

LA PIAZZA RESTAURANT & BAR

A restaurant in the heart of the store, La Piazza is modelled after the most traditional Italian concept of gathering in the town square, where friends and family meet every day for a bite and a glass of wine, along with some informal chit-chat.



IL FRESCO

We work with 100KM Foods – a local distributor – to source seasonal produce from Ontario farmers. Their products are harvested to order and delivered within 24 hours to maintain quality and freshness.

GIARDINIERA 8

Assorted Pickled Vegetables in Olive Oil with Marinated Artichokes, Castelvetrano Olives, Oregano, and Chili Flake

INSALATA DI TONNO 18

Mixed Lettuces and Herbs, Red Wine Vinaigrette, Olive Oil Poached Callipo Tuna, Gaeta Olives, Soft Boiled Egg, Market Vegetables

CAPRESE 16

Local Ontario Heirloom Tomatoes, Housemade Mozzarella, Basil, Oilala Extra Virgin Olive Oil

INSALATA DI BARBABIETOLE 12

Roasted Red Beets, Red Wine Agrodolce, Arugula, Hazelnuts, Celebrity Goat Cheese



MELANZANE FRITTE 11

Local Ontario Eggplant Fried in Birroteca's Bionda Pilsner Batter

FRITTO MISTO DI MARE 29

Lightly Fried Gulf Shrimp, Calamari, Market Fish, Summer Vegetables, Lemon

COZZE ALLA CALABRESE 18

Salt Spring Island Mussels, Roasted Red Peppers, Calabrian Chili, Cherry Tomato, White Wine, Mint, Grilled Housemade Bread

CROCCHETTE DI BACCALÀ 17

House Cured Salt Cod Croquettes, Lemon and Garlic Crema

TAGLIERE

Chef-Curated Boards

GRANDE PIATTO DI SALUMI E FORMAGGI 32

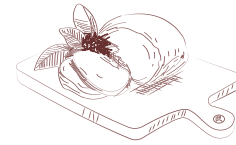
Chefs Selection of Local and Italian Cured Meats and Cheeses, Almond and Black Pepper Taralli, Marinated Italian Olives

MOZZARELLA

Served simply with Olitalia extra virgin olive oil and sea salt

BURRATA 18

Cow's Milk Burrata, Bella Casara, Ontario



HOUSEMADE FIOR DI LATTE 12

Eataly's housemade fior di latte is handcrafted daily using local curd from Quality Cheese in Woodbridge and traditional Italian techniques.

+ Add Ferrarini Prosciutto di Parma DOP Aged 14 Months to any Mozzarella Board • 9

MOZZARELLA E PROSCIUTTO DI PARMA DOP 23

Ponte Reale Mozzarella di Bufala, Tanara Prosciutto di Parma DOP Aged 24 Months, Extra Virgin Olive Oil, Sea Salt

ADD ONS

The perfect pairings to a salumi e formaggi board

PIZZA BIANCA • 7

Warm Pizza Dough, Olitalia Extra Virgin Olive Oil, Sea Salt

OLIVE • 8

House Marinated Olives, Bay Leaf, Chili, Citrus

BASIL PESTO • 5

Basil Leaves, Parmigiano Reggiano® DOP, Pine Nuts

MOSTARDA • 3

Seasonal Housemade Mostarda

PIZZA

al Padellino

MARINARA 12

Mutti Tomato, Olive Oil Poached Garlic, Sicilian Oregano, Extra Virgin Olive Oil

MARGHERITA 14

Mutti Tomato, Housemade Mozzarella, Basil

DIAVOLA 17

Mutti Tomato, Spianata Calabria Spicy Soppresata, Housemade Mozzarella, Fontina Val D'Aosta DOP

CAPRICCIOSA 18

Mutti Tomato, Rovagnati Gran Biscotto Prosciutto Cotto, Artichokes, Olive, Mushroom, Housemade Mozzarella

SALSICCIA 19

Eataly Macelleria's Fennel Sausage, Housemade Mozzarella, Mutti Tomato, Local Peppers, Red Onion

MOZZARELLA E PROSCIUTTO 21

Housemade Mozzarella, Mutti Tomato, Basil, Ferrarini Prosciutto di Parma Aged 14 Months

SALUMI E FORMAGGI

PASTA

A selection of our fresh pasta made in-house daily, as well as dry pasta from Gragnano in the Campania region. The birthplace of dry pasta making, Gragnano is known for its unique microclimate and celebrated for its centuries-old traditions.

LINGUINE ALLA PESCATORA 31

Afeltra Linguine, Littleneck Clams, Salt Spring Island Mussels, Market Fish, Gulf Shrimp, Così Come Datterino Cherry Tomatoes, White Wine, Chili Flake

BUCATINI AL POMODORO CON MOZZARELLA DI BUFALA 19

Afeltra Bucatini, Così Com'è Datterino Tomato Sauce, Basil, Roi Olive Oil, Ponte Reale Buffalo Mozzarella

MALFALDINE AL NERO DI SEPPIA CON ARAGOSTA 39

House Extruded Squid Ink Pasta with Nova Scotia Lobster, Così Com'è Cherry Tomatoes, Capers, Sicilian Oregano, Basil, Mint

TAGLIATELLE VERDI CON RAGÙ MODENESE 23

Housemade Spinach Tagliatelle, Red Wine Braised Pork and Beef Ragù, Parmigiano Reggiano® DOP

PANSOTTI CON LIMONE E RUCOLA 16

Housemade Lemon and Arugula Ravioli, Quality Cheese Ricotta, Basil Pesto, Parmigiano Reggiano® DOP, Pine Nuts

ZUCCHINE 17

Local Ontario Zucchini, Smoked Mozzarella, Bella Casara Stracciatella, Agostino Recca Anchovy

FUNGHI 18

Roasted Mushrooms, Bella Casara Smoked Scamorza, Housemade Local Ontario Ramp Salsa Verde

PESTO 17

Local Ontario Heirloom Tomatoes, Housemade Mozzarella, Basil Pesto, Pine Nuts

BURRATA 25

Mutti Tomato, Olive Oil Poached Garlic, Sicilian Oregano, Agostino Recca Anchovy's, Capers, Bella Casara Cow's Milk Burrata, Extra Virgin Olive Oil



Typical of Torino, Pizza al Padellino is baked in small, round pans using Buratto and Manitoba flours.

The dough is fermented for more than 24 hours, yielding a more easily digestible crust that is thick and soft in texture.

