

\$ 39* TWO -
COURSE
MENU

**starting price, per person*

ANTIPASTI

choose one

INSALATA VERDE

*Local Ontario Greens, Shaved Vegetables,
Prosecco Vinaigrette, Montasio*

CARNE CRUDA

*Raw PEI Beef Eye Round, ROI Carte Noir Extra Virgin Olive Oil,
Sea Salt*

MONDEGHILI

Fried Milanese—Style “Meatballs”, Salsa Verde, Stewed Cherry Tomato

CRUDO DI TONNO +\$6

*Raw Yellowfin Tuna, Blood Orange, Pistachio, ROI Carte Noir Extra
Virgin Olive Oil, Sea Salt*

PRIMI

choose one

AGNOLOTTI DEL PLIN AL SUGO D'ARROSTO

*Housemade Veal and Pork Filled Pasta, Roasted Veal and Pork Sugo,
Trentingrana DOP Aged 22 Months*

RISOTTO AI FUNGHI

*Carnaroli Rice, Mixed Roasted Mushrooms, Mushroom Brodo, Grana
Padano DOP*

GNOCCHI CON RAGÙ DI CONIGLIO

*Housemade Potato Gnocchi, Slow Cooked Rabbit Ragù, Pecorino
Romano DOP*

BRACIOLA DI MAIALE +\$10

*Pan Seared Linton Pasture Pork Chop, Braised Fennel, Franci Toscano
Extra Virgin Olive Oil, Sea Salt*

EAT ALY

VINI PAIRINGS

starting at

\$35

TWO 5OZ WINE GLASSES

ELEGANT AND CLEAN \$35

JUICY AND AROMATIC \$45

*Let our Sommeliers guide you through the perfect wines
to pair best with your meal.*

FOR MORE BEVERAGE OPTIONS,
SEE OUR MAIN MENU