

SHARING PLATES

THAT'S HOW THE ITALIANS DO IT!

CHARCUTERIE BOARD _____	15
San Daniele prosciutto, soppressata, Parmesan, gorgonzola, olives, fig jam	
RUSTIC BIANCA BREAD V _____	7
house-made dipping oil	
FRIED MOZZARELLA STICKS V _____	15
panko, house-made simple tomato sauce	
ITALIAN BRUSCHETTA HUMMUS V _____	14
EVOO, Parmesan, chili flakes, fresh chopped parsley, grape tomato. Served with flatbread	
ARANCINI V _____	13
chili-spiced Gouda, house-made simple tomato sauce, Parmesan, fresh torn basil	
FRITTO MISTO _____	16.5
crisp calamari, smelts, shrimp, marinara sauce, charred lemon, Calabrian aioli	
MEATBALLS (FIVE) _____	15
trio of meats, house-made simple tomato sauce, Parmesan, fresh torn basil	
TUSCAN FRIES _____	7
truffle oil, Parmesan, rosemary, Italian seasoning, Calabrian chili aioli	

FRESH FROM THE GARDEN

MAKE NONNA PROUD, EAT SOME GREENS

KALE CAESAR SALAD _____	14
kale, focaccia crouton, shaved Parmesan, charred lemon	
BACON AND BRUSSELS SPROUT SALAD _____	15
orange, toasted almonds, pomegranate, pecorino, lemon poppy seed dressing	
ITALIAN CHOPPED SALAD _____	16
capocollo, salami prosciutto, cannellini beans, farro, mozzarella, kale, iceberg lettuce, tomato, pepperoncini, olives, shallot vinaigrette, Reggiano, focaccia gravel	
Add to any salad to make it even better	
+ Roasted chicken _____	7
+ Atlantic salmon _____	10

PANINIS

made using Fred's Bread Bianca. Served with hand cut fries. Substitute garden salad or kale Caesar +3

CAPRESE _____	14
ripe tomato, fior di latte, Parmesan, fresh basil, lemon pesto aioli	
TUSCAN CHICKEN _____	16
Arthur, ON chicken breast, ripe tomato, sun-dried tomato aioli, Italian herbs, provolone, avocado, arugula	

PIES

IT'S WHAT WE'RE KNOWN FOR

WE MAKE OUR PIE DOUGH DAILY USING ONLY "00" FLOUR FROM ITALY, FRESH WATER AND YEAST, THAT'S IT! PREPARED IN OUR STONE FIRED PIE OVEN

+ ANY PIE EGG +2 DAIRY FREE CHEESE +3 PROSCIUTTO +3 EXTRA FIOR DI LATTE +2
+ GLUTEN SENSITIVE OPTION +3

RED

OUR RED PIE SAUCE IS MADE USING SAN MARZANO TOMATO SAUCE.

MARGHERITA V _____	15
fior di latte, fresh torn basil	
PEPPERONI VA+4 _____	17
fior di latte, dry cured pepperoni, fresh basil	
SAUSAGE VA+4 _____	18
fior di latte, fennel sausage, roasted red peppers	
ANGRY BEE _____	19
fior di latte, spicy soppressata, Calabrian chili, honey	
THE GODFATHER _____	21
fior di latte, dry cured pepperoni, double-smoked wild boar bacon, rosemary ham, house infused rosemary oil	
PINEAPPLE _____	18
Portuguese chorizo, chunky pineapple, fresh sliced jalapeños	

'NDUJA _____	18
Calabrian sausage, crushed red pepper, smoked mozzarella	
ORTOLANA VEGETARIAN _____	18
eggplant, zucchini, olives, bell pepper, mozzarella, fontina	
CHICKEN CIELO _____	18
Mozzarella, spinach, tomato, goat cheese, pistachio	
WHITE	
PROSCIUTTO _____	22
fior di latte, ricotta, prosciutto, baby arugula, shaved Parmesan, drizzled house infused garlic oil	
TARTUFO V _____	20
Italian truffle cream, fior di latte, trio of forest mushrooms, roasted garlic, fresh snipped chives	

LISTEN TO NONNA,

ADD SOME GREENS TO YOUR PASTA OR PIE

BAMBINO GARDEN SALAD OR KALE CAESAR SALAD +3

MAMMA'S FAVOURITES

CHICKEN PARMESAN _____ 24
Arthur, ON chicken breast, mozzarella, Parmesan, spaghetti, house-made simple tomato sauce

GRILLED ATLANTIC SALMON — 27
fresh vegetables and white bean succotash, gremolata, frizzled leeks

PASTA

HOW IT SHOULD BE

+ SUBSTITUTE TO GLUTEN FREE PENNE +2

SPAGHETTI AND MEATBALLS _____	16
spaghetti, house-made simple tomato sauce, Parmesan, basil	
SALSICCIA PENNE VA _____	18
roasted bell peppers, Italian sausage, house-made simple tomato sauce, Parmesan, basil	
LOBSTER & RICOTTA RAVIOLI _____	23
lobster, crab, shrimp, Prosecco rosé sauce, dill, Parmesan	
CHICKEN ALFREDO _____	21
sautéed chicken, fettucine, trio of mushrooms, house-made cream sauce, Parmesan	
PENNE ALLA VODKA _____	21
chicken, house-made rosé sauce, Parmesan, Italian seasoning	
QUATTRO STAGIONI _____	22
rigatoni, Italian sausage, artichoke, mushroom, black olives, house-made simple tomato sauce, Parmesan	
SEAFOOD AGLIO E OLIO _____	24
spaghetti, sautéed shrimp, calamari, mussel, chili flake, EVOO, parsley, roasted garlic, tomato, Parmesan	

— V Vegetarian — GF Gluten Friendly — VA Vegan Available —

KIDS' MENU

CHICKEN FINGERS	13
CHEESE PIE OR PEPPERONI PIE	13
+ Gluten Sensitive Option	+2
KID'S PASTA WITH TOMATO SAUCE OR BUTTER & PARMESAN	10
+ Meatballs	+4
CREAM SODA	4
ROOT BEER	4

INCLUDES ONE ENTRÉE, POP, MILK OR JUICE AND SMALL GELATO
(EXCLUDING CREAM SODA OR ROOT BEER)

GELATO BAR

THERE'S ALWAYS ROOM FOR GELATO

GELATO 7

AFFOGATO 8
Choice of Vanilla or Nutella®

CHOOSE YOUR FLAVOUR

ASSORTED FLAVOURS. PLEASE ASK YOUR SERVER.

SWEETS

TIRAMISU 9
Ladyfingers, espresso, mascarpone custard,
cocoa

LUNCH FEATURES

MONDAY – FRIDAY
11:00AM -3:00PM

CHOICE OF EITHER:

CHEF'S FEATURE PIZZA PIE \$15

~ or ~

CHEF'S FEATURE PASTA \$16

~ or ~

CHEF'S FEATURE PANINI \$13

SERVED WITH A GARDEN SALAD OR KALE CAESAR.
SUBSTITUTE TUSCAN FRIES +\$3



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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.

18% gratuity will be added for groups of 8 or more.