

PIE BAR



TAKE-OUT MENU

207 QUEENS QUAY WEST
647-341-7221

PIE BAR

BEVERAGES

SOFT DRINKS	2
Pepsi, Diet Pepsi, Ginger Ale	
CREAM SODA	3
ROOT BEER	3
ITALIAN SODA	2.50
SAN PELLEGRINO: Aranciata Rossa, Aranciata, Melograno E Arancia	
APPLE JUICE	2.50
WATER	
Flat Aqua Panna	
500 ML	2.50
750 ML	4.75
Sparkling San Pellegrino	
500 ML	2.50
750 ML	4.75
COFFEE	
Americano	
2.75	
Espresso	
Single 1.95 / Double 2.45	
Latte	
3.45 / 3.95 / 4.45	
Cappuccino	
2.55 / 2.95 / 3.55	
TEA	2.50
Assortment of Herbal & Specialty Teas	

SHARING PLATES

GARLIC BREAD	6
Fresh-baked pizza bread, lots of garlic butter, Reggiano	
BRUSCHETTA	9
Fresh-baked pizza bread, lots of garlic butter, marinated tomatoes, basil, Reggiano	
ARANCINI V	10
Chili spiced Gouda, simple tomato sauce, Reggiano, basil	
CALAMARI FRITTI	15
Dusted, roasted garlic aioli, marinara, caramelized lemon, Reggiano, focaccia gravel	
CHARCUTERIE & CHEESE	23
Chef's selection of cured meats, cheese, olives, gnocco fritto	
MEATBALLS (five)	15
Veal, beef & wild boar, simple tomato sauce, Reggiano, basil	
SALADS	
CAESAR SALAD	10
Eggless dressing, romaine leaves, Reggiano, bacon, focaccia gravel	
+ Grilled chicken breast	6
CHOPPED ITALIAN SALAD	15
Capocollo, salami prosciutto, cannellini beans, farro, mozzarella, kale, iceberg, tomato, peperoncini, olives, shallot vinaigrette, Reggiano, focaccia gravel	
+ Grilled chicken breast	6
BURRATA & BEETS V	17
Creamy burrata with roasted beets, lemon & honey vinaigrette, arugula, pine nuts, gnocco fritto	
MANGO CAPRESE V	14
Heirloom tomatoes, fior di latte, mango, pesto vinaigrette	

PASTA

+ **GARLIC BREAD TO ANY PASTA** + 4

Fresh-baked pizza bread, lots of garlic butter, Reggiano

SPAGHETTI POMODORO V	Sm 10 / Lg 13
Crushed San Marzano tomatoes, chili flakes, confit garlic, EVOO, Reggiano, basil	
+ Meatballs (three)	7
CHICKEN RIGATONI	Sm 13 / Lg 18
Sauteed chicken, vodka rose sauce, goat cheese, spinach, pine nuts	
SAUSAGE & PEPPERS RIGATONI	Sm 14 / Lg 18
Rigatoni, roasted bell peppers, Italian sausage, crushed San Marzano tomatoes, Reggiano, basil	
SPAGHETTI BOLOGNESE	Sm 13 / Lg 16
Traditional meat sauce, wild boar & beef, San Marzano tomatoes, basil, oregano, Reggiano	
+ Meatballs (three)	7
SPAGHETTI CARBONARA	20
Spaghetti, garlic, Reggiano, pancetta, black pepper, egg, parsley	
LINGUINE DI MARE	25
Crushed San Marzano tomato sauce, calamari, shrimp, mussels, Reggiano	

KIDS MENU

INCLUDES A DISH BELOW, POP, MILK OR JUICE AND A POPSICLE	13
CHICKEN FINGERS	
CHEESE PIZZA OR PEPPERONI PIZZA	
+ Gluten Sensitive Option	2
KIDS PASTA WITH TOMATO SAUCE OR BUTTER & PARM	
+ Meatballs	4

PIZZA PIES

GLUTEN SENSITIVE OPTION + 2
+ EGG TO ANY PIZZA + 2

- MARGHERITA V** _____ 14
Crushed San Marzano tomatoes, fior di latte, basil
- THAT'S A SPICY PIE** _____ 17
Spicy San Marzano sauce, fior di latte, pepperoni and spicy soppressata, Calabrian chili's
- ITALIAN SAUSAGE** _____ 16
Crushed San Marzano tomatoes, fior di latte, mild fennel sausage, roasted bell peppers, caramelized onions
- ANGRY BEE** _____ 16
Spicy San Marzano sauce, fior di latte, spicy soppressata, Calabrian peppers, garlic, Local honey
- THE GODFATHER** _____ 16
Crushed San Marzano tomatoes, fior di latte, pepperoni, double-smoked wild boar bacon, rosemary ham, rosemary oil
- PROSCIUTTO** _____ 17
Bianca, garlic oil, fior di latte, ricotta, prosciutto, baby arugula, shaved Reggiano
- SHORT RIB & GORGONZOLA** _____ 21
Crushed San Marzano tomatoes, fior di latte, roasted cipollini onions, kale
- TARTUFO V** _____ 19
Truffle cream, fior di latte, trio of mushrooms, roasted garlic, chives
- ZUCCA** _____ 16
Bianca, fior di latte, butternut squash, caramelized onions, double-smoked wild boar bacon, rapini, rosemary oil
- FICO V** _____ 17
Goat cheese, fior di latte, fresh figs, caramelized onions, leeks, chives, EVOO

— **V** Vegetarian —

Applicable items are prepared with gluten-free ingredients however we cannot guarantee dishes are 100% free of gluten due to trace amounts crossing over within our kitchen. Please consider this when ordering.