

\$35 TWO-COURSE

per person

..... choice of one

ANTIPASTI

INSALATA VERDE

Local Ontario Greens, Shaved Vegetables, Prosecco
Vinaigrette, Montasio

MONDEGHILI

Fried Milanese-Style "Meatballs", Salsa Verde, Peas,
Favas, Herbs

BRUSCHETTA CON TALEGGIO, FUNGHI E PORRI

Grilled Rustic Bread, Taleggio Fonduta, Roasted
Mushrooms, Grilled Leeks

BURRATA E PROSCIUTTO +8

Housemade Burrata, Prosciutto San Danielle Aged 36
Months, Salsa Verde, ROI Extra Virgin Olive Oil

..... choice of one

PRIMI

PAGLIA E FIENO CON RAGU DI CONIGLIO

Housemade Bi-Color Pasta, Slow Cooked Rabbit Ragu,
Fava Beans, Pecorino Romano DOP

GNOCCHI CON ASPARAGI E VONGOLE

Housemade Potato Gnocchi, Asparagus, Manilla Clams,
Sterling Creamery Butter, Lemon

RISOTTO PISELLI E PARMIGIANO

Gli Aironi Carnaroli Rice, Vegetable Brodo, White Wine, Peas,
Parmigiano Reggiano® Fonduta

RISOTTO ALLO ZAFFERANO

Gli Aironi Carnaroli Rice, Saffron, Bone Marrow, Veal Sugo,
Parmigiano Reggiano® DOP

BRACIOLA DI MAIALE +10

Pan Seared Linton Pasture Pork Chop, Grilled Romano
Beans, Lemon, Lardo

trattoria
MILANO

EAT ALY

RESTAURANT



FEST

VINI MENU

PODUCER: RADIKON

Located in Oslavia, Friuli-Venezia Giulia, on the plateau that goes from the bridge on Isonzo river, near Gorizia, to San Floriano Hill; the winery is as far east as you can go before crossing over into Slovenia. Stanko Radikon bottled his first vintage in 1979. Taking a simplistic hands-off approach to his winemaking he strives to allow the vineyards to speak through the grapes. Evocative of a premodern style, Radikon has been the pioneer in the 'natural' wine world for the modern-day drinker.

ORANGE

JAKOT 2013	\$168	\$110
JAKOT 2017	\$140	\$98
OSLAVJE 2017	\$150	\$105
RIBOLLA GIALLA 2013	\$190	\$130

BIANCO

SIVI PINOT GRIGIO 2018	\$215	\$150
SLATNIK CHARDONNAY 2020	\$215	\$150

ROSSO

RS17	\$165	\$115
RS20	\$120	\$84

COCKTAIL MENU

NEGRONI 2 WAYS \$16

FRESH & BARREL AGED
Gin, Campari, Sweet Vermouth

LAYERED CORRETTO \$10

Sambuca, Espresso

AMARO FLIGHTS \$16

3 Amari chosen by our Sommeliers, regionally inspired