

PANE

PANE 9

Homemade bread, focaccia and taralli pugliesi.

FRITTI

CROCCHETTE PATATE E SCAMORZA 18

Crispy breaded potatoes stuffed with scamorza cheese, Parmigiano Reggiano DOP aged 24 months, parsley, black pepper, breadcrumbs.

FRITTATINE DI PASTA NAPOLETANE 21

Home made spaghetti, bechamel sauce, cured meat, Ontario mushrooms, Parmigiano Reggiano DOP aged 24 months.

FRITTURA MISTA 29

Loligo squid, tiger shrimp, black cod, squid ink mayo.

ANTIPASTI

TAGLIERE DI SALUMI 27

Certified cured Italian meats served with pickled vegetables.

TAGLIERE DI FORMAGGI 27

Certified Italian cheese, fruit mostarda Voghera style.

TONNO CRUDO E STRACCIATELLA 36

Yellow fin tuna, stracciatella cheese, puff capers, mandarin infused evoo.

CARPACCIO DI MANZO 24

Canadian beef, arugula roots, Parmigiano Reggiano DOP aged 24 months, Perniola evoo, lemon.

BURRATA E CAPONATA 22

Burrata cheese, eggplant, celery, onion, San Marzano DOP tomato sauce, basil, chardonnay vinegar, Perniola evoo.

PROVOLA CROCCANTE 19

Provolone cheese, phyllo pastry, San Marzano DOP, basil, Parmigiano Reggiano DOP aged 24 months.

COZZE ALLA MARINARA 20

Salt Spring Island mussels, San Marzano DOP tomato sauce, white wine, garlic, chili.

INSALATE E ZUPPE

RADICCHIO SALAD 18

Radicchio, walnuts, Perniola evoo and maple walnut dressing.

RUCOLA SALAD 18

Arugula roots, Pecorino from Amatrice, lemon, Perniola evoo.

BEETROOT CAPRESE SALAD 26

Buffalo mozzarella, beetroot pesto, baby golden beetroot, pine nuts, Perniola evoo.

“THE JUNCTION” SALAD 22

Napa cabbage, lemon confit garlic dressing, croutons, Parmigiano Reggiano DOP aged 24 months, guanciale.

MINISTRONE SOUP 18

Traditional Italian vegetable soup (seasonal ingredients).

PASTA Gluten-free pasta available • Add \$3

STROZZAPRETI ALLA BOLOGNESE 27

Prime Canadian beef, Sangiovese wine, San Marzano DOP, Parmigiano Reggiano DOP aged 24 months.

TAGLIATELLE AL RAGU DI CERVO 32

Venison, juniper berry, clove, Parmigiano Reggiano DOP aged 24 months.

SPAGHETTI AL POMODORO 22

San Marzano DOP, basil, Parmigiano Reggiano DOP aged 24 months.

MALLOREDDUS SARDI AI 39

FRUTTI DI MARE

Tiger shrimp, Manila clams, San Marzano DOP, Loligo squid, shellfish bisque, white wine.

RIGATONI ALL AMATRICIANA 27

Guanciale, San Marzano DOP, Pecorino from Amatrice, black pepper, chili.

GNOCCHI AL GORGONZOLA E NOCI 32

Potato gnocchi, Gorgonzola DOP, walnuts, 5-year aged balsamic vinegar.

RISOTTO FUNGHI E TARTUFO 45

Meracinque Carnaroli rice, Porcini and Ontario mushroom, Parmigiano Reggiano DOP aged 24 months, St. Brigids butter, Burgundy Black Truffle.

SECONDI

FILLETTO DI MANZO 70

7 oz Prime Canadian beef tenderloin, parsnip pure, roasted Ontario mushroom.

TAGLIATA DI MANZO E RUCOLA 60

10 oz Prime Canadian Striploin, arugula roots, Parmigiano Reggiano DOP aged 24 months, 5-year aged balsamic vinegar, Tuscan evoo.

POLLO ALLA DIAVOLA E PEPERONI 36

Half Voltigeurs Farm deboned chicken, chili, squash, mini bell peppers.

MERLUZZO ALLA SICILIANA 49

Sous vide black cod, black olives, capers, white wine, San Marzano DOP, oregano.

PIZZE

Freshly made-to-order hand-tossed pizza with a rosse or bianche sauce.

ROSSE

MARGHERITA 22

San Marzano DOP, fior di latte mozzarella, basil, Perniola evoo.

MARINARA 19

San Marzano DOP, confit garlic, oregano, Perniola evoo.

PROSCIUTTO COTTO E FUNGHI 28

San Marzano DOP, fior di latte mozzarella, Italian wood oven roasted ham, mixed Ontario mushrooms, oregano, Perniola evoo.

DIAVOLA 28

San Marzano DOP, fior di latte mozzarella, smoked scamorza cheese, Spianata Calabrese, red bell peppers, black olives, oregano, Perniola evoo.

BURRATA E PROSCIUTTO CRUDO 33

San Marzano DOP, fior di latte mozzarella, burrata cheese, parma prosciutto, basil, Perniola evoo.

PORCHETTA E LENTICCHIE 29

Crispy skin Yorkshire pork belly, garlic, chili, Altamura IGP lentils

TAGLIATA DI TONNO E FINOCCHIO 59

Grilled yellow fin tuna, fennel, orange, black olives, Perniola evoo.

ABBACCHIO A SCOTTADITO 69

Fresh Ontario rack of lamb, baby heirloom carrots, roasted potatoes.

SIDES

PATATE ARROSTO 12

Roasted potatoes, fresh herbs, garlic.

VERDURE DI STAGIONE: 16

Seasonal fresh vegetables.

BIANCHE

MORTADELLA E STRACCIATELLA 30

Fior di latte mozzarella, mortadella IGP, stracciatella cheese, lime zest.

SALSICCIA E PATATE 28

Fior di latte mozzarella, sausage, potatoes and crispy rosemary.

ALLERGEN KEY



Vegetarian



Gluten-Free



Contains Nuts

WHAT IS DOP?

Denominazione d'Origine Protetta — Protected Designation of Origin

The DOP label guarantees that your favourite cheese, prosciutto, olive oil, tomatoes, etc., is produced, processed, and packaged in a regulated, specific geographical zone and according to tradition.