

ANTIPASTI

CESTO DI FOCACCIA E PANE 3

house-made focaccia & sourdough,
pugliese olive oil, sicilian sea salt

OLIVE MARINATE 9

warm marinated olives

BRUSCHETTA 10

chefs selection

CARCIOFI FRITTI 15

fried artichoke hearts, citrus gremolata

ARANCINO 15

nduja & mozzarella stuffed fried riceball

POLPETTE 16

veal meatballs, preserved tomato, whipped ricotta

FRITTO DI CALAMARI 19

scallions, chili & lemon aioli

POLIPO 22

pan seared octopus, salsa verde, steamed potatoes,
spicy salami

TAGLIERE MISTO 24

selection of cured meat & cheese, olives & preserves

CRUDI

VITELLO TONNATO 17

veal carpaccio, tuna emulsion, red onion, capers

TARTARA DI TONNO 20

yellowfin tuna, heirloom tomatoes, red onion, mint, capers

INSALATE

INSALATA VERDE 14

mixed greens, barrel-aged white wine vinegar,
shaved cucumber, shaved radish, red onion

BARBABIETOLA 15

roasted beets, goats milk ricotta, almond &
pistachio dressing

PANZANELLA 15

heirloom tomatoes, cucumber, fior di latte,
focaccia, basil

CESARE 16

baby romaine, focaccia crumble, marinated
anchovies, parmigiano, crispy prosciutto

BURRATA 25

marinated grilled zucchini, candied cherry
tomatoes, basil

PASTE

BIGOLI AL POMODORO 18

tomato passata, stracciatella, basil

CAVATELLI ALLE CIME DI RAPA 20

pork sausage, rapini, parmigiano

PACCHERI BOLOGNESE 21

veal ragu, parmigiano

LINGUINE AL TARTUFO NERO 28

roasted mushrooms, truffle emulsion, shaved
black truffle

CONCHIGLIE E PISTACCHIO 25

shell shaped pasta, baby shrimps, pistacho,
orange zest

ORETTA

Cena

PIZZE

MARGHERITA 16

tomato, fior di latte, parmigiano, basil

CAPRICCIOSA 19

tomato, fior di latte, prosciutto cotto, white
mushrooms, artichoke, basil

SAPORE 19

fior di latte, 'nduja sausage, whipped gorgonzola,
rapini

CARDINALE 19

tomato, fior di latte, spicy salami, black olives

ZUCCHINE 19

fior di latte, goat cheese, shaved zucchini, cherry
tomato, basil, chili

SALSICCIA 19

tomato, fior di latte, pork sausage, red onion, basil

LA PARMA 19

fior di latte, caramelized onion, arugula, prosciutto,
parmigiano

PIEMONTE 21

fior di latte, truffle crema, roasted garlic, mix
mushroom, toma cheese

BURRATA 25

tomato, burrata, basil

LA SNELLA +5

make any pizza gluten free

SECONDI

MELANZANE ALLA PARMIGIANA 24

fried eggplant, mozzarella fonduta, candied cherry
tomatoes

BRANZINO 36

pan seared Mediterranean seabass, fregola sarda,
salt spring mussels, sautéed escarole

INVOLTINI DI VITELLO 36

stuffed veal cutlets, mozzarella, pine nuts, capers,
heirloom tomato salad

BISTECCA DI MANZO 45

12 oz black angus striploin, king oyster mushrooms,
grilled broccolini, potato foam

CONTORNI

RAPINI, CAPONATA, PATATE 9 EA.

FUORI CARTA - SPECIAL

INSALATA DI RUCOLA E NOCI 15

Ontario concord grapes, goat ricotta, spicy
arugula, toasted walnuts, basil pesto

TARTARE DI MANZO 19

black angus flat iron, saskatchewan chanterelle
mushrooms, smoked oyster aioli, pecorino romano

GNOCCHI DELLA NONNA 24

house made potato gnocchi, pork shoulder tomato
sugo, ricotta salata

POLLO ARROSTO 29

roasted cornish hen, tuscan-style cannellini beans,
crispy prosciutto, grilled radicchio

MENU DEGUSTAZIONE

7-COURSE

FAMILY STYLE TASTING MENU

\$72 per person

(minimum 2 guests)



Dine OutTO

3 COURSE
\$39 PER PERSON

Primi

BARBABIETOLA

roasted purple beets, goat's ricotta, almond & pistachio dressing

VITELLO TONNATO

veal carpaccio, tuna emulsion, red onion, capers

BRUSCHETTA

tomato, garlic, basil, stracciatella cheese

BRANZINO

pan seared Mediterranean seabass, fregola sarda, salt spring mussels, sautéed escarole

TAGLIATA DI MANZO

roasted Black Angus flat iron, king oyster mushrooms, grilled broccolini, potato foam

PACCHERI AL POMODORO

tomato passata, stracciatella cheese, basil

PIZZA PIEMONTE

roasted mixed mushrooms, truffle cream, fontina cheese, chives

Secondi

TIRAMISU

traditional mascarpone and espresso tiramisu, marsala wine, cocoa powder

CANNOLI SICILIANO

sweet ricotta, candied fruit, crushed pistachios

GELATO

daily selection

Dolci