

# SOPRA SOTTO

## ANTIPASTI

<b>Olive Calde</b> 	8
Selection of warm Mediterranean olives	
<b>Frittura Mista</b>	21 ½
Deep fried calamari and prawns	
<b>Panzerotti Trio</b>	17
Stuffed and fried pizza dough. Pomodoro e mozzarella, prosciutto e funghi, ricotta e salami	
<b>Meatballs al Sugo</b>	16
Beef, mortadella, pomodoro sauce, parmigiano, house made bread	
<b>Formaggi e Salumi Board</b>	23
Chef's selection of Italian cheeses and cured meats, fresh focaccia made in-house	
<b>Rucola Salad</b> 	14
Arugula, radicchio, fennel, shallots, and olives	
<b>Toscana Salad</b> 	15
Tuscan kale, farro, roasted tomatoes, shaved pecorino	
<b>Caesar Salad</b>	13 ½
Romaine lettuce, house-made Caesar dressing and croutons, grana cheese *add smoked pancetta +3	
<b>Fresh Focaccia Made In-House</b>	
1/2 focaccia	4
Whole focaccia	7

## PASTA

<b>Gnocchi in Sunday Sugo</b>	25
Potato gnocchi made fresh in-house, braised beef short rib, tomato sauce, pecorino romano cheese	
<b>Caserecce e Tartufo</b> 	23
Short twists of pasta made fresh in-house, creamy truffle sauce featuring a variety of mushrooms, parmigiano *add smoked pancetta +3	
<b>Spaghetti alla Carbonara</b>	21
Spaghetti, pecorino romano cheese, eggs, guanciale, black pepper	
<b>Tagliatelle al Ragù</b>	20 ½
Long, flat pasta made fresh in-house, authentic Bolognese sauce, parmigiano	
<b>Kid's Pasta</b>	9
Penne with your choice of tomato sauce or butter *Bolognese sauce +2	
<i>Gluten friendly option +2 ½</i>	

 **Gluten Free**

 **Vegetarian**

## DOLCI

<b>Affogato</b>	8
Two shots of espresso, Dolce Amore vanilla gelato, cantucci	
<b>Torta della Nonna</b>	9
Lemon flavoured custard, almonds, pine nuts, shortbread crust	
<b>Tiramisu</b>	10
Savoirdi, espresso, mascarpone cream, crushed chocolate	

## PIZZA

*Handmade pizza from our wood-fired oven*

<b>Margherita</b> 	15
San Marzano tomato sauce, mozzarella, grana, basil	
<b>Vegetariana</b> 	20
Roasted zucchini, eggplant, red peppers, cherry tomatoes, olives, parsley, mozzarella, grana	
<b>Diavola</b>	18
San Marzano tomato sauce, mozzarella, spicy Italian salami, grana, basil	
<b>Capricciosa</b>	22
San Marzano tomato sauce, mozzarella, ham, artichokes, a variety of mushrooms, olives, basil	
<b>Calzone Napoletano</b>	21
Stuffed with San Marzano tomato sauce, mozzarella, basil, ricotta, salami	
<b>Salsiccia</b>	20
San Marzano tomato sauce, mozzarella, homemade spicy sausage, roasted red peppers, onions, grana	
<b>Contadina</b>	22
Taleggio cheese, smoked pancetta, cherry tomatoes, a variety of mushrooms, green onions	
<b>Rucola e Prosciutto</b>	22
Arugula, cherry tomatoes, prosciutto crudo, mozzarella, grana	
<b>Amalfi</b>	21
San Marzano tomatoes, mozzarella, anchovy filets, Sicilian oregano, capers, olives, leeks, garlic	
<b>Mortadella</b>	20
Mortadella, mozzarella, pistacchio	

*Add-ons from 2 – 4  
Gluten friendly option +3 ½  
Vegan Mozzarella +2*

## RED

	6 oz. bottle	
Montepulciano/Sangiovese, Feudo Antico (Abruzzo)	8	
Negramaro, Lucarelli (Puglia)	9	36
Valpolicella Rio Albo, Ca'Rugate (Veneto)	12	48
Chianti Classico, Tenuta di Arceno (Toscana)	13 ½	54
Fortissimo, La Stella (Osoyoos, BC)	15	60
Cannonau di Sardegna DOC, Argiolas (Sardegna)		60
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	
Trebbiano/Chardonnay, Feudo Antico (Abruzzo)	8	
Verdicchio dei Castello di Jesi DOC, Umani Ronchi (Marche)	10	40
Vivace Pinot Grigio, La Stella (Osoyoos, BC)	11 ½	46
Costamolino Vermentino DOC, Argiolas (Sardegna)	11	44
Chardonnay, Castello di Monsanto (Toscana)		65
Ribolla Gialla, Jermann Vinnae (Friuli)		90

## SPARKLING + ROSÉ

	6 oz. bottle	
Prosecco DOC, Benvolio (Friuli)	10	40
Lambrusco, Medici Ermete (Emilia Romagna)	11	45
Rosé, Stemmari (Sicilia)	10	40
Ferrari Trento Brut (Alto-Adige)		65

## DRAFT

	14 oz.
Peroni (Italy)	7 ½
Craft Pale Ale, Parallel 49	7

## BOTTLE

Menabrea (Italy)	7
Corona (Mexico)	7
Kronenbourg 1664 Blanc (France)	7
33 Acres of Sunshine	7
Heineken 0.0% non-alcoholic (Holland)	6

## NON-ALCOHOLIC

San Pellegrino Sparkling Water	6 ½
Ginger Beer	4
Pop – <i>Coca Cola, Diet Coke, Sprite, Ginger Ale</i>	3
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 Lucano	8	Arbutus Limoncello (BC)	10
Amaro Montenegro	8	Grappa Moscato	8
Amaro Mia Amata	8	Grappa Alexander	9
Amaro Nonino	9	Grappa Nonino Sauvignon	12
Cynar	7	Grappa Nonino Chardonnay	15
Fernet Branca	8	Grappa Nonino Riserva	20
Limoncello	7	Prosecco	

## COCKTAILS

<b>Espresso-Infused Boulevardier</b>	13
Bourbon, Campari, sweet vermouth	
<b>Sangue di Tigre</b>	15
Mezcal, Aperol, ginger beer, crème de cassis	
<b>Kanata Sling</b>	14
Rye, Lillet Blanc, maple syrup, chocolate bitters	