

pasta

made in house fresh daily

* gluten free fresh pasta available at no extra charge*

kale pesto	17
casareccia pasta, tossed in green kale pesto, sheep ricotta, pumpkin seed, lemon zest	
caramelized onion cream	18
casareccia pasta, spinach and oyster mushrooms tossed in a caramelized onion and thyme cream	
sweet & spicy sausage	18
rigatoni with spiced nduja, mild Italian sausage, peppers and red onions in a sweet and spicy tomato based sauce	
clams	18
fettuccini, fresh clams, pancetta, crème fraiche and spinach in a creamy maritime-inspired chowder sauce	
lamb ragu	20
bucatini tossed in our tomato & tamari braised lamb shoulder ragu, black olive crumble	
wild boar	20
slow braised in tomato and marsala wine, served with rigatoni in its reduced sauce	

pizza

neapolitan style, thin centre, high edge,
baked in high temperature wood burning oven

margherita	16
tomato sauce, fresh mozzarella, fresh basil	
four seasons	18
artichoke hearts, black olives, roasted mushrooms, soppressata, fresh mozzarella	
speck & brie	19
fresh mozzarella, local mushrooms, creamy brie, smoked "speck" prosciutto	
duck	19
fresh mozzarella, duck confit, blue cheese, caramelized onions, sliced apples	
jalapeno & nduja	20
tomato sauce, fresh mozzarella, spicy soppressata, fermented nduja sausage, pickled jalapenos,	
prosciutto	20
tomato sauce, fresh mozzarella, arugola, Niagara Pingue prosciutto, shaved Grana Padano	

plates & slates

arugula	14	cheese	20
grapefruit, pancetta, walnut, white balsamic		selection of cheeses, marinated olives, Kozlik's mustard, spicy green olive tapenade, fresh focaccia	
the "olive garden"	16	cured meats	20
weeds & reeds, lightly dressed micro-greens and other agriculture planted in black olive soil		selection of local meats, house pickle, Kozlik's mustard, fresh focaccia	
mushroom	18	braised beef	28
medley of mushrooms, buttermilk fried mushrooms, parsley, black garlic		50-hour short ribs, soft polenta, green peas, pickled shallots	
wild boar belly	20	duck breast	28
celery root, apple, pomegranate		sweet potato, buttered leeks, gooseberry	
barbecue	28	lamb sirloin	28
taster of slow cooked Kansas City back ribs, pulled wild boar shoulder, smoked beef brisket, cornbread, slaw, black-eyed pea Hoppin' John		cabbage, bacon, carrot, sunchoke	

white wine

Rose Cabernet "Fortune" Reif Winery
NOTL, ON, by the glass 6oz 9
by the bottle 35
off-dry, notes of cherries and dark berries

Sauvignon Blanc Reif Winery
NOTL, ON, by the glass 6oz 10
by the bottle 40
fruity, notes of grapefruit, passion fruit, freshly cut grass

Pinot Grigio Reif Winery
NOTL, ON, by the glass 6oz 10
by the bottle 40
off-dry, mineral, notes of pear and apple

Marsanne Kew Winery
Niagara Peninsula, ON by the glass 6oz 12
by the bottle 45
dry, light acidity and mineral, notes of tropical fruit

Greco di Tufo Mastrobernardino
Campania, Italy, by the glass 6oz 13
by the bottle 50
dry, fresh, mineral, hints of chamomile, pear, ripe fruits

Blanc De Noir Kew Winery – sparkling Pinot Noir
Niagara Peninsula, ON 45
dry, Pinot Noir characteristics of cherry, tart strawberry

Rosalie Kew Winery – sparkling Pinot Noir rose'
Niagara Peninsula, ON by the glass 6oz 13
by the bottle 50
dry, ripe strawberry and raspberry, red currant

beer

Menabrea Bionda
Italian lager, pint 9

Elora Brewing Co.
house selection, pint 8

red wine

Pinot Noir Reif Winery
NOTL, ON, by the glass 6oz 9
by the bottle 35
dry, notes of cherry, rosemary and black pepper

Cabernet Sauvignon Reif Winery
NOTL, ON, by the glass 6oz 10
by the bottle 40
off-dry, notes of raspberries, cherries, spices

Shiraz Reserve Reif Winery
NOTL, ON, by the glass 6oz 10
by the bottle 40
dry, notes of plum and raspberry, black pepper

Nero D'Avola Organic Vigneti Zabù
Sicilia, Italy, by the glass 6oz 13
by the bottle 50
dry, medium bodied, notes of dark fruits, spicy

Chianti Castello di Querceto
Toscana, Italy, by the glass 6oz 13
by the bottle 50
dry, full bodied, fruity aromas, herbal notes

Barbera d'Alba Tenuta Rocca
Piemonte, Italy 50
dry, medium bodied, floral, sour black cherry notes.

Ripasso Valpolicella Zardini
Veneto, Italy 60
dry, full bodied, notes of cassis and black pepper

aperitif

our liquor is poured at 2oz

barrel aged Negroni 10
Dillon's gin, red vermouth, Campari

barrel aged Manhattan 10
Ontario rye whiskey, red vermouth, orange bitters

Campari spritz 10
Campari, sparkling wine, sparkling water

this is a sample of our offering, please contact the restaurant for current menu, as some items may change without notice