

PROSCIUTTO BAR

ANTIPASTI

LA PIADINA 23

Traditional Italian flat bread, Parma prosciutto, arugula, Parmigiano Reggiano cream.

CARPACCIO DI MANZO 23

Thinly sliced Angus Tenderloin finished with arugula, artichoke mayo, shaved Parmigiano Reggiano.

SALUMI E FORMAGGI 35 | 60

Premium imported cheeses, award winning salumi. House made bread & garnishes. Serves 2-3 or 4-5.

POLPO ALLA GRIGLIA 25

Grilled paprika spiced octopus over seared potatoes with Romesco sauce.

SPEDUCCI 15

5 skewers, choose lamb or chicken.

FRITTURA 28

Fried calamari, shrimp, & vegetable julienne. Spicy tomato sauce. Serves 2-3.

BURRATINA AFFUMICATA 19

Smoked burrata, fire roasted red peppers over toasted, house made sourdough.

CROSTINO CON LE SARDE 19 **CHEF KLIDI'S FAV!**

House marinated fresh sardines over toasted, house made sourdough with cherry tomatoes, red onion & balsamic reduction.

INSALATE

SICILIANA 19

Market greens, segmented citrus, fennel, infornate olives, artichokes, crispy chickpeas. Citrus vinaigrette.

MERCATTO 12

Market greens, carrots julienne, cherry tomato. Balsamic vinaigrette.

INVERNALE 22

Arugula, radicchio Castelfranco, red wine poached pears, gorgonzola & walnuts. Red wine vinaigrette.

BURRATA 25

Whole burrata, roasted beets, orange segment, almond crumble. Lemon & extra virgin olive oil.

NIZZARDA 25

Seared tuna, over market greens with hard boiled egg, green beans, cherry tomatoes, red onion, & black olives. Anchovy vinaigrette.

Add 5 Speducci skewers to any salad 15

Add 6 oz grilled chicken breast 8

Add 3 oz seared tuna 15

PASTE Add Gluten free pasta 5

CINGHIALE 29

Hand cut wild boar simmered in San Marzano tomato ragu with baby spinach over house made pappardelle pasta.

GNOCCHI 30

House made gnocchi tossed with creamy pesto of sundried tomato, almond, & basil. Finished with whole burrata.

CAVATELLI ALLA PINUCCIO 27

Hand cut Ontario lamb ragu with cherry tomatoes, arugula, pecorino Romano over house made cavatelli pasta.

RAVIOLI ALLA ZUCCA 30

House made pasta stuffed with butternut squash, Parmigiano Reggiano and nutmeg filling. Coated with butter & sage sauce, balsamic reduction and crumbled amaretti cookies.

FREGOLA E ARSELLE 25

Traditional Sardinian pasta with fresh clams in white wine tomato sauce.

SPAGHETTONI LIMONE E BRANZINO 25

House made spaghetti with fresh branzino, tossed in EVOO, garlic, chili, & lemon zest.

RISOTTO COZZE E ASTICE 40

Premium imported Acquerello Rice with B.C. mussels & lobster meat in a rich & savoury lobster bisque.

ZUPPE

CHESTNUT SOUP 12

Puree of chestnuts & fava beans finished with, sauteed chicory, EVOO & Cruschi peppers.

PASTA E FAGIOLI 12

Classic hearty bean stew with cherry tomatoes & Tubettini pasta. Finished with rosemary & EVOO.

ZUPPA RUSTICA 12

Rustic blend of spelt, barley, lentils, beans, & chickpeas with wilted dandelion greens. Finished with EVOO.

PIZZE

MARGHERITA 19

San Marzano tomato sauce, fior di latte. Basil.

ORTOLANA 22

Fior di latte, mushroom, zucchini, eggplant, cherry tomato.

FRUTTI DI MARE 30

San Marzano tomato sauce, clams, mussels, shrimps, calamari, monkfish, skate fish.

NAPOLI 19

San Marzano tomato sauce, anchovies, garlic, oregano.

AFFUMICATA 27

Whole smoked burrata, fior di latte, sweet salami, porcini mushrooms.

FINOCCHIONA 24

San Marzano tomato sauce, fior di latte, fennel sausage, caprino, sundried tomatoes, crushed pistachio.

DIAVOLA 23

San Marzano tomato sauce, fior di latte, spicy soppressata, peperoncino oil.

Add Gluten free crust 5

Add Fresh Burrata 10

SECONDI

PORCHETTA 48

Roasted pork & cracklings with sautéed onions, rapini sweet peppers & salsa verde. Served with house made buns and side of seasonal greens & french fries. Serves 2-3.

STINCO DI VITELLO 150

Frenched veal shank braised for 24 hours. Served with seasonal vegetables. Serves 2-4.

COSTATA 150

Dry aged Tomahawk, 60 days. With rapini, grilled vegetables, & french fries. Serves 4-6.

HALIBUT IN GUAZZETTO 38

Seared halibut with potato millefoglie in halibut broth. Finished with cruschi peppers

SPIEDINI DI PESCE ALLA ROMAGNOLA 34

Broiled skewers of crispy breaded calamari, shrimp, salmon & seasonal vegetables. Fresh salad of shaved fennel & citrus.

BRASATO DI MANZO 37

Angus short rib simmered slowly for 24 hours, served over soft polenta finished with salsa verde.

L'AGNELLO DI NICOLA 38

Slow cooked bone-in lamb marinated with chef Nicola's secret blend of Tuscan spices. Simmered in a rich, vinegar sauce. Served over mashed potatoes. Contains dairy.

GRIGLIA e CONTORNI

Chicken breast 6oz 18

Sauteed rapini 10

Balsamic chicken leg 20

Grilled vegetables 10

Frenched lamb chops (3) 30

Truffle Fries 14

Veal Chop 16 oz 47

French Fries 9

Strip loin 12 oz 45

Mercatto Greens 10

Filet mignon 8 oz 45

Ribeye 16 oz 65

Menu by: Chefs Klidi Lazimi & Michele Quinto

Please be advised we cannot split bills

WINE LIST

FRIZZANTE

	BTL	6 oz
Ziraldò Prosecco Extra Dry D.O.C.	50	14
Cormòns Prosecco DOC Spumante Brut "O"	55	
Otello 1813 Nero di Lambrusco Emilia IGT	60	
Spumante Metodo Classico Millesimato	100	
Veuve Clicquot Brut Champagne	175	

BIANCO

Casalone Malvasia	60	
Submission Chardonnay	70	17
Cormòns Friuli Verduzzo <i>Sweet</i>	50	
Cormòns Pinot Grigio D.O.C. Collio	65	17
Ceretto Langhe D.O.C. Blange'	80	
Gavi Il Poggio di Gavi D.O.C.G.	75	20
Cormòns Sauvignon D.O.C. Collio	60	15
Goretti Il Moggio I.G.T. Grechetto	90	
Donna Laura'Ali Sangiovese <i>Rosato</i>	65	
Cerasuolo D' Abruzzo Majna 1308 <i>Rosato</i>	60	15
Irpinia Falanghina D.O.C.	60	
Costa Viola Bianco I.G.T.	55	
Luce di Lava Etna D.O.C. Bianco	75	
Vernaccia di San Gimignano	60	
D'Antiche Terre Fiano di Avellino DOC	65	
Villamagna Pecorino IGT	60	15

ROSSO

PIEMONTE

Massolino Barbaresco D.O.C.G.	150	
Massolino Barbera D'Alba D.O.C.	75	17
Massolino Dolcetto D'Alba D.O.C.	55	
Massolino Barolo D.O.C.G.	175	
Massolino Nebbiolo Langhe D.O.C.	95	
Massolino Nebbiolo Langhe D.O.C. Magnum	185	
Massolino Barolo Cru Margheria D.O.C.G.	220	
Massolino Barolo Cru Parussi D.O.C.G.	220	
Massolino Barolo Vigna Rionda Riserva D.O.C.G.	375	

Ceretto Nebbiolo D'Alba D.O.C. Bernardina <i>Organic</i>	95	
Ceretto Barolo D.O.C.G. <i>Organic</i>	210	

Pinot Nero Casalone Monferrato Rosso Fandamat	60	
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FRIULI VENEZIA GIULIA

Cormòns Schioppettino D.O.C. Colli Orientali	60	
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VENETO

Tinazzi Salvego Rosso Verona	120	
Novaia Valpolicella Ripasso D.O.C.	75	
Tasi Amarone della Valpolicella D.O.C.G. <i>Organic</i>	150	

EMILIA ROMAGNA

San Valentino Terra di Covignano Sangiovese Rsrv.	120	
San Valentino Mascarin Rubicone Syrah IGT	180	
San Valentino Luna Nuova Rubicone IGT	180	

UMBRIA

Goretti Sagrantino di Montefalco D.O.C.G.	100	
Goretti Rosso di Montefalco D.O.C.	70	

ROSSO

TOSCANA

Scopone Il Bagatto IGT - SuperTuscan	90	
Scopone Brunello di Montalcino D.O.C.G.	150	
Scopone Brunello di Montalcino Magnum D.O.C.G.	325	
I Fabbri Olinto Chianti Classico D.O.C.G. <i>Organic</i>	65	
I Fabbri Chianti Classico Riserva D.O.C.G. <i>Organic</i>	85	
Gattavecchi Vino Nobile di Montepulciano D.O.C.G.	70	
Gattavecchi Chianti Colli Senesi D.O.C.G.	55	15
Gattavecchi Chianti D.O.C.G. 500ML	30	
Poggio alla Sala Vino Nobile di Montepulciano Riserva D.O.C.G.	90	
Antinori Tignanello 2019	295	
Tolani Picconero I.G.T. Toscana	275	

LAZIO

Cantina Sant' Andrea Sogno IGT Lazio Rosso	70	
Cantina Sant' Andrea Incontro Circeo D.O.C. Rosso	60	

ABRUZZO

Cantina Villamagna Villamagna "17" D.O.C.	70	17
Cantina Villamagna Montepulciano D'Abruzzo Majna 1308 I.G.T.	60	

CAMPANIA

D'Antiche Terre Irpinia Aglianico D.O.C.G.	65	
D'Antiche Terre Taurasi Riserva D.O.C.G.	100	

CALABRIA

Casa Vincola Crisera Nerone di Calabria I.G.T.	85	
Casa Vincola Crisera Armacia Rosso I.G.T.	65	

PUGLIA

Tinazzi Primitivo di Manduria	130	
Rivale Pinot Nero	120	

SICILIA

Cantine Russ Contada Crasa Etna Rosso Cru D.O.C.	100	
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U.S.A.

Pickpocket Red Blend, California	85	
Submission Cabernet Sauvignon, California	65	17
Chemistry Pinot Noir, Oregon	70	17
Cliffe Lede Napa Stags Leap District, California	200	
Devils Candy, California	130	
75 Wine Co. Amulet' Cabernet Sauvignon, California	90	
Anakota' Helena Dakota Cabernet Sauvignon, California	385	

