

il Patio di EATALY

by **APEROL**

IL FRESCO

GIARDINIERA 8

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

OLIVE MARINATE 8

House Marinated Assorted Italian Olives, Extra Virgin Olive Oil, Citrus, Chili, Laurel

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

Campania's famous salad, with mozzarella made in-house daily

INSALATA DI BARBABIETOLE 12

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

COZZE ALLA CALABRESE 18

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



A summer made hotter with Calabria's signature chili spice

CROCCHETTE DI BACCALÀ 17

House Cured Salt Cod Croquettes, Lemon and Garlic Crema



MELANZANE FRITTE 11

Local Ontario Eggplant Fried in Birroteca's Bionda Pilsner Batter

SUMMER LIKE AN ITALIAN



In summer months, Italians flock to coastal seaside towns as a way to enjoy the cool breeze, sun-soaked terraces and seasonal dishes. Join us as we toast to the coast – from Liguria to Sicilia – with seasonal dishes and crisp, refreshing sips.

PASTA

LINGUINE ALLA PESCATORA 31

Afeltra Linguine, Salt Spring Island Mussels, Market Fish, Gulf Shrimp, Rhode Island Calamari, Così Com'è Datterino Cherry Tomatoes, White Wine, Chili Flake

BUCATINI CON PESTO TRAPANESE 19

Afeltra Bucatini, Cherry Tomato, Basil and Almond Pesto, Pecorino Romano DOP

MALFALDINE AL NERO DI SEPIA CON ARAGOSTA 39

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

A quick trip to the breezy seaside of Sardinia

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



SPIEDINI

Deriving its name from the Italian word lo spiedo, or "skewer," Italians enjoy spiedini skewers of meats, vegetables, cheese, and more, prepared in a variety of ways from North to South.

CALAMARI 15

Rhode Island Calamari, Extra Virgin Olive Oil, Lemon, Chili Flake

GAMBERETTI 18

Gulf Shrimp, Basil Pesto

The freshest taste of Liguria, the birthplace of basil pesto

ZUCCHINE 12

Grilled Ontario Zucchini, Villa Manodori Dark Cherry Balsamic

POLPO 15

Grilled Spanish Octopus, Pesto Calabrese

POLLO 14

Stewart Martin Farms Chicken Thigh, Spicy Limoncello Glaze, Mint

PER LA TAVOLA

FRITTO MISTO DI MARE 29

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

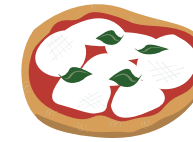
GRANDE PIATTO DI SALUMI E FORMAGGI 32

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

PROSCIUTTO E MELONE 22

Tanara Prosciutto di Parma Aged 24 Months, Assorted Summer Melons, Basil, Extra Virgin Olive Oil

PIZZA AL PADELLINO



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.

MARINARA 12

Mutti Tomato Sauce, 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

MOZZARELLA E PROSCIUTTO 21

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

ZUCCHINE 17

Local Ontario Zucchini, Smoked Mozzarella, Hand Pulled Stracciatella, Agostino Recca Anchovy

FUNGHI 18

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

SALSICCIA 19

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

PESTO 17

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

AGLIO E OLIO 14

Olive Oil Poached Garlic, Housemade Mozzarella, Fontina Val D'Aosta DOP, Chili Flake, Parsley

MORTADELLA E STRACCIATELLA 17

Ferrarini Mortadella, Hand Pulled Stracciatella, Extra Virgin Olive Oil

MELANZANE 16

Mutti Tomato, Roasted Eggplant, Basil, Chili Flake, Housemade Mozzarella, Pecorino Romano DOP

BUFALINA 21

Mutti Tomato, Ponte Reale Mozzarella di Bufala from Campania, Basil, Extra Virgin Olive Oil

 Vegetarian  Vegan  Gluten Friendly

SUMMER HAPPENINGS

JOIN US ALL SUMMER FOR WEEKLY ACTIVITIES

BOTTLE SHOP TUESDAYS

4PM - 9PM



an expanded list of 10 unique or limited-run Indie Alehouse beers

COCKTAIL WEDNESDAYS

4PM - 9PM

a pop-up series with top Toronto mixologists serving up their signature cocktails

AUG 12: MAX BRUNKE - LA BANANE

APEROL SPRITZ THURSDAYS

5PM - 7PM

hourly demo of how to craft the perfect Spritz with Aperol plus a complimentary stuzzichine (small bites)

