

Prix Fixe LUNCH

3-COURSE MENU | \$35

choice of one

ANTIPASTI

INSALATA DI POMODORO

Ontario Heirloom Tomatoes, Whipped Ricotta, Basil, Mint, Sea Salt

BRUSCHETTA CON PESCHE E RICOTTA

Mixed Peach and Seasonal Stone Fruit, Whipped Ricotta, Mint, Grilled Rustic Bread

ARANCINI DI FUNGHI

Arborio Rice, Roasted Mushroom, Fontina Val D'Aosta DOP

CRUDO DI CAPESANTE +5

Atlantic Bay Scallop, Burnt Grapefruit, Sea Salt

BURRATA CON UVA +7

Housemade Burrata, Smoked Graped Compote, Mint

choice of one

PIATTI

SPINACI PIZZA AL PADELLINO

Sauteed Spinach, Onion, Garlic, Housemade Mozzarella, Fontina Val D'Aosta DOP

RAVIOLI DI MANZO

Housemade PEI Beef Brisket Filled Ravioli, Stirling Creamery Butter, Parmigiano Reggiano® DOP

CASARECCE CON PESTO TRAPANESE

Housemade Bronze Extruded Casarecce, Tomato, Basil and Almond Pesto, Pecorino Romano DOP

RISOTTO DI MARE +8

Carnaroli Rice, Lobster Brodo, PEI Mussels, Manila Clams, Thyme

RAVIOLI AI FUNGHI +8

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

choice of one

DOLCI

PANNA COTTA CON FRUTTI DI BOSCO

Panna Cotta, Almond Streusel, and Fresh Berries

TIRAMISÙ

Italian "Pick-Me-Up" Made with Mascarpone Cream, Ladyfingers Dipped in Espresso, Cocoa Powder

BUDINO AL CIOCCOLATO

Dark Chocolate Mousse with Crumbled Devil's Cake and Chocolate Crunchies, Chocolate Glaze, Whipped Cream

Prix Fixe DINNER

3-COURSE MENU | \$45

choice of one

ANTIPASTI

INSALATA DI POMODORO

Ontario Heirloom Tomatoes, Whipped Ricotta, Basil, Mint, Sea Salt

CARNE CRUDA

Raw PEI Beef, ROI Carte Noire Extra Virgin Olive Oil, Capers Aioli

ARANCINI DI FUNGHI

Arborio Rice, Roasted Mushroom, Fontina Val D'Aosta DOP

CRUDO DI CAPELANTE +5

Atlantic Bay Scallop, Burnt Grapefruit, Sea Salt

BURRATA CON UVA +7

Housemade Burrata, Smoked Graped Compote, Mint

choice of one

PIATTI

DIAVOLA PIZZA AL PADELLINO

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

PESCE ALLA GHIOTTA

*Market White Fish, Mutti Tomato, Red Onion,
Taggiasca Olives, Capers, Chili Flake*

TAGLIATELLE AL RAGU DI MANZO

*Housemade Tagliatelle, PEI Short Rib Ragù, Mutti
Tomato, Parmigiano Reggiano® DOP*

RAVIOLI AI FUNGHI

*Housemade Roasted Mushroom and Stracchino Filled
Pasta, Herb Butter, Parmigiano Reggiano® DOP*

MAFALDINE AL NERO DI SEPPIA CON FRUTTI DI MARE +8

*Housemade Squid Ink Mafaldine, Bay Scallops, Manila Clams, PEI Mussels,
Mutti Tomato, White Wine, Capers, Taggiasca Olives, Basil, Oregano*

TONNO ALLA PIASTRA +15

*Seared Albacore Tuna, Heirloom Tomato, Marinated
Zucchini, Shaved Fennel, Cucumber, Lemon, Basil*

choice of one

DOLCI

PANNA COTTA CON FRUTTI DI BOSCO

Panna Cotta, Almond Streusel, and Fresh Berries

TIRAMISÙ

*Italian "Pick-Me-Up" Made with Mascarpone Cream,
Ladyfingers Dipped in Espresso, Cocoa Powder*

BUDINO AL CIOCCOLATO

*Dark Chocolate Mousse with Crumbled Devil's Cake and
Chocolate Crunchies, Chocolate Glaze, Whipped Cream*