

SPUNTINI

ALICI SOTT'OLIO 7

Cured white anchovies, olive oil & balsamic (GF)

PANNE RUSTICA & OLIVES 12

Marinated mixed olives, freshly baked focaccia bread

ZUPPA'S

ZUPPA DI GIORNO 10

Seasonally inspired soups, ask your server for today's creation (GF)

INSALATI

BURRATA E SPECK 25

Arugula pesto, nuts, fresh burrata, Certified Italian Smoked Speck, tomatoes, balsamic

INSALATA CAESARE 17

*Classic Caesar salad, house made dressing, crispy capers, anchovies, radicchio, arugula, focaccia crouton, Parmigiano Reggiano
- Add dbl smoked bacon \$5*

ANTIPASTI

PURPLE BRUSSELS 15

House Specialty, lightly fried brussels sprouts, pepperoncino chili, olive oil, lemon, soy (GF)

CARCIOFI 15

Crispy fried artichoke hearts, arugula pesto, nuts, Parmigiano Reggiano, truffle oil, lemon

SALMON SEMI-CRUDO 25

Torched Salmon sashimi, avocado lime, smoked red pepper crema, olive oil, chilli

PRIMI

SPAGHETTI CARBONARA 26

Double smoked bacon, onion, roasted garlic, egg yolk, black pepper, onions, Parmigiano Reggiano

GNOCCHI GORGONZOLA 26

Potato gnocchi, Italian Gorgonzola cream, onion, garlic, peas, zucchini, chilli, Parmigiano Reggiano

BOLOGNESE 26

Beef, pork & smoked bacon ragù, tomato sauce, herbs, Parmigiano Reggiano,

SECONDI

CHICKEN ALA MILANESA 29

Crispy fried chicken Scallopini, frites and vegetable slaw, Parmigiano Reggiano, lemon, garlic

SHRIMP FRA DIAVOLO 34

Wild Argentinian shrimp, pepper, tomato, onion, chilli sauce, roasted potatoes (medium spicy)

FILETTO DI BRANZINO 37

Pan seared Mediterranean seabass, Romesco sauce (nuts), lemon, served with roasted potatoes & roasted vegetables

HAMBURGER DI MANZO 27

Grilled Ontario Beef burger (chuck, hanger, brisket), caramelized pepper and onion, mozzarella cheese, Secret sauce, served with frites and vegetable slaw.

LA CUCINA

by Quince

FRESH - SEASONAL - LOCAL

Please let us know if you are Gluten free or have any other allergies