

ANTIPASTI



PESCE

DUE FOCACCIA 4

Rotating Selection of Two Housemade Focaccia

GIARDINIERA 9

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

OLIVE 12

Castelvetrano, Gaeta, Taggiasca and Cerignola Olives, Orange Zest, Chili, Laurel

ARANCINI DI PROSCIUTTO E PISELLI 14

Lightly Fried Risotto Balls, Prosciutto Cotto, Spring Peas, Pecorino Romano DOP, Black Pepper, Bella Casara Caciotta

CAPRESE 23

Local Ontario Heirloom Tomatoes, Housemade Fior di Latte Mozzarella, Basil, Extra Virgin Olive Oil, Sea Salt

FORMAGGI MISTI 24

Chef's Selection of Italian Cheeses with Housemade Bread and Accompaniments



BURRATA 26

Quality Cheese Burrata, Housemade Pistachio Pesto, and Grilled Rustic Bread

SPECK E GORGONZOLA 16

Recla Speck IGP, Gorgonzola Piccante DOP, Housemade Fig Mostarda

SALUMI E TARALLI 18

Selection of Hand-Cut Italian Salumi, Fennel Taralli, Giardiniera



PROSCIUTTO DI TOSCANO 19

Thinly Sliced Piacenti Prosciutto di Toscano DOP Aged 14 Months

LA PIAZZA

RESTAURANT & BAR

Executive Chef: Steven Spiewak | 2022.7.22

Please inform your server of any allergies or dietary restrictions. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. A gratuity of 18% will be added to parties of 6 or more.



CRUDO DEL GIORNO MP

Rotating Selection of Seafood Crudo

BRUSCHETTA DI ACCIUGA 14

Grilled Rustic Bread, Cow's Creamery Cultured Butter, Agostino Recca Anchovy, Lemon

BRUSCHETTA DI TONNO E PEPERONATA 19

Grilled Rustic Bread, Callipo Olive Oil Poached Tuna, Housemade Peperonata

BRUSCHETTA DI MOZZARELLA E BOTTARGA 19

Grilled Rustic Bread, Housemade Mozzarella, Chili Flake, Shaved Bottarga, Lemon Zest

SALMONE AL FINOCCHIO 19

House Cured Chinook Salmon, Pickled Fennel, ROI Monocultivar Extra Virgin Olive Oil, Lemon, Fennel Pollen

CAPELANTE 19

Atlantic Bay Scallop Crudo, Grapefruit, ROI Monocultivar Extra Virgin Olive Oil, Basil, Sea Salt, Black Pepper

FRITTO MISTO DI MARE 35

K2 Milling Polenta Crusted Fried Pink Shrimp, Calamari, Market Fish, Vegetables, Pesto Calabrese

ORATA 45

Whole Roasted Sea Bream, Salsa Verde, Yukon Gold Potatoes, Olitalia Extra Virgin Olive Oil, Grilled Lemon, Sea Salt

OSTRICHE

Raw Oyster on the Half Shell with Prosecco Mignonette, Lemon

HALF DOZEN OYSTERS 21

VERDURE

We work with 100KM Foods – a local distributor – to source seasonal produce from Ontario farmers.

BROCCOLI FRITTI 13

Lightly Fried Broccoli, Bagna Cauda

TRICOLORE 14

Radicchio, Endive, Arugula, Shaved Parmigiano Reggiano® DOP, Balsamic Vinaigrette

BARBABIETOLE 15

Roasted Beets, Red Wine Agrodolce, Ricotta, Arugula, Hazelnuts

INSALATA DELL'ORTO 18

Local Ontario Heirloom Tomato, Roasted Cherry Tomato, Green Beans, Red Onion, Taggiasca Olives, Gorgonzola Piccante DOP, Arugula, Red Wine Vinaigrette, Toasted Almonds

INSALATA DI TROTA AFFUMICATA 19

Mixed Lettuce, Pecorino Dressing, House Smoked Ontario Trout, Pecorino Romano DOP, Agostino Recca Anchovy Breadcrumbs



