



APPETIZERS

BRUSCHETTA

Marinated Tomato | Red Onion | Olive Oil | Basil | Grana Padano on grilled Sourdough
18

SOUP OF THE DAY

Ask your server for details
15

ESCARGOT

Simmered in Pinot Grigio | Garlic Butter | Dill | Parsley | Sourdough Toast Points
21

CALAMARI

Buttermilk marinated | Fried Fregola tostata | fire-roasted Capsicum | Garbanzo
Kalamata | Lemon Oregano Emulsion
19

CAPRESE SALAD

Vine ripe tomato | Fresh Mozzarella | Basil | Olive Oil | Balsamic
25

SEARED TUNA

Seared Yellow Fin Tuna | Wasabi Aioli | Kecap Manis | Wakame | Rice Paper Crisp
24

DE-CONSTRUCTED CAESAR

Romaine Heart | House-made Dressing | Tapenade dipped crostini | Steak-cut bacon |
Grana Padano
19
add chicken - 8 | add shrimp - 9 | add steak strip - 19

SHRIMP

Charbroiled | Served in drawn butter and fresh herbs
24

CHARCUTERIE

Rotating hard and soft cheeses | Imported Italian Salamis | Red Pepper Jam | Crostini
29


HANDHELDS

DAILY PANINI

Ask your Server for Details | Served with Fries
21

HOUSE MADE BALDERSON CHEDDAR BURGER

House-ground patty | Applewood Smoked Bacon | Adobo pepper aioli |
Balderston smoked Cheddar | House-made pickles | Arugula on Scallion Bun
25
Substitute gluten free bun add \$3.50





ENTRÉES

SEARED SALMON

Local Maple Glaze | Preserved Lemon & Dill Fregola Tostata | Rapini

45

FRESH ONTARIO PICKEREL

Fresh Ontario “Walleye” | Apple & Onion Parsnip Puree | Dill & Chervil Gribiche

31

CHICKEN PARMIGIANA

Basil & Buttermilk marinade | Italian breadcrumbs | Prosciutto | Mozzarella | Fettuccine
| Pomodoro or Alfredo

31

PASTAS

MANICOTTI

House made | Ricotta | Spinach | Mozzarella | Grana Padano | Pecorino | Pomodoro

29

LOBSTER ROTINI

Claw & Knuckle | Toasted Fresno Chili oil | Lobster stock | Grana Padano

41

SPAGHETTI CARBONARA

Guanciale | Pecorino | Romana Parmesan | Egg Black | Pepper

33

CHICKEN FETTUCCINE ALFREDO

Cremini Mushroom | Rapini | Grilled Chicken Breast

29

Substitute gluten free pasta add \$3.50 and up to an addition 10-minute wait time





STEAKS

12 OZ RIBEYE AAA BLACK ANGUS

65

6 OZ FILLET AAA BLACK ANGUS

58

12 OZ NY STRIPLOIN AAA BLACK ANGUS

59

10 OZ KONA MARINADED FLANK STEAK & ARGENTINIAN CHIMICHURRI

45

*Steaks served with roasted potatoes and seasonal local vegetables
Choice of peppercorn sauce or compound butter*

add shrimp - 24

DESSERT

BINDI CHEESECAKE

Imported from Italy | House made Lime & Strawberry coulis | Whipped cream

16

TIRAMISU

Espresso & Liqueur-Soaked lady fingers | Mascarpone whipped cream

16

WEEKLY CRÈME BRÛLÉE

Ask your server for details

15

CHOCOLATE TRUFFLE CAKE

Personal sized | Light batter and heavy chocolate ganache glaze | Whipped cream

16

IMPORTED GELATO

Ask your server for details

13

The restaurant reserves the right to assess 20% gratuity for groups of 6 or more
Alterations to menu may be subject to surcharge





KID'S MENU

12 & under

PASTA PICCOLO

Fettuccine Choice of alfredo, meat sauce, or butter & parmesan

13

PIZZA

Personal-sized pizza | Choose pepperoni or cheese

15

TINY TAY BURGER

Chuck & blade blend 15

Add cheese and bacon 3

