

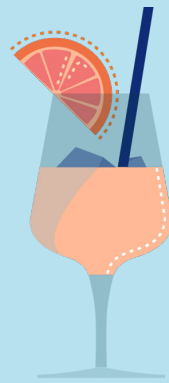
# ANTIPASTI

<b>FOCACCIA ROSSA</b> Housemade Focaccia Rossa	7	<b>CRUDO DI CAPESANTE</b> Atlantic Bay Scallops, Cucumber, Lemon, Red Sorrel, Black Pepper	20
<b>FOCACCIA AL POMODORO FRESCO</b> Housemade Focaccia Rossa, Local Ontario Heirloom Tomatoes	10	<b>INSALATA DI GRANO</b> Farro, Chickpea, Arugula, Cucumber, Red Onion, Mint, Basil, Tomato Vinaigrette, Ricotta Salata	16
<b>CIME DI RAPA ALLA GRIGLIA</b> Grilled Rapini, Confit Garlic, Lemon, Chili Honey, Sea Salt, Housemade Stracciatella, Grilled Bread	19	<b>INSALATA VERDE</b> Mixed Greens, Shaved Seasonal Vegetables, Prosecco Vinaigrette, Pecorino Romano DOP	17
<b>ARANCINI DI PROSCIUTTO E PISELLI</b> Lightly Fried Risotto Balls, Rovagnati Prosciutto Cotto, Spring Peas, Pecorino Romano DOP, Caciotta, Black Pepper	15	<b>BURRATA CAPRESE</b> Heirloom Tomato, ROI Extra Virgin Olive Oil, Basil, Housemade Burrata, Sea Salt	27
<b>SALAME E GIARDINIERA</b> Borgo Dora Barolo Salami, Mixed Pickled and Marinated Vegetables, Fennel Tarallini	16	<b>CARCIOFI E GAMBERI FRITTI</b> Fried Artichokes and Argentinian Shrimp with Lemon-Basil Aioli	24
<b>PROSCIUTTO DI PARMA</b> Thinly Sliced Ferrarini Prosciutto di Parma Aged 18 Months	19		

## THE SPRITZ ROSA • 17

Malfy Rosa, Grapefruit, Campari, Prosecco, Soda

While aperitivo hour in Italy is an everyday tradition, the ritual in summer months is one we can't pass up. Nothing says summer all'Italiana more than a spritz. Botanicals, fresh citrus and a splash of soda? We'll raise a glass to that any day.



# SPIEDINI

Deriving its name from the Italian word lo spiedo, or "skewer," Italians enjoy spiedini made with fresh, seasonal ingredients.

<b>MAIALE</b> Crispy Linton Pasture Pork Belly, Salsa Verde, Sea Salt	16	<b>AGNELLO</b> Ontario Lamb Shoulder Arrostiticini, Olitalia Extra Virgin Olive Oil, Sea Salt	20
<b>GAMBERETTI E ZUCCHINE</b> Argentinian Pink Shrimp, Zucchini, Lemon-Basil Aioli	19	<b>POLLO</b> Calabrian Chili Marinated Chicken Thigh, Pesto Calabrese, Mint	18

# PASTA

<b>GNOCCHI CON BURRO E ZUCCHINE</b> Housemade Potato Gnocchi, Ontario Ramp Butter, Zucchini, Pecorino Gran Riserva	22	<b>TAGLIATELLE CON RAGÙ DI MANZO</b> Housemade Tagliatelle, PEI Short Rib Ragù, Mutti Tomato, Parmigiano Reggiano DOP	31
<b>QUADRATI DI RICOTTA È SPINACI</b> Housemade Ricotta and Spinach Filled Ravioli, Lemon Butter, Toasted Pistachio, Parmigiano Reggiano DOP	24	<b>SPAGHETTONI AL POMODORO</b> Housemade Spaghettoni, Così Com'è Datterino Tomatoes, Basil, Housemade Stracciatella, ROI Extra Virgin Olive Oil	26

## LINGUINE CON COZZE • 27

Housemade Linguine, PEI Mussels, White Wine, Heirloom Tomato, Basil, Chili Flake

# PIZZA AL PADELLINO

Pizza al padellino, or "pan pizza," is a type of pizza that's baked in small, round pans. Typically served in Torino, pizza al padellino has a thick soft crust that gets slightly browned on the outside when baking.

<b>MARGHERITA</b> Mutti Tomato, Housemade Mozzarella, Basil <i>Add Prosciutto di Parma Aged 18 Months +7</i>	17	<b>SALSICCIA</b> Eataly Macelleria's Housemade Fennel Sausage, Grilled Leeks, Bella Casara Scamorza, Mozzarella, Mutti Tomato	21
<b>MELANZANE</b> Mutti Tomato, Basil, Fried Eggplant, Housemade Mozzarella, Provolone, Chili Flake	20	<b>ZUCCHINE</b> Zucchini, Bagna Cauda, Housemade Stracciatella, Scamorza, Sea Salt	22
<b>PICCANTE</b> Mutti Tomato, Housemade Mozzarella, Basil, Madeo Spianata Spicy Salami	21	<b>BURRATA E FUNGHI</b> Roasted Mushrooms, Housemade Burrata, Red Vein Sorrel, Sea Salt	28