

SOPRA SOTTO

ANTIPASTI

Olive Calde 🌿	7 ½
Selection of warm Mediterranean Olives	
Polpette en Bianco	16
Beef, mortadella, white wine sugo, parmigiano	
Formaggi e Salumi Board	23
Chef's selection of Italian cheeses and cured meats served with fresh focaccia made in-house	
Rucola Salad 🌿	14
Arugula, radicchio, fennel, shallots, and olives	
Toscana Salad 🌿	15
Tuscan Kale, farro, roasted tomatoes, and shaved pecorino	
Caesar Salad	13
Romaine lettuce, house-made Caesar dressing and croutons, grana cheese	
Fresh Focaccia Made In-House	
1/2 focaccia	4
Whole focaccia	7

PASTA

Gnocchi al Sugo d'Agnello	23
Potato gnocchi made in-house, slow roasted lamb, black kale, lemon zest, parmigiano	
Caserecce e Tartufo 🌿	22
Short twists of pasta made fresh in-house, creamy truffle sauce featuring a variety of mushrooms and parmigiano *add smoked pancetta +3	
Chitarrine Cacio e Pepe 🌿	20
Square spaghetti made fresh in-house, creamy pecorino romano and black pepper sauce *add smoked pancetta +3	
Tagliatelle al Ragù	20
Long, flat pasta made fresh in-house, authentic Bolognese sauce, parmigiano	
Kid's Pasta	9
Penne with your choice of tomato sauce or butter *Bolognese sauce +2	
<i>Gluten friendly option +2</i>	



DOLCI

Affogato	8
Two shots of espresso, Dolce Amore vanilla gelato, cantucci	
Torta della Nonna	9
Lemon flavoured custard with almonds and pine nuts in a delicious shortbread crust	
Tiramisu	9
Savoardi, espresso, mascarpone cream, crushed chocolate	
Panna Cotta 🌿	9
Seasonal compote	

🌿 Gluten Free

PIZZA

Handmade pizza from our wood-fired oven

Margherita 🌿	15
San Marzano tomato sauce, mozzarella, grana, basil	
Vegetariana 🌿	19
Roasted zucchini, eggplant, red peppers, cherry tomatoes, olives, parsley, mozzarella, grana	
Diavola	18
San Marzano tomato sauce, mozzarella, spicy Italian salami, grana, basil	
Capricciosa	22
San Marzano tomato sauce, mozzarella, ham, artichokes, a variety of mushrooms, olives, basil	
Calzone Napoletano	21
Stuffed with San Marzano tomato sauce, mozzarella, basil, ricotta, salami	
Salsiccia	20
San Marzano tomato sauce, mozzarella, homemade spicy sausage, roasted red peppers, onions, grana	
Contadina	22
Taleggio cheese, smoked pancetta, cherry tomatoes, a variety of mushrooms, green onions	
Rucola e Prosciutto	22
Arugula, cherry tomatoes, prosciutto crudo, mozzarella, grana	
Amalfi	21
San Marzano tomatoes, mozzarella, anchovy filets, Sicilian oregano, capers, olives, leeks, parsley, garlic	
Tonno e Cipolla	21
San Marzano tomato sauce, mozzarella, oil preserved tuna, onion, olives, capers, Sicilian oregano	
<i>Add-ons from 2 – 4</i>	
<i>Gluten friendly option +3</i>	
<i>Vegan Mozzarella +2</i>	

RED	6 oz. bottle	DRAFT	14 oz.
Montepulciano/Sangiovese, Feudo Antico (Abruzzo)	7	Peroni (Italy)	7 ½
Negramaro, Lucarelli (Puglia)	9 36	Kronenbourg 1664 Blanc (France)	7 ½
Valpolicella Rio Albo, Ca' Rugate (Veneto)	12 48	Talisman Pale Ale, Strange Fellows	6 ¾
Chianti Classico, Tenuta di Arceno (Toscana)	13 52	Punch Bowl IPA, Russell Brewing	6 ¾
Fortissimo, La Stella (Osoyoos, BC)	15 60	Sea Cider - <i>rotating</i>	7
Cannonau di Sardegna DOC, Argiolas (Sardegna)	60	Seasonal Tap - <i>rotating</i>	7
Rosso di Montalcino, Tenuta di Collosorbo (Toscana)	66		
Vietti Barbera, D'Alba Tre Vigne (Piemonte)	70		
Brunello di Montalcino DOCG, Tenuta di Collosorbo (Toscana)	115		
Amarone della Valpolicella Classico, Tommasi (Veneto)	120		

WHITE	6 oz. bottle	BOTTLE	
Trebbiano/Chardonnay, Feudo Antico (Abruzzo)	7	Menabrea (Italy)	7
Verdicchio dei Castello di Jesi DOC, Umani Ronchi (Marche)	10 40	Pacifico (Mexico)	7
Vivace Pinot Grigio, La Stella (Osoyoos, BC)	11 ½ 46	33 Acres of Sunshine	7
Costamolino Vermentino DOC, Argiolas (Sardegna)	11 44	Red Racer Pilsner, dealcoholized	6 ½
Chardonnay, Castello di Monsanto (Toscana)	65	Red Racer IPA, dealcoholized	6 ½
Ribolla Gialla, Jermann Vinnæ (Friuli)	90		

SPARKLING + ROSÉ	6 oz. bottle	NON-ALCOHOLIC	
Prosecco Brut DOC, Bottega (Veneto)	10 40	San Pellegrino Sparkling Water	6 ½
Lambrusco, Medici Ermete (Emilia Romagna)	11 45	Ginger Beer	4
Rosé, Stemmari (Sicilia)	10 40	Pop – <i>Coca Cola, Diet Coke, Sprite, Ginger Ale</i>	3
Ferrari Trento Brut (Alto-Adige)	65	Juice – <i>please ask your server</i>	3
		Italian Soft Drinks – <i>Limonata, Aranciata, Chinotto</i>	3

COFFEE + TEA

Espresso	3
Macchiato	3 ½
Americano	3
Latte	4
Cappuccino	4
Tea	3

DIGESTIVI

Amaro Averna	7	Limoncello	7
Amaro Lucano	8	Sambuca	7
Amaro Montenegro	8	Grappa	8
Amaro Mia Amata	8	Grappa Alex	8 ½
Amaro Nonino	8	Fernet Branca	8
Cynar	7		

COCKTAILS

(B)ananas (VG)	13
Rum, Banana Liqueur, pineapple	
Berry Negroni	14
Brockmans gin, bitter bianco, creme de cassis	
Illicium Lemonade	12
Local limoncello, Sambuca	
Bright & Stormy	12
Tequila, Aperol, ginger beer	
Kanata	12
Local rye, Lillet Blanc, maple syrup	