

WHITE & ROSÉ

	5oz	9oz	Btl
Peller Estates Chardonnay <i>Niagara</i>	10	16	44
Creekside Sauvignon Blanc <i>Niagara</i>	12	18	46
Crush Pinot Grigio <i>Niagara</i>	12	18	46
Thirty Bench Riesling <i>Niagara</i>	13	20	65
Butterfield Station Chardonnay <i>California</i>			65
Trius Rosé <i>Niagara</i>			65
Antinori Bramito Chardonnay <i>Italy</i>			79

RED

	5oz	9oz	Btl
Wayne Gretzky Merlot <i>Niagara</i>	12	18	46
Calamus Balls Falls Red <i>Niagara</i>	12	18	46
EOS Estate Cab Sauv <i>California</i>	13	20	65
Kingston Estate Shiraz <i>Australia</i>	13	20	65
Calamus Meritage <i>Niagara</i>			65
Trius Red <i>Niagara</i>			70
Conundrum Red <i>California</i>			76
Antinori Peppoli Chianti <i>Italy</i>			89
Massolino Barolo <i>Italy</i>			131
Two Sisters Cabernet Franc <i>Niagara</i>			164
Corte Figaretto Amarone <i>Italy</i>			164
Tenuta di Sesta Brunello di Montalcino <i>Italy</i>			164
Antinori Tignanello <i>Italy</i>			233
Dominus Napanook <i>California</i>			303
Caravan Cabernet Sauvignon <i>California</i>			329
Sassicaia <i>Italy</i>			395
Solaia <i>Italy</i>			417

Chef's Feature Specials

Three-Course Special · 64

Select one Pasta Course, Secondo Course, and your choice of Antipasti or Dolce

ANTIPASTI

Piatti Antipasto · 24

Our chef's creation of imported Italian salumi, fresh cheeses, olives, and grilled vegetables

Insalata Caprese · 18

Freshly-sliced mozzarella cheese with vine-ripened tomatoes, fresh basil leaves, balsamic glaze reduction, and extra virgin olive oil

Insalata di Giardino · 14

Mixed baby greens with vine-ripened tomatoes, cucumbers, red onion, and carrots in our house-blended dressing

Insalata di Mare · 18

Shrimp, calamari, scallops, and cod served with fresh lemon atop of arugula

Polpette · 17

Handmade meatballs served in our spicy tomato sauce and crusty bread

Burratina Pugliese · 21

Burrata Cheese with blitz cherry tomato, caper berries, green olives drizzled with sun-dried pesto olive oil, and served with crostini bread points and Parmesan crisps

Margherita Pizza · 24

Fresh tomato sauce, basil, and fior di latte cheese

Chef's Daily Pizza · 27

Inspired daily. Ask your server for details.

*Prices do not include taxes and fees.
Parties of six or more are subject to 18% gratuity.*

PASTA

*All our pastas are handmade fresh in-house
using imported Italian milled flour*

Gnocchetti Sardi and Zafferano · 25
Sardinian Gnocchetti in a saffron sauce
served with crispy diced pork belly and
pecorino cheese

Tagliatelle a la Vongole · 25
Tagliatelle pasta in a blended
clam sauce

**Strozzapreti Cacio e Pepe Romano con
Tartufo · 26**
Strozzapreti with the famous Romano
cheese and pepper sauce topped with
fresh shaved truffle

Pappardelle Cinghiale Parmigiano · 26
Pappardelle with a wild boar
tomato sauce topped with shaved
Parmesan cheese

Ravioli con Brodo · 24
Spinach and ricotta ravioli in a clear
vegetable broth with diced vegetables

Rigatoni Tonno Zucchine · 29
Rigatoni in a creamy zucchini sauce
served with grilled rare tuna

Gnocchi Pomodoro · 25
Handmade Gnocchi in a basil
pomodoro sauce

SECONDO

Branzino Limone · 39

Basilicata Region · Grilled whole Mediterranean Branzino stuffed with lemon and fresh seasoning and served with Tuscan kale

Costolette di Manzo · 42

Tuscany Region · Red wine-braised short ribs served with celery root purée and Tuscan kale

Osso Buco · 44

Lombardy Region · Veal shank braised in red wine, tomato, and herbs with creamy polenta and rapini

Agnello Brasato · 40

Umbria Region · Braised lamb shank served with creamy polenta and rapini

Bistecca Tagliata · 44

Piemonte Region · Grilled and sliced striploin steak served with king oyster mushrooms, arugula, cherry tomatoes, garlic truffle oil, and shaved Parmesan cheese

Pollo Piccata · 39

Puglia Region · Lightly dusted pan-fried chicken breast in a lemon caper sauce served with celery root purée and Tuscan kale

Cacciucco alla Veneto · 38

Veneto Region · Seafood medley of shrimp, scallops, mussels, cod, and potatoes in a white wine tomato sauce served with crusty Italian bread

Costolette d'Agnello · 44

Abruzzo Region · Pan seared rack of lamb served with a white bean ragout and rapini

Melanzane Parmigiano · 35

Campagna Region · Eggplant Parmesan with spinach, portabella mushrooms, goat cheese, and tomato sauce

COCKTAILS

14.50

Aperol Spritz

Aperol Liqueur, St-Germain Elderflower Liqueur,
Prosecco, soda water

Averna Sour

Averna, Bulleit Bourbon, fresh lemon juice,
simple syrup

Blackened Manhattan

Woodford Bourbon, Averna Amaro, bitters

Crafted Paloma

Jose Cuervo, fresh lime, grapefruit juice,
simple syrup

Espresso Martini

Tito's Vodka, Baileys, Frangelico, espresso

Limoncello Spritz

Limoncello, Prosecco, soda water, mint

Italian Margherita

Casamigos, Amaretto, lime juice, orange
juice, grenadine

Mojito

Captain Morgan White Rum, lime juice, simple syrup

Moscow Mule

Tito's Vodka, ginger beer, fresh lime

Negroni

Tanqueray Gin, Campari, sweet vermouth

Peach Bourbon Smash

Bulleit Bourbon, Peach Schnapps, ginger beer,
simple syrup

CHAMPAGNE & SPARKLING

	Btl
Zonin Prosecco (200mL) <i>Italy</i>	17
Asti Spumante <i>Italy</i>	54
Trius Brut <i>Niagara</i>	87
Veuve Clicquot Champagne	189
Dom Perignon Champagne	475

BOTTLE BEER

Domestic · 8

Alexander Keith's	Coors Light
Labatt Blue	Miller Lite
Molson Canadian	Mill Street Organic
Miller Genuine Draft	

Import · 9

Heineken	Kronenberg Blanc
Peroni	Sol
Stella	Guinness (can)

Craft & Coolers · 9

Amsterdam Boneshaker IPA	Barking Squirrel Hop City
Bench Brewery IPA	Oast Barnraiser
Thornbury Cider	White Claw (mango, lime, black cherry)

Draught (20oz) · 9

Belgian Moon	Coors Light
Creemore	Dos Equis
Granville	Gretzky
Heineken	Molson Canadian
Moretti	Rickard's Red
Thornbury Dam Dark Lager	Thornbury No. 26 Pilsner

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