CARNE

BATTUTA DI CARNE 19

PEI Beef Steak Tartare, Mediterranean Pesto, Housemade Rustic Bread, Dijon Mustard, Sea Salt

POLPETTE 19

Braised Linton Pasture Pork and PEI Beef Brisket Meatballs, Housemade Mutti Tomato Sauce, Parmigiano Reggiano® DOP

ARROSTICINI DI AGNELLO 20

Eataly Macelleria's Beverly Creek Lamb Skewers, Housemade Salsa Verde

COTOLETTA DI MAIALE ALLA MILANESE 37

Brian Martin Farms Breaded and Lightly Fried Bone in Pork Chop, Arugula, Lemon, Olitalia Extra Virgin Olive Oil

TAGLIATA DI MANZO 45

Grilled Porcini Rubbed NY Strip Steak, Crispy Yukon Gold Potatoes, Local Chicories, Franci Toscano IGP Extra Virgin Olive Oil

PASTA

A selection of our fresh pasta made in-house daily, as well as dry pasta from Gragnano

GNOCCHI AL POMODORO 18

Housemade Gnocchi, Così Com'è Datterino Tomatoes, Extra Virgin Olive Oil, Sea Salt, Basil

Add Ponte Reale Mozzarella di Bufala From Campania +9

BUCATINI CON PESTO TRAPANESE 20

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

PANSOTTI LIMONE E RUCOLA 24

Lemon, Arugula, and Ricotta Filled Pasta, Lemon Butter, Parmigiano Reggiano® DOP, Toasted Pistachio

TAGLIATELLE VERDI CON RAGÙ MODENESE 26

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

RAVIOLI AI FUNGHI 29

Housemade Roasted Mushroom and Stracchino Filled Pasta, Ontario Ramp Butter, Parmigiano Reggiano® DOP

QUADRATINI DI AGNELLO 32

Housemade Ontario Lamb Leg Filled Ravioli, Herb Butter, Pecorino Fiore Sardo

MAFALDINE AL NERO DI SEPIA CON GAMBERI 33

House Extruded Squid Ink Pasta with Pink Shrimp, Pesto Calabrese, Così Com'è Datterino Tomatoes, Mint, 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 over a day, resulting in a thick, soft crust.

MARGHERITA 16

Mutti Tomato, Housemade Mozzarella, Basil
Sub Ponte Reale Mozzarella di Bufala From Campania +7



AGLIO E OLIO 17

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

MELANZANE 17

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

CARCIOFI E CIPOLLE 19

Mutti Tomato, Marinated Artichokes, Birroteca Bionda Braised Red Onion, Gaeta Olives, Capers, Oregano, Chili Flakes

ZUCCHINE 21

Local Ontario Zucchini, Housemade Mozzarella, Bagna Cauda, Stracciatella, Lemon Zest

SALSICCIA 21

Mutti Tomato, Eataly Macelleria's Fennel Sausage, Ontario Bell Pepper, Red Onion, Housemade Mozzarella

SALAME 21

Mutti Tomato, Borgo D'ora Torinetto Salami, Housemade Mozzarella, Bella Casara Smoked Scamorza

DIAVOLA 22

Mutti Tomato, Madeo Spianata Spicy Salami, Housemade Mozzarella, Bella Casara Smoked Scamorza, Taggiasca Olives, Red Onion, Calabrian Chili

FUNGHI 22

Roasted Mushrooms, Salsa Verde, Housemade Mozzarella, Bella Casara Smoked Scamorza, Pecorino Romano DOP

SALAME E GORGONZOLA 22

Mutti Tomato, Salumificio San Carlo Salame Genoa, Gorgonzola Piccante DOP, Housemade Mozzarella, Bella Casara Smoked Scamorza

MOZZARELLA E PROSCIUTTO 22

Mutti Tomato, Housemade Mozzarella, Basil, Prosciutto di Parma Aged 18 months DOP

PROSCIUTTO COTTO E FUNGHI 23

Rovagnati Gran Biscotto Prosciutto Cotto, Roasted Mushrooms, Housemade Mozzarella, Basil

VINI By the Glass^(5oz) & Bottle

ROSSI Reds	Glass Bottle
Montepulciano d'Abruzzo 2020 <i>Jasci Abruzzo</i>	16 64
Aglianico 'Lucchero' 2016 <i>Le Guardiense Campania</i>	17 68
Barbera d'Alba 'Raimonda' 2020 <i>Fontanafredda Piemonte</i>	18 72
Valpolicella Classico 'Case Vecie' 2019 <i>Brigaldara Veneto Corvinone, Corvina, Rondinella</i>	19 76
Chianti Classico 'Olinto' 2017 <i>I Fabbri Toscana</i>	21 84
Barolo 2017 <i>Fontanafredda Piemonte Nebbiolo</i>	23 90
Nebbiolo d'Alba 2018 <i>Abrigo Fratelli Piemonte 10320</i>	80
Dolcetto d'Alba 2020 <i>Prunotto Piemonte 10714</i>	84
Barbera d'Alba Superiore 2019 <i>Abrigo Fratelli Piemonte 10717</i>	85
Pelaverga 'Basadone' 2017 <i>Castello di Verduno Piemonte 11006</i>	100
Langhe Nebbiolo 2019 <i>Diego Conterno Piemonte 10316</i>	100
Barbera Monferrato 'Rossore' 2016 <i>Cascina Juli Piemonte 11003</i>	105
Ruche 'Teresa' 2019 <i>Cascina Tavijn Piemonte 11013</i>	105
Dolcetto d'Alba 2019 <i>Elio Sandri Piemonte 10716</i>	105
Barbera d'Asti 2020 <i>Fletcher Wines Piemonte 11016</i>	120
Costa della Sesia 'Sperino Uvaggio' 2017 <i>Proprieta Sperino Piemonte 11001</i>	125
Barbaresco 2018 <i>Prunotto Piemonte 10506</i>	130
Barbaresco 'Asili' 2017 <i>Ca' del Baio Piemonte 10529</i>	160
Barolo 'Albe' 2017 <i>G.D. Vajra Piemonte 10044</i>	185
Sito Moresco 2017 <i>Gaja Piemonte 10303</i>	205
Barolo 'Via Nuova' 2014 <i>E Pira & Figli Chiara Boschis Piemonte 10009</i>	270
Croatina 'Agenore' 2016 <i>Fattoria Mondo Antico Lombardia 11012</i>	90
Alpi Retiche IGT 2018 <i>La Spia Lombardia 21013</i>	95
Valtellina Superiore Sassella 2016 <i>La Spia Lombardia 21015</i>	135
Nebbiolo Sassella 'Stella Retica'	
Valtellina Superiore 2017 <i>Arpepe Lombardia 21013</i>	150
Rosso di Valtellina Nebbiolo 2020 <i>Arpepe Lombardia 21008</i>	150
Nebbiolo Grumello 'Rocca de Piro'	
Valtellina Superiore 2017 <i>Arpepe Lombardia 21014</i>	150
Nebbiolo d'Alba Valmaggioro 2019 <i>Sandrone Piemonte 10318</i>	178
Rosso di Montalcino 2019 <i>Il Poggione Toscana 12307</i>	98
Valdisanti IGT 2015 <i>Tolaini Toscana 13005</i>	140
Chianti Classico 2014 <i>Castello dell'Paneretta Toscana 12507</i>	150
Rosso di Montalcino 2017 <i>Valdicava Toscana 12301</i>	156
Toscana IGT 'Geremia' 2015 <i>Rocca di Montegrossi Toscana 13013</i>	180
Cabernet Franc 2018 <i>Perusini Friuli-Venezia Giulia 16013</i>	98
'Rivarossa' IGT 2018 <i>Schioppetto Friuli-Venezia Giulia 14003</i>	127
Pinot Nero 'Red Angel' 2018 <i>Jermann Friuli-Venezia Giulia 14006</i>	132
Veneto Rosso IGT NV <i>Domini del Leone Veneto 15008</i>	60
Merlot, Cabernet Franc 'Barbarossa' 2020 <i>Marcarbarba Veneto 15031</i>	70
Valpolicella 2019 <i>Aldegheri Veneto 15030</i>	70
Amarone della Valpolicella 2016 <i>Aldegheri Veneto 15029</i>	150
Amarone della Valpolicella Classico Riserva 'Fracastoro' 2011 <i>Villabella Veneto 15027</i>	215
Montepulciano d'Abruzzo 2020 <i>Tiberio Abruzzo 26002</i>	76
Montepulciano d'Abruzzo 'Concrete' 2018 <i>De Fermo Abruzzo 26008</i>	98
Rosso Nero di Troia 2017 <i>Antica Enotria Puglia 28002</i>	68
Irpinia Aglianico 2017 <i>Fonzone Campania 24001</i>	92
Paestum Aglianico 'Kleos' 2018 <i>Luigi Maffini Campania 24004</i>	96
Nero d'Avola 'Kerasos' 2019 <i>Valdibella Sicilia 18020</i>	60
Nerello Mascalese Terre Siciliane 2019 <i>Vino Lauria Sicilia 18005</i>	88
Syrah 2018 <i>Tenuta Sallier del la Tour Sicilia 18033</i>	95
Etna Rosso 2019 <i>Masseria Setteporte Sicilia 18011</i>	100
Etna Rosso 'ARina' 2017 <i>Girolamo Russo Sicilia 18012</i>	125
Cerasuolo di Vittoria <i>Cos Sicilia 18821</i>	130
Frappato 2020 <i>Cos Sicilia 18024</i>	110
Cannonau di Sardegna 'Costeria' 2019 <i>Argiolas Sardegna 19001</i>	64
'Lianti' 2018 <i>Capichera Sardegna 19004</i>	110
S'adatt 2013 <i>Laluce Basilicata 24811</i>	75
Cesanese 'Senza Vandalismi' 2020 <i>Abbia Nova Lazio 20003</i>	90



APERITIVO

L'appetito vien mangiando! L'appetito vien mangiando! An aperitivo is a pre-meal drink; the experience of aperitivo is a cultural ritual. Derived from the Latin aperire, the tradition is meant "to open" the stomach before dining. Accordingly, for centuries Italians have said cheers – cin cin – over drinks and appetizers in the early evening hours between work and dinner.

COCKTAILS 16 each

Aperol Spritz
Aperol, Prosecco, Orange

Spritz Rosa
Malfy Rosa, Campari, Grapefruit, Prosecco

Pesca del Sud
Infused Peach Bourbon, Aperitivo Nonino, Lemon, Vanilla Tea

Negroni
Campari, Gin, Sweet Vermouth

Negroni Sour
Campari, Gin, Sweet Vermouth, Egg White, Lemon

NON-ALCOHOLIC COCKTAILS 10 each

Clove & Grapefruit Spritz
Seedlip Spice 92, Grapefruit, Soda

La Gioia
Seedlip Grove, Seedlip, Garden, Lemon, Ginger Beer, Orange

BIRRA BEER BY BIRROTECA

Eataly's in-house brewery, Birroteca by Indie Alehouse, uses high-quality ingredients to create unique flavours and Italian-inspired classics. Enjoy a glass and then visit the bottle shop and tap room on our Concourse level.

IN BOTTIGLIA Bottled

Lactose Sour,
Black Raspberry Lemonade Stand 10/12oz
Indie Alehouse | Toronto | 5.5%ABV

Wheat Ale, Grano 12/16oz
Indie Alehouse | Toronto | 5%ABV

Rustic Wheat Ale with Plums,
The Poet's Tree 15/500ml
Indie Alehouse | Toronto | 5.4%ABV

Italian Grape Ale rested on Cabernet Sauvignon skins, Vine Song 5 18/500ml
Indie Alehouse | Toronto | 5.3%ABV

ALLA SPINA Draft

Italian Pilsner, Bionda 10/12oz
Indie Alehouse | Toronto | 5%ABV

Italian Pale Ale, Instigator 10/12oz
Indie Alehouse | Toronto | 6.5%ABV



SUMMER DRINKS AT LA PIAZZA

MULO \$10

Luxardo Cherry Morlacco, Cynar, Vodka, Lime, Fever Tree Ginger Beer

MILANO-TORINO \$10

Campari, Sweet Vermouth

CAMPARI SPRITZ \$12

Campari, Prosecco, Soda Water, Orange

PALOMA PICCANTE \$16

House-Spiced Tequila, Campari, Grapefruit, Lime

CAMPARI SHAKERATO \$16

The elegance of simplicity, the shaken Campari represents the maximum of the aperitif, it's velvety and creamy with a bitter taste

NEGRONI BIANCO \$18

A classic with an elevated twist

Malfy Limone Gin, Luxardo Bitter Bianco, Silvio Carta Vermouth Bianco

FROM COCCHI

The story of Cocchi starts with Giulio Cocchi, who made the journey from Florence to his new home in Asti, a small town located in the northwest of Italy over 130 years ago. Fascinated by the city's food and beverage traditions, Giulio brought his vision of seeing his original recipes in bars and retailers to life through several Cocchi tasting bars scattered across Piemonte, four of which are still active to this day.

SBAGLIATO ROSA \$12

Campari, Cocchi Americano Rosa, Prosecco

THE COCCHI SPRITZ \$16

Cocchi Americano Rosa, Elderflower, Prosecco, Soda Water

VINI By the Glass^(5oz) & Bottle

SPUMANANTI Sparkling	Glass Bottle
Prosecco NV <i>Ronco Belvedere Veneto Glera</i>	14 56
Lambrusco NV <i>Ronco Belvedere Emilia-Romagna Lambrusco Marani</i>	14 56
Trento DOC 'Metodo Classico' NV <i>Ferrari Trentino-Alto Adige</i>	22 88
Asprinio 'Pet Nat' NV <i>L'Intruso Brillo Campania 37505</i>	85
Trento DOC 'Metodo Classico' NV Rosato <i>Ferrari Trentino-Alto Adige 33039</i>	110
Spumante Rosato Pet Nat 2020 <i>Furlani Trentino-Alto Adige 33042</i>	95
Trento Brut 'Perle' 2013 <i>Ferrari Trentino-Alto Adige 33009</i>	128
Franciacorta 'Cuvee Royale' NV <i>Marchesi Antinori Lombardia 33025</i>	95
Spumante Bruta NV <i>Sergio Mottural Lazio 33043</i>	125
Toscana Bianco 2020 'Pet-Nat' <i>Fattoria Sardi Toscana 33007</i>	75
Lambrusco 2020 <i>Cinque Campi Emilia Romagna 33041</i>	87
ROSATI Rosé	
Rosato NV <i>Flor Veneto Glera Pinot Noir</i>	16 64
Langhe Rosato 'Karina' 2020 <i>La Bioca Piemonte</i>	17 68
Cerasuolo d'Abruzzo <i>Tibero Abruzzo 26807</i>	18 72
Pinot Grigio 'Ramato' 2020 <i>Scarbolo Friuli-Venezia Giulia 28801</i>	68
Lagrein 2019 <i>Cantina Terlan Trentino-Alto Adige 16812</i>	90
Langhe Rosato 'Rosabella' 2021 <i>GD Vajra Piemonte 11825</i>	90
Toscana Rosato IGT 2019 <i>Fattoria Sardi Toscana 12808</i>	90
Alto Piemonte 'Il Rosato' 2020 <i>Nervi Piemonte 11814</i>	108
Cerasuolo d'Abruzzo 'Cince' 2019 <i>De Fermo Abruzzo 26809</i>	136
ORANGE Orange	
Macerato 2019 <i>Morasini Puglia 28804</i>	17 68
Pinot Grigio 'Dolomiti' <i>Foradori Trentino-Alto Adige 16809</i>	168
Jakot (500ML) 2014 <i>Radikon Friuli-Venezia Giulia 14821</i>	168
Verdicchio di Gino 2020 <i>San Lorenzo Marche 23807</i>	71
Terre Siciliane Bianco 'SP68' 2020 <i>Arianna Occhipinti Sicilia 18804</i>	104
BIANCHI Whites	
Grillo 'Bio' 2020 <i>Settesoli Sicilia</i>	15 60
Falanghina del Sannio 'Janare' 2020 <i>La Guardiense Campania</i>	16 64
Arneis 'Pradalupo' 2020 <i>Fontanafredda Piemonte</i>	17 68
Trebbiano 2021 <i>Cirelli Abruzzo</i>	17 68
Pinot Bianco 2021 <i>Peter Zemmer Trentino-Alto Adige</i>	18 72
Pecorino 2021 <i>Jasci Abruzzo</i>	20 82
Gavi di Gavi 2019 <i>Fontanafredda Piemonte 11801</i>	68
Langhe Bianco 2020 <i>Abrigo Fratelli Piemonte 11821</i>	75
Langhe Riesling 'Era Ora' 2018 <i>Borgogno Piemonte 11803</i>	92
Chardonnay 2020 <i>Fletcher Wines Piemonte 11820</i>	130
Langhe Bianco 'Dragon' 2018 <i>Luigi Baudana Piemonte 11802</i>	88
Arneis 2020 <i>Liuvia Fontana Piemonte 11823</i>	88
Timorasso Derthona 2019 <i>Vietti Piemonte 11818</i>	164
Ribolla Gialla 2020 <i>Azienda Agricola de Puppi Friuli-Venezia Giulia 14835</i>	90
Friulano 2020 <i>Azienda Agricola de Puppi Friuli-Venezia Giulia 14834</i>	105
Malvasia Collio DOC 2018 <i>Venica e Venica Friuli-Venezia Giulia 14820</i>	112
Chardonnay 2020 <i>Terlano Cantine Terlano 16817</i>	80
Sauvignon Blanc 2020 <i>Abbazia di Novacella Trentino-Alto Adige 16819</i>	90
Nosiola 2019 <i>Cesconi Trentino-Alto Adige 16818</i>	96
Pinot Grigio 'Terlano' 2020 <i>Cantina Terlano Trentino-Alto Adige 16810</i>	108
Soave 2020 <i>Cengelle Veneto 15813</i>	60
Garganega 'Barbabianci' 2020 <i>Marcarbarba Veneto 15801</i>	70
Maturano 'Matre' 2020 <i>Danilo Scenna Liguria 20806</i>	98
Grechetto 'Poggio della Costa' 2020 <i>Sergio Mottura Liguria 20804</i>	98
Vermentino 'Maggie and the Grapes' 2020 <i>Podere San Cristoforo Toscana 13812</i>	76
Verdicchio dei Castelli di Jesi 2018 <i>La Staffa Marche 23806</i>	96
Colline Pescaresi 'Launegild' Chardonnay 2018 <i>De Fermo Abruzzo 26803</i>	148
Fiano di Avellino 2020 <i>Favati Campania 24810</i>	98
Falanghina 2020 <i>Antica Enotria Puglia 28805</i>	60
Catarratto 'Munir' 2020 <i>Valdibella Sicilia 18801</i>	64
Viognier Terre Sicilia IGT 2018 <i>Baglio di Grisi Sicilia 18812</i>	68
Grillo 'Zagra' 2018 <i>Valle dell'Acate Sicilia 18810</i>	85
Etna Bianco 'Nerina' 2020 <i>Girolamo Russo Sicilia 18825</i>	130