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## Small Plates & Starters

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### Caesar Salad

*Romaine, parmesan, croutons, pistachio Caesar dressing and toasted sunflower seeds*

\$14

### Cozze Al Vino Bianco

*Fresh P.E.I Mussels, vino cream sauce, fresh tomato concasse, and garlic crostini*

\$17

### Bruschetta Al' Italiana

*Diced tomato, garlic, EVOO, and Grana Padano*

\$12

### Calamari Fritti

*Lightly dusted crispy fried squid, with garlic lime and Jalapeno Aioli dip*

\$18

### Seasonal Chef's Soupe du Jour

\$9

### Poached Pears & Maple Roasted Pumpkin Salad

*Roasted Herbed Pumpkin, Red Wine Poached Pears, Dried Cranberries, Leafy Greens, Goat Cheese & Maple and Prosecco Vinaigrette*

\$14

### Woolwich Farm Goat Cheese & Roasted Artichoke Dip

*Cream cheese, Honey, Lemon Zest, Fresh Herbs & Toasted Olive Focaccia*

\$21

### Chef's Artisanal Formaggio Pizza

\$18

*\$2 per additional item Pepperoni, sopressata, funghi, onions, peppers and tomatoes*

*\$3 Prosciutto*

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## Raw

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### Fresh East Coast Local Oysters on Half Shell

*Fresh horseradish, classic mignonette, cucumber lime granita*

*Half Dozen: \$23    Dozen: \$42*

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## Sides

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### Funghi Saltati

*Seasonal mushroom blend, fresh herbs, and balsamic*

\$10

### Roasted Fingerling Potatoes

\$10

### Truffle & Garlic Parmesan Fries

\$11



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## Pasta

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### Lasagna Bolognese

*San Marzano tomato, béchamel, buffalo mozzarella & beef ragú*  
\$27

### Lobster and Prawn Cappellacci

*With brown butter & sage parmigiana fonduta*  
\$34

### Handmade Mushroom and Cheese Ravioli

*Prosecco cream, poached squash, shaved black Italian  
truffles and EVOO*  
\$30

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## Add on

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### Shrimp Scampi

*Black tiger shrimp, garlic, vino, herbs, and lemon*  
\$15

### Grilled 4oz Lobster Tail

\$14

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## Pesce e Carne

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### Chicken Marsala

*Capellini aglio e olio, vino, pomodori secchi*  
\$32

### Chef's Featured Butcher's Cut

*Market Price (Please ask your server)*

### Fire Charred AAA 8oz Tuscan Fillet

*Black currant demi, roasted tomato compound butter*  
\$54

### 12oz AAA Ribeye Steak

*Micro water crest salad and compound porcini butter*  
\$58

### Braised Short Ribs with Fava Bean Risotto

*AAA Ontario beef, arborio rice, fava beans, fior de latte, gremolata,  
natural jus, & crispy wild garlic*  
\$42

### Fresh Catch of the Day

*Please ask your server about our fresh catch,  
straight out of the East Coast*  
\$36

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## Dolci

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### Homemade Cannoli

*Mascarpone cream, roasted pistachios,  
fresh berries and chocolate sauce*  
\$18

### Classic Tiramisu

*Fresh mixed berries, berry coulis,  
mascarpone cream.*  
\$11

### Gelato & Sorbet

*Chef's seasonal selections*  
\$8

*Use your Rock Star Rewards points here!*