

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 12

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

LUNCH COMBO

SOUP & SALAD 17

SOUP & CAESAR 19

3 COURSE LUNCH 35

(SOUP OR SALAD, PASTA, DESSERT)

LA CUCINA LUNCH

by Quince

INSALATI

BURATTA 25

Arugula pesto, nuts, fresh Buratta, heirloom tomatoes, balsamic, olive oil

INSALATA CAESARE 17

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

PANZANELLA DI TONNATO 22

Preserved tuna, onions, bread, olives, heirloom tomatoes, balsamic, olive oil

ANTIPASTI

PURPLE BRUSSELS 17

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

BRUSCHETTA 15

Ontario heirloom tomatoes, onion, chili, garlic, arugula pesto (nuts), Parmigiano Reggiano, Bread

PRIMI

PASTA "A LA VODKA" 19

House made Tomato sauce, Cream, spices, black pepper, Parmigiano Reggiano

PASTA AL FORNO 22

Double smoked bacon, rapini, roasted garlic, paprika, butter, chilli, Parmigiano Reggiano, Mozzarella, (Baked pasta)

BOLOGNESE 22

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

PANINIS (SANDWICHES)

CHICKEN ALA PARMIGIANA 19

Crispy fried chicken Scallopini, baked with house tomato sauce, provolone cheese, frites and vegetable slaw, Parmigiano Reggiano, lemon on a crusty bun

HAMBURGER DI MANZO 19

Grilled Ontario Beef burger (chuck, hanger, brisket), caramelized onion,, Secret sauce, served with frites and vegetable slaw. add cheese \$5

LUNCH PIZZA'S

(8OZ PERSONAL PIZZAS)

MARGHERITA PIZZA 19

Fior di late mozzarella, Parmigiano, Pesto, basil, tomato sauce, arugula, chillies

S.O.B. PIZZA 19

Sausage, onion, bacon pizza, mozzarella, arugula, chillies, tomato sauce, Parmigiano

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