

\$24 TWO-COURSE

per person

..... choice of one

ANTIPASTI

ARANCINI DI PISELLI E PROSCIUTTO

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

CAROTE CON PISTACCHIO E RICOTTA

Roasted Carrots, Whipped Ricotta, Pistachio Pesto, Radicchio

BOCCONCINI DI MOZZARELLA

Housemade Mozzarella, Olitalia Extra Virgin Olive Oil, Sea Salt, Seasonal Accompaniment

GAMBERI E CARCIOFI FRITTI +10

Lightly Fried Polenta Crusted Shrimp, Crispy Artichokes, Lemon Garlic Crema

..... choice of one

PRIMI

PIZZA AL PADELLINO PEPPERONI

Torino Style Pan Pizza, Mutti Tomato, Housemade Mozzarella, Pepperoni

GNOCCHI CON BURRO DI CIPOLLA SELVATICA

Housemade Potato Gnocchi, Preserved Local Ontario Ramp Butter, Pecorino Romano DOP

MAIALE E PATATE

Slow Cooked Linton Pasture Pork Shoulder, Apricot and Chili Glaze, Crispy Yukon Gold Potatoes

PANINO CON PESCE FRITTO +8

Indie Ale House Bionda Beer Battered White Perch, Lemon Garlic Crema, Giardiniera, and Gem Lettuce on a Housemade Bun. Served with Potato Chips



BIRROTECA
BIRD SHOP • BEERERY • TAP ROOM

EAT ALY

RESTAURANT



FEST

\$10 VINI MENU

5oz per serving

BIANCO

DELIBORI SOAVE

Garganega, Veneto

ROSSO

PRIMITIVO

47 Anno Domini Piantaferro, Puglia

SPUMANTI +\$2

PROSECCO NV

Ronco Belvedere, Veneto, Glera

\$7 BIRRA MENU

14oz per serving

BIONDA

Classic Italian Style Pilsner, 5% ABV

LA VOLPE

Italian Style Dark Lagered Ale, 4.5% ABV

LUPO

West Coast IPA, 6.5% ABV

FLIGHTS +\$1

Any 3 Beers on Tap