, Soda, Mint)	\$14
Sbagliato (Sweet Vermouth, Campari, Prosecco)	\$15
Limoncello Spritz (Limoncello, Prosecco, Soda Water)	\$16
Boulevardier (Bourbon, Sweet Vermouth, Campari)	\$18
Paper Plane (Bourbon Whiskey, Aperol, Amaro Nonino, Lemon Juice)	\$19
Dark & Stormy (Gosling's Rum, Ginger Beer, Lime Juice)	\$14
Spicy Margarita (Tequila Gold, Orange Juice, Lime Juice, Agave, Bitters, Cinnamon)	\$15

HALF BOTTLES

2019, Merlot Duckhorn, NAPA VALLEY	\$90
2016 Brunello di Montalcino, Altesino, TOSCANA	\$80
2018 Chablis, Vau de Vey, FRANCE	\$63
2019 Pinot Grigio, GriVo, FRIULI VENEZIA GIULIA	\$45
2019 Chardonnay, Cakebread, CALIFORNIA	\$98
2018 Cabernet Sauvignon, Cannonball, CALIFORNIA	\$42
2017 Cabernet Sauvignon, Rutherford Ranch, CALIFORNIA	\$58

SPARKLING

Romeo Prosecco	\$65
Veuve Cliquot - Ponsardin	\$160
Veuve Cliquot - Ponsardin Rose	\$190
Moet Chandon	\$170
Dom Perignon	\$540
Cristal	\$600

WATER

• \$ 8.00 •
Still
Sparkling

BEER

• \$ 8.00 •
Peroni - Moretti - Stella
Corona - Heineken

SOFT DRINKS

• \$ 3.50 •
Coke - Diet Coke - Ginger Ale
7UP - Lemon Ice Tea

SANTAL

• \$ 4.50 •
Peach - Banana
Apple