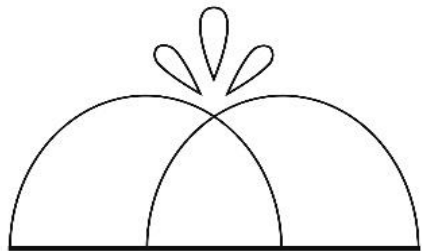


starters & plants

warm olives mixed olives in extra virgin olive oil with house-baked focaccia (V)	7
cauliflower cauliflower duo, toasted almonds, grapes, mustard seed, gochuchang aioli (V) (GF)	12
arugula arugula, pistachios, asiago, grapes, lemon zest, white balsamic (V)(GF)	14
tomato & burrata tomato variety, fresh burrata, basil, arugula and balsamic (V) (GF)	18
venison seared venison, green cabbage, miso, cherry (GF)	20
charcuterie house selection of meats and cheeses, homemade pickled vegetable, Kozlik's mustard, fresh focaccia	30



LaFONTANA

"We aspire to offer a unique experience with our food and atmosphere. Let us be your hosts and guide you through a memorable meal!"

pasta

made in house fresh daily

gluten free fresh pasta available at no extra charge

kale pesto casareccia pasta, tossed in a green kale pesto, with ricotta, pumpkin seeds and lemon zest (V)	17
caramelized onion cream rigatoni pasta, spinach and oyster mushrooms tossed in caramelized onion and thyme cream sauce (V)	18
sausage & peppers shell pasta with spiced nduja, Italian sausage, sweet peppers and red onion in a sweet and spicy red pepper sauce topped with ricotta	18
autumn pumpkin creamy pumpkin fettuccini with chorizo and onion sautéed in sage brown butter, topped with goat cheese and pumpkin seeds	22
wild boar tender boar shoulder, slow braised in tomato and marsala wine, tossed in its reduced sauce and served over shell pasta	24

plates

spiced lamb curry tender pieces of lamb, slowly simmered with spices and coconut milk, served over basmati rice with side raita and spicy lime pickle (GF)	24
wild boar belly soy glaze, celery root, carrot slaw, gooseberry (GF)	28
braised beef 50-hour short ribs, soft polenta, green peas, pickled shallots (GF)	30

our plates are created and crafted specifically as they are offered; we don't offer any substitutions or modifications for these choices
alert your server to any food allergies

pizza

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

margherita S.Marzano tomato sauce, fresh mozzarella, fresh basil (V)	17
salami S.Marzano tomato sauce, fresh mozzarella, soppressata (mild or spicy)	18
prosciutto S.Marzano tomato sauce, fresh mozzarella, arugola, Niagara Pingue prosciutto, shaved Grana Padano	20
sweet & sour pork sweet & sour glazed pork shoulder, mandarin orange, pickled shallots and carrots, asiago and fresh mozzarella	20
confit garlic & onion caramelized onion, confit garlic cloves, mixed mushrooms, scallions and arugula with asiago, fresh mozzarella and balsamic drizzle (V)	20
pancetta & pear crispy pancetta, honey poached pears, red onions, scallions, fresh mozzarella, goat cheese, garlic oil, pear reduction	22
hot & honey fresh mozzarella, spicy n'duja sausage, chorizo, white onion, goat cheese, fresh basil, honey drizzle	22
duck & brussels fresh mozzarella, duck confit, brussels sprouts, goat cheese, dried cranberries, orange glaze *add Shropshire Blue Cheese	22

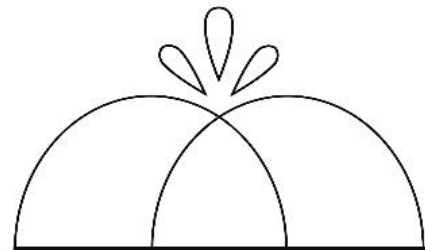
notes:

(V) Vegetarian or Vegan (ask your server)
(GF) Gluten Free

*auto gratuity of 18% will be applied to groups of 6 or larger

white wine

House Sparkling Rose NOTL, ON, by the glass 6oz	9
Chenin Blanc - Franschoek Vineyard Franschoek, RSA, by the glass 6oz by the bottle	12 45
Dry, fresh, notes of peach and pineapple	
Pinot Grigio - La Delizia Veneto, IT, by the glass 6oz by the bottle	12 45
dry, full body, notes of wild flowers	
Riesling - Featherstone Estate Niagara Peninsula, ON, by the glass 6oz by the bottle	12 45
Dry, sharp, notes of citrus, apple and honey	
Rose Cinsault - Les Jammelles Pays d'oc, France, by the glass 6oz by the bottle	12 45
fruity, notes of grapefruit, passion fruit, freshly cut grass	
Greco di Tufo - Mastrobernardino Campania, Italy, by the bottle	60
dry, fresh, mineral, hints of chamomile, pear, ripe fruits	



LaFONTANA

red wine

House Red NOTL, ON, by the glass 6oz	9
Chianti - Castello di Querceto Toscana, Italy, by the glass 6oz by the bottle	12 45
dry, full bodied, fruity aromas, herbal notes	
Pinot Noir - Les Jammelles Pays d'oc, France, by the glass 6oz by the bottle	12 45
Dry, well rounded, cherry, blackberry, oak	
Carmenere - Valle Andrino Central Valley, Chile, by the glass 6oz by the bottle	13 50
dry, full bodied, oaky, black and red fruit	
Nero D'Avola Organic - Vigneti Zabu Sicilia, Italy, by the bottle	50
dry, medium bodied, notes of dark fruits, spicy	
Lambrusco Reggiano sparkling red Emilia Romagna, Italy, by the bottle	50
dry, medium bodied, notes of red berries	
Ripasso Valpolicella - Zardini Veneto, Italy, by the bottle	60
dry, full bodied, notes of cassis and black pepper	
Amarone Valpolicella - Zardini Veneto, Italy, by the bottle	110
dry, full bodied, dark red fruit and ripe cherry	

cans

Vodka Fusion - Dixons (Cranberry/apple cooler) Guelph, ON (5%) (473ml)	8
Lodestar Sour - Elora Brewing (Sour) Elora, ON (5.1%) (355ml)	7
Three Fields - Elora Brewing (Lager) Elora, ON (4.5%) (473ml)	8
Bery Berliner - Innocente (Raspberry Berliner Weisse) Waterloo, ON (3.1%) (473ml)	8
Fling - Innocente (Golden Ale) Waterloo, ON (5%) (473ml)	8
Conscience - Innocente (American IPA) Waterloo, ON (5.7%) (473ml)	8
Shine - Elora Brewing (IPA) Elora, ON (6%) (473ml)	8
InnO'Slainte - Innocente (Irish Red Ale) Waterloo, ON (5.2%) (473ml)	8
Gluten Free Saison - Exchange Brewery (Buckwheat Saison) NOTL, ON (5.8%) (330ml)	12

beer draft

Elora Brewing Co. house selection, pint	8
Flying Monkey 12Minutes raspberry hibiscus lager, pint	8
Flying Monkey House selection, pint	8
Menabrea Bionda Italian lager, pint	9