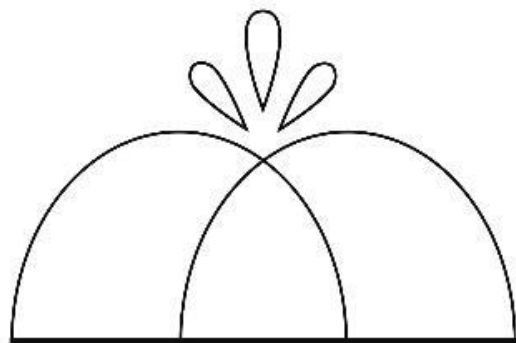


starters

arugula	14
arugula, pistachios, pear, lemon, asiago, white balsamic (V)(GF)	
beet & burrata	18
variety of beets, fresh burrata, basil, arugula and balsamic (V) (GF)	
charcuterie	35
house selection of meats and cheeses, homemade pickled vegetable, candied nuts, dried fruit, homemade chutney, fresh focaccia	



LaFONTANA

“We aspire to offer a unique experience with our food, also to take away with you. Some of these choices were adapted from our menu served at the restaurant, to ensure the same great quality in your home”

pasta

made in house fresh daily

gluten free fresh pasta available at no extra charge

sundried tomato pesto	18
casareccia pasta in a sundried tomato pesto, with eggplant, basil and ricotta (V)	
caramelized onion cream	18
rigatoni pasta in caramelized onion and thyme cream sauce, spinach and oyster mushrooms (V)	
asparagus & goat cheese	18
corkscrew pasta in a lemon-sage butter sauce, asparagus, blistered tomatoes, crispy capers, goat cheese	
sausage & peppers	18
corkscrew pasta with spiced nduja, Italian sausage, sweet peppers and red onion in a sweet and spicy red pepper sauce topped with ricotta	
bucatini bison bolognese	20
slow-simmered bison & tomato meat sauce over bucatini pasta	
wild boar	24
tender boar shoulder, slow braised in tomato and marsala wine, with shell pasta, tossed in its reduced sauce	

plates

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

**** We may 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

margherita	17
S.Marzano tomato sauce, fresh mozzarella, fresh basil (V)	
salami	18
S.Marzano tomato sauce, fresh mozzarella, soppressata (mild or spicy)	
prosciutto	20
S.Marzano tomato sauce, fresh mozzarella, Niagara Pinguet prosciutto, arugula, shaved Grana Padano	
spinach dip	20
fresh mozzarella, homemade spinach & cheese with artichoke hearts mix, roasted red peppers (V)	
bacon & egg	20
fresh mozzarella, mushrooms, pancetta, caramelized onions, hen eggs, scallions	
confit garlic & onion	20
fresh mozzarella, caramelized onion, confit garlic, mixed mushrooms, scallions, asiago, arugula and balsamic drizzle (V)	
pineapple on pizza	20
fresh mozzarella, pineapple, pancetta, jalapenos, mushrooms	
classic canadian	22
San Marzano tomato sauce, chorizo, pancetta, soppressata, fresh mozzarella, red onion, mushroom, asiago	
hot & honey	22
fresh mozzarella, spicy n'duja sausage, chorizo, white onion, goat cheese, fresh basil, honey drizzle	
<i>gluten free pizza dough substitution (contains wheat starch)</i>	5
<i>vegan cheese substitution</i>	3

*(V) Vegetarian or Vegan
(GF) Gluten Free*

enjoy the selection from our wine & beer selection, 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

Rose' Cinsault – Les Jammelles

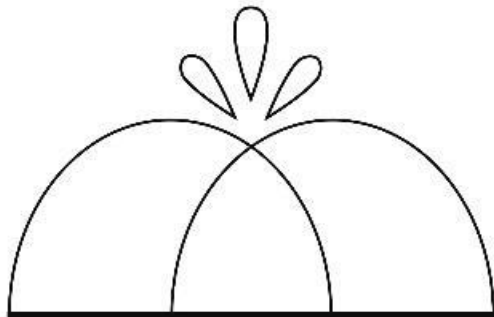
Pays d'oc, France, by the bottle
fruity, notes of grapefruit, passion fruit, freshly cut grass

30

Greco di Tufo – Mastrobernardino

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

45



LaFONTANA

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 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 cherry

80

cans

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

Queen of Craft – Wellington Brewing

(Floral Witbier) Guelph, ON (4.2%) (355ml)

5

Conscience – Innocente

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

5

the prices for alcoholic beverages are specific to the takeout option and purchase of food is required

retail

fresh pasta kit

serves 2 or 3 people

- fresh pasta choice 12oz(340gr) 10**
fettuccine, bucatini, rigatoni, caserecce, shells, corkscrews
- gluten free fresh pasta 12oz(340gr) 10**
maccheroni, spaghetti
- pasta sauce choice 12oz(340gr) 10**
sundried tomato pesto (vegan/nut free),
caramelized onion cream (nut free),
spicy red pepper (vegan/nut free),

pizza kit

makes 12in/14in pizza

- Margherita 14**
12oz dough ball, fresh basil, S. Marzano tomato sauce
- Salami 15**
12oz dough ball, S. Marzano tomato sauce,
soppressata salami mild or spicy
- Prosciutto 17**
12oz dough ball, S. Marzano tomato sauce
Niagara Prosciutto, arugula, shaved Grana Padano

gourmet olive oils

250ml/8oz

- spicy chili pepper olive oil 5**
evoo, house dried chili peppers
- habanero chili pepper olive oil 6**
evoo, house dried smoky habanero peppers

coffee

340gr/12oz

- private label whole beans 16**
single origin Peruvian, locally roasted
by Elora Coffee Roaster
- private label ground 16**
single origin Peruvian, locally roasted
by Elora Coffee Roaster

craft cocktails

4oz/8oz

- Barrel aged Negroni 14 / 25**
Dixon's gin, red vermouth, Campari
- Barrel aged Manhattan 14 / 25**
Ontario rye whiskey, red vermouth, orange bitters
- Gin Old Fashion 15 / 27**
date infused Dixon gin, Peychaud's & Angostura bitter
- Black Sails 15 / 27**
dark & spiced rum, black walnut amaro, Frangelico,
blackberry bitters
- Truffle Martini 15 / 27**
Tito's Handmade Vodka, Black truffle vermouth, olive brine
- El Ray 15 / 27**
Manhattan & Negroni, tequila, red vermouth, amaro Nonino,
smokey mezcal, chocolate & orange bitters