How to Build the Perfect Aperol Spritz



COCKTAILS

APEROL SPRITZ	16
Aperol, Prosecco, Soda, Orange	
SPRITZ ALLA GRANDE	115
8 Servings for minimum 3 people	
CYNAR SPRITZ	15
Cynar, Ginger, Honey, Prosecco, Soda, Mint	
SBAGLIATO NORMALE	15
Campari, Martini Rosso, Prosecco, Orange	
SBAGLIATO ROSA	16
Campari, Cocchi Rosa, Flor Spumante Rosato, Orange	
NEGRONI	15
Campari, Martini Rosso, Tanqueray Gin, Orange	
SENZA PENSIERI	16
Ramazzotti Rosato Aperitivo, Tanqueray Gin, Montanaro Vermouth Bianco, Lemon	
INDIMENTICABILE	18
Sipsmith Gin, Green Chartreuse, St Germain, Lime, Thai Chili, Honey	

MOCKTAILS

DOPPIOZERO SPRITZ 9
Festivo Portofino Italian Bitter, Lemon, Soda

ANANAS MULE 9
Pineapple, Lime, Ginger Beer



BIRRA BY BIRROTECA

At Birroteca, we have partnered with Indie Alehouse, a small, independent craft brewery, making big, flavourful ales in Toronto. Since opening their doors in October 2012, Indie Alehouse has worked to push the boundaries of brewing, making and serving hard-to-find Ales and unique flavours.

BIONDA 9/355ml
Italian Pilsner | Birroteca

LUPO 9/355ml
Italian Pale Ale | Birroteca

GRANO 9/355ml
Italian Wheat | Birroteca

LEMONADE STAND 10/355ml
Dry Hopped Sour | Indie Ale House

VINI IN BOTTIGLIA

BY THE BOTTLE

SPUMANTI SPARKLING

TRENTO DOC 'PERLE' 2013 • 128
Ferrari | Trentino-Alto Adige | 33009
SPUMANTE ROSATO NV • 60
Flor | Veneto | 33014
RABOSO FIORE 'DRY' NV • 64
Paladin | Veneto | 33013
LAMBRUSCO RIFERMENTO 'PHERMENTO' NV • 92
Medici Ermete | Emilia-Romagna | 33002

ROSATI ROSÉ

ROSATO
'ROSA DEL ROSA' 2018 • 84
Proprieta Sperino | Piemonte | 11806
'É ROSATO' 2019 • 90
Poderi Cellario | Piemonte | 11812
LANGHE ROSATO
'SOLEROSE' 2018 • 68
Fontanafredda | Piemonte | 11808
PINOT GRIGIO
'IL RAMATO' 2018 • 68
Scarbolo | Friuli-Venezia Giulia | 14808
REFOSCO ROSATO 2018 • 72
Bastianich | Friuli-Venezia Giulia | 14810
BARDOLINO CHIARETTO
'NICHESOLE' 2019 • 66
Corte Gardoni | Veneto | 15809
TOSCANA ROSATO IGT 2019 • 90
Fattoria Sardi | Toscana | 12808
CERASUOLO
D'ABRUZZO 2018 • 65
Marchese Migliorati | Abruzzo | 26802
CERASUOLO D'ABRUZZO 2019 • 72
Tiberio | Abruzzo | 26807
ALTO PIEMONTE
'IL ROSATO' 2019 • 108
Nervi | Piemonte | 11814

BIANCHI WHITES

ROERO ARNEIS
'PRADALUPO' 2018 • 68
Fontanafredda | Piemonte | 11810
LANGHE BIANCO
'DRAGON' 2017 • 88
Luigi Baudana | Piemonte | 11802
LANGHE RIESLING
'ERA ORA' 2018 • 82
Borgogno | Piemonte | 11803
'E ORANGE' 2019 • 90
Poderi Cellario | Piemonte | 11813
TREBBIANO DI LUGANA 2018 • 72
Ca'Maiol | Lombardia | 21801

BIANCHI WHITES CONT

CHARDONNAY
'ALTKIRCH' 2018 • 74
Colterenzio | Trentino-Alto Adige | 16806
RIBOLLA GIALLA 2018 • 105
Schiopetto | Friuli-Venezia Giulia | 14804
SAUVIGNON 'ORSONE' 2017 • 76
Bastianich | Friuli-Venezia Giulia | 14802
MALVASIA 2018 • 112
Venica e Venica | Friuli-Venezia Giulia | 14820
SOAVE CLASSICO 'OTTO' 2019 • 70
Pra | Veneto | 15804
VENETO IGT
'BIANCO SECCO' 2018 • 152
Giuseppe Quintarelli | Veneto | 15808
GRECHETTO
'FIORDALISO' 2018 • 68
Roccafiore | Umbria | 27801
VERDICCHIO DEI
CASTELLI DI JESI 2017 • 100
Bucci | Marche | 23801

FALANGHINA DEL
SANNIO 'JANARE' 2019 • 60
La Guardiense | Campania | 24801
A zippy white as refreshing as a quick coastal jaunt

