

PRIX FIXE LUNCH

\$18 (tax & gratuity extra) // WEDNESDAY TO SUNDAY // 11:30 AM - 4:00 PM

FIRST COURSE

choice of

ZUPPA

Please ask your server for our soup of the day

ARUGULA AND BEET SALAD

Arugula, beets, chèvre, balsamic vinaigrette

INSALATA MISTA

Mixed greens, cucumber, cherry tomatoes, balsamic vinaigrette

SECOND COURSE

choice of

CHEESE CANNELLONI

Ricotta and spinach filled cannelloni, tomato, cream sauce, parmesan and mozzarella

PIZZA MARGHERITA

Tomato sauce, fior di latte, basil

BACON PIZZA

Tomato sauce, mozzarella, bacon, onions, mushrooms

PENNE CAPRI

Grilled chicken, mushrooms, spinach, olive oil, cherry tomatoes, white wine, garlic, parmesan

STEAK SANDWICH

Roasted, shaved Ontario AAA beef, caramelized onions, smoked provolone, tomato sauce and arugula on a toasted ciabatta bun

RIGATONI BOLOGNESE

Tomato, beef and prosciutto bolognese sauce

Group Bookings:

Book your group in one of our private rooms:

Our library holds up to 40 people, the Refugio up to 20

See our catering menu, great for office lunches

For the month of December we will be open every day

MINI PIZZAS

A mini pizza served with your choice of a side beet salad or side insalata mista is the perfect lunch combo

MINI PIZZA CARNE

Tomato sauce, mozzarella, bacon, sausage, pepperoni, green peppers 13.00

MINI BBQ PIZZA

Tomato sauce, mozzarella, slow roasted chicken, chipotle BBQ sauce, roasted red peppers, charred red onions 14.00

MINI PIZZA FICHI

Marscapone, prosciutto, figs, shaved parmigiana, honey, arugula 15.00

MINI VEGETARIAN PIZZA

Tomato sauce, cheese, red onion, black olives, sundried tomatoes, broccoli 14.00

MINI MARGHERITA PIZZA

The classic pizza from Naples with tomato sauce, fresh mozzarella and basil 13.00

MINI PIZZA OF THE DAY

Please ask your server for today's mini pizza selection P/A