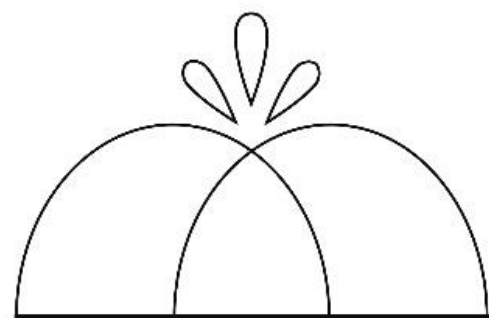


## starters

<b>arugula</b>	14
arugula, pistachios, asiago, grapes, lemon zest, white balsamic (V)(GF)	
<b>beet &amp; burrata</b>	18
variety of beets, fresh burrata, basil, arugula and balsamic (V) (GF)	
<b>charcuterie</b>	30
house selection of meats and cheeses, homemade pickled vegetable, Kozlik's mustard, fresh focaccia	



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!"*

*notes:*

(V) Vegetarian or Vegan  
(GF) Gluten Free

## pasta

*made in house fresh daily*

*\*gluten free fresh pasta available at no extra charge\**

<b>sundried tomato pesto</b>	18
casareccia pasta, tossed in a sundried tomato pesto, with eggplant, basil, and ricotta (V)	
<b>caramelized onion cream</b>	18
rigatoni pasta, spinach and oyster mushrooms tossed in caramelized onion and thyme cream sauce (V)	
<b>sausage &amp; peppers</b>	18
shell pasta with spiced nduja, Italian sausage, sweet peppers and red onion in a sweet and spicy red pepper sauce topped with ricotta	
<b>wild boar</b>	24
tender boar shoulder, slow braised in tomato and marsala wine, tossed in its reduced sauce and served over shell pasta	

## plates

<b>spiced lamb curry</b>	24
tender pieces of lamb, slowly simmered with spices and coconut milk, served over basmati rice with side raita and spicy lime pickle (GF)	
<b>wild boar belly ***</b>	28
soy glaze, roasted potatoes, carrot slaw (GF)	
<b>meat &amp; two veg</b>	30
glazed black pepper & coriander brisket, heirloom carrot, whipped potato	
<b>braised beef ***</b>	30
50-hour short ribs, roasted potatoes, green peas, pickled shallots (GF)	

\*\*\* We require 24 hrs notice for these items to ensure adequate stock.

## pizza

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

<b>margherita</b>	17
S.Marzano tomato sauce, fresh mozzarella, fresh basil (V)	
<b>salami</b>	18
S.Marzano tomato sauce, fresh mozzarella, soppressata (mild or spicy)	
<b>prosciutto</b>	20
S.Marzano tomato sauce, fresh mozzarella, arugula, Niagara Pingue prosciutto, shaved Grana Padano	
<b>spinach dip</b>	20
homemade spinach & cheese spread, fresh mozzarella, artichoke hearts, roasted red peppers (V)	
<b>confit garlic &amp; onion</b>	20
caramelized onion, confit garlic, mixed mushrooms, scallions, arugula with asiago, fresh mozzarella and balsamic drizzle (V)	
<b>classic canadian</b>	22
San Marzano tomato sauce, chorizo, pancetta, soppressata, fresh mozzarella, red onion, mushroom, asiago	
<b>jerk pork</b>	22
slow-cooked jerk pork shoulder, jerk sauce base, fresh mozzarella, goat cheese, red onions, grape tomatoes, scallions	
<b>hot &amp; honey</b>	22
fresh mozzarella, spicy n'duja sausage, chorizo, white onion, goat cheese, fresh basil, honey drizzle	
<b>festive dinner</b>	22
turkey, cranberry sauce, whipped potato, brussels sprouts, fresh mozzarella	
<i>gluten free pizza dough substitution (contains wheat starch)</i>	5
<i>vegan cheese substitution</i>	3

*enjoy the selection from our wine & beer boutique,  
to go with your meal!*

white wine

Chenin Blanc – Franschhoek Vineyard

Franshhoek, RSA, by the bottle  
Dry, fresh, notes of peach and pineapple

30

Pinot Grigio - La Delizia

Veneto, IT, by the bottle  
dry, full body, notes of wild flowers

30

Riesling – Nomad

NOTL,, ON, by the bottle  
Dry, sharp, notes of citrus, apple and honey

30

Rose' Cinsault - Les Jammelles

Pays d'oc, France, by the bottle  
fruity, notes of grapefruit, passion fruit, freshly cut grass

30

Greco di Tufo - Mastrobernardino

Campania, Italy, by the bottle  
dry, fresh, mineral, hints of chamomile, pear, ripe fruits

45

red wine

Chianti - Castello di Querceto

Toscana, Italy, by the bottle  
dry, full bodied, fruity aromas, herbal notes

30

Pinot Noir - Les Jammelles

Pays d'oc, France, by the bottle  
Dry, well rounded, cherry, blackberry, oak

30

Carmenere – Valle Andrino

Central Valley, Chile, by the bottle  
dry, full bodied, oaky, black and red fruit

35

Nero D'Avola Organic - Vigneti Zabu

Sicilia, Italy, by the bottle  
dry, medium bodied, notes of dark fruits, spicy

35

Ripasso Merlot - Nomad

NOTL, ON by the bottle  
dry, full bodied, notes of dark fruits, cherry

40

Ripasso Valpolicella - Zardini

Veneto, Italy, by the bottle  
Dry medium bodied, notes of cassis and black pepper

50

Amarone Valpolicella - Zardini

Veneto, Italy by the bottle  
dry, full bodied, dark red fruit and ripe chery

80

cans & bottled

Vodka Fusion – Dixons

(Cranberry/apple cooler) Guelph, ON (5%) (473ml)

5

Applelager – Spirit Tree

(Apple Cider) Caledon, ON (4%) (473ml)

5

Pumpkin Cider – Spirit Tree

(Spiced Apple Cider) Caledon, ON (6%) (473ml)

5

Lodestar Sour – Elora Brewing

(Sour) Elora, ON (5.1%) (355ml)

4

No marzen for error - Innocente

(Marzen) Waterloo, ON (4.9%) (473ml)

5

Fling - Innocente

(Golden Ale) Waterloo, ON (5%) (473ml)

5

Conscience - Innocente

(American IPA) Waterloo, ON (5.7%) (473ml)

5

InnO'Slainte - Innocente

(Irish Red Ale) Waterloo, ON (5.2%) (473ml)

5

Gluten Free Saison – Exchange Brewery

(Buckwheat Saison) NOTL, ON (5.8%) (330ml)

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