VERMENTINO
'COSTAMOLINO' 2018 • 68
Argiolas | Sardegna | 19801
GRILLO 'BIO' 2018 • 56
Settesoli | Sicilia | 18802
BIANCO IGT
'PALMENTO' 2018 • 105
Vino di Anna | Sicilia | 18805
INZOLIA 'TIVITTI' 2018 • 70
Cantine Barbera | Sicilia | 18803
CATARRATTO 'MUNIR' 2019 • 64
Valdibella | Sicilia | 18801
TERRE SICILIANE
'BIANCO VIOLA' 2017 • 120
Aldo Viola | Sicilia | 18806
VIOGNIER 2018 • 68
Baglio di Grisi | Sicilia | 18812

ROSSI REDS

GRIGNOLINO 'É GRINO' 2019 • 90
Poderi Cellario | Piemonte | 11004
BAROLO CLASSICO 2016 • 175
Bovio | Piemonte | 10033
LANGHE ROSSO 'EREMO' 2016 • 68
Fontanafredda | Piemonte | 10312
COSTA DELLA SESIA
'UVAGGIO' 2015 • 125
Proprieta Sperino | Piemonte | 11001

ROSSI REDS CONT

LANGHE NEBBIOLO 2017 • 100
GD Vajra | Piemonte | 10305
BARBERA D'ALBA 2018 • 80
Borgogno | Piemonte | 10701
BARBERA DEL MONFERRATO
'ROSSORE' 2016 • 105
Cascina Iuli | Piemonte | 11003
BARBARESCO 2017 • 130
Prunotto | Piemonte | 10506
VALPOLICELLA
CLASSICO 2018 • 64
Speri | Veneto | 15006
BARDOLINO
'LE FONTANE' 2018 • 70
Corte Gardoni | Veneto | 15019
VENETO ROSSO NV • 60
Domini del Leone | Veneto | 15008
MERLOT 2017 • 60
La Zolla | Veneto | 15021
CHIANTI CLASSICO 2015 • 84
Villa Calcinaia | Toscana | 12506
CHIANTI CLASSIC 2016 • 105
Fontodi | Toscana | 12502
VINO ROSSO DI
MONTEPULCIANO 2016 • 95
Il Macchione | Toscana | 13507
ROSSO DI MONTALCINO 2016 • 115
Valdicava | Toscana | 12301
TOSCANA IGT
'PELOFINO' 2018 • 72
Fattoria le Pupille | Toscana | 13014
MONTEPULCIANO
D'ABRUZZO 2018 • 88
Marchesi Migliorati | Abruzzo | 26003
IRPINIA AGLIANICO 2015 • 92
Fonzone | Campania | 24001
NERO DI TROIA 2018 • 68
Antica Enotria | Puglia | 28002
A biodynamic, fruit-driven red from Italy's "heel"
'GAIO GAIO' 2018 • 86
Calabretta | Sicilia | 18022
NERELLO MASCALESE 2017 • 88
Vino Lauria | Sicilia | 18005
SYRAH 2017 • 69
Baglio di Grisi | Sicilia | 18025
SICILIA ROSSO 'SEDARA' 2018 • 55
Donnafugata | Sicilia | 18019



VINI

BY THE GLASS AND BOTTLE

SPUMANTI SPARKLING

PROSECCO NV 13 • 52
Ronco Belvedere | Veneto | Glera
LAMBRUSCO NV 14 • 56
Ronco Belvedere | Veneto | Lambrusco Marani
TRENTO DOC 22 • 88
'METODO CLASSICO' NV
Ferrari | Trentino-Alto Adige

ROSATI ROSÉ

PINOT GRIGIO RAMATO 2018 21 • 84
Le Vigne di Zamo | Friuli-Venezia Giulia
Feel the cool mountain breeze of the northern coast
CIRO ROSATO 2018 16 • 64
Santa Venere | Calabria | Gaglioppo

BIANCHI WHITES

VERDICCHIO DI
CASTELLI DEI JESI 2018 23 • 92
La Staffa | Marche
A symphony of coastal salinity and crunchy stone fruit
SAUVIGNON BLANC 2018 19 • 76
Scarbolo | Friuli-Venezia Giulia
GRILLO 2017 15 • 60
La Zolla | Sicilia
GAVI DI GAVI 2018 18 • 72
Fontanafredda | Piemonte | Cortese
PINOT BIANCO 'CORA' 2018 17 • 68
Colterenzio | Trentino-Alto Adige

ROSSI REDS

'E GRINO' 2019 22 | 90
Poderi Cellario | Piemonte | Grignolino
CHIANTI CLASSICO 'OLINTO' 19 | 76
I Fabbri | Toscana | Sangiovese
PAESTUM AGLIANICO 'KLEOS' 26 | 104
Luigi Maffini | Campania
Visit the rugged coast with savoury florals, salty acidity and southern ripeness

PRIMITIVO IGT 2018 14 | 56
Torrae del Sale | Puglia

NERO D'AVOLA 2018 16 | 64
Baglio di Grisi | Sicilia
A ripe, full-bodied trip to Italy's largest island



This menu is a 1-time use menu that has been printed on recycled paper using 100% recycled fiber.