

MENU ADDITIONS

COCKTAILS

THE PERA 1 ¼ OZ

Vodka, pear nectar, St-Germain elderflower liqueur 8.00

AMARETTO SOUR 1 ¼ OZ

Fresh lime juice, Amaretto 8.00

BLOODY CAESAR 1 ¼ OZ

The classic 7.00 // double 10.00

APPETIZERS

ARANCINI

Arborio rice balls filled with mozzarella and bolognese sauce, fried then finished with grated pecorino, served with marinara sauce 12.50

ASPARAGUS FRITTI

Lightly fried panko crusted asparagus served with aioli 10.00

CAPRESE SALAD

Bocconcini, Ontario hot house tomatoes, basil, olive oil, balsamic vinegar 13.00

PASTA

LINGUINI POLLO PESTO

Linguini in a pesto cream sauce with grilled chicken and cherry tomatoes finished with parmesan cheese **contains nuts* 18.00

PAPPADELLE STEFANO

Broad noodle pasta with slowly braised short ribs in tomato sauce 24.00

EGGPLANT PARMIGIANA

Breaded eggplant layered with basil, tomato sauce, fior di latte 17.00

PASTA OF THE DAY

Ask your server for tonight's feature pasta 14.00

(Monday to Thursday only)