

WHITE & ROSÉ

	5oz	9oz	Btl
Peller Estates Chardonnay <i>Niagara</i>	11	17	45
Creekside Sauvignon Blanc <i>Niagara</i>	13	19	47
Crush Pinot Grigio <i>Niagara</i>	13	19	47
Thirty Bench Riesling <i>Niagara</i>	14	21	66
Butterfield Station Chardonnay <i>California</i>			66
Trius Rosé <i>Niagara</i>			66
Antinori Bramito Chardonnay <i>Italy</i>			80

RED

	5oz	9oz	Btl
Wayne Gretzky Merlot <i>Niagara</i>	13	19	47
Calamus Balls Falls Red <i>Niagara</i>	13	19	47
EOS Estate Cab Sauv <i>California</i>	14	21	66
Kingston Estate Shiraz <i>Australia</i>	14	21	66
Calamus Meritage <i>Niagara</i>			66
Trius Red <i>Niagara</i>			71
Conundrum Red <i>California</i>			77
Antinori Peppoli Chianti <i>Italy</i>			90
Massolino Barolo <i>Italy</i>			132
Two Sisters Cabernet Franc <i>Niagara</i>			165
Corte Figaretto Amarone <i>Italy</i>			165
Tenuta di Sesta Brunello di Montalcino <i>Italy</i>			165
Antinori Tignanello <i>Italy</i>			234
Dominus Napanook <i>California</i>			304
Caravan Cabernet Sauvignon <i>California</i>			330
Sassicaia <i>Italy</i>			396
Solaia <i>Italy</i>			418

Chef's Feature Specials

Three-Course Special · 64 per person

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

ANTIPASTI

Piatti Antipasto* · 26

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

Insalata Caprese · 19

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

Insalata di Giardino · 15

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

Insalata di Mare · 20

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

Polpette · 18

Handmade meatballs served in our spicy tomato sauce and crusty bread

Burratina Pugliese · 23

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

Margherita Pizza · 24

Fresh tomato sauce, basil, and fior di latte cheese

Chef's Daily Pizza · 27

Inspired daily. Ask your server for details

** Minimum two people per order.*

*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*

Lamb Cannelloni · 31

Tender minced lamb wrapped with house-made pasta sheet covered in tomato sauce and brûléed Parmesan

Tagliatelle a la Vongole · 27

Tagliatelle pasta in a blended clam sauce

Strozzapreti Cacio e Pepe Romano con Tartufo · 27

Strozzapreti with the famous Romano cheese and pepper sauce topped with fresh shaved truffle and mushrooms

Pappardelle Cinghiale Parmigiano · 27

Pappardelle with a wild boar tomato sauce topped with shaved Parmesan cheese

Rigatoni Tonno Zucchine · 31

Rigatoni in a creamy zucchini sauce served with grilled rare tuna

Gnocchi Pomodoro · 26

Handmade Gnocchi in a basil pomodoro sauce

SECONDO

Branzino Limone · 42

Basilicata Region · Fresh seasoned branzino filets with lemon served with Tuscan kale

Costolette di Manzo · 44

Tuscany Region · Thinly sliced Sambuca-braised short ribs served with celery root puree and Tuscan kale

Vitelo Marsala · 46

Sicilian Region · Lightly dusted, pan-fried, thin slices of provimi served with cream polenta, rapini, and wild mushroom marsala sauce

Bistecca Tagliata · 46

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

Pollo Piccata · 41

Puglia Region · Traditional egg-battered chicken, pan-seared and served with celery root puree, Tuscan kale, and lemon caper sauce

Cacciuccio alla Veneto · 41

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

Costolette d'Agnello · 46

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

Fritto Misto · 38

Campania Region · Chef's selection of battered and crispy fried vegetables, tossed in Parmesan cheese and served with fresh house-made tomato sauce

COCKTAILS

15

Amore a Prima Vista

Love at First Sight

Tito's Vodka, St-Germain Elderflower, lychee Liqueur, fresh lemon juice, splash of cranberry juice

Basta, Basta

Enough is Enough

Bulleit Bourbon, Peach Schnapps, ginger beer, dash of bitters

Buonanotte

Goodnight

Smirnoff Vanilla Vodka, Baileys, Frangelico Hazlenut Liqueur, espresso

Che Bello!

How Beautiful!

Aperol, Prosecco, soda water, orange slice

Che Figata

How Cool

St-Germain Elderflower, Prosecco, soda water, fresh mint leaf

Mannaggia La Miseria

For Goodness Sake

Tito's Vodka, fresh lime juice, ginger beer, fresh mint leaf

Negroni

Gin, Campari, sweet vermouth

Piano, Piano

Slow, Slow

Casamigos Tequila, Campari, grapefruit juice, fresh lemon juice, fresh lime juice, simple syrup

Pisolino

Afternoon Nap

Woodford Bourbon, Averna, bitters

Settebello

Seven of Diamonds

Limoncello, Prosecco, soda water, fresh mint leaf

Tutto Pepe

All Pepper (describing someone fun and lively)

Aperol, Captain Morgans White Rum, pineapple juice, fresh lemon juice, simple syrup, dash of bitters

CHAMPAGNE & SPARKLING

	Btl
Zonin Prosecco (200mL) <i>Italy</i>	18
Asti Spumante <i>Italy</i>	55
Trius Brut <i>Niagara</i>	89
Veuve Clicquot Champagne	190
Dom Perignon Champagne	495

BOTTLE BEER

Domestic • 8.50

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

Import • 9.50

Heineken	Kronenberg Blanc
Peroni	Sol
Stella	Guinness (can)

Craft & Coolers • 9.50

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

Draught (20oz) • 10

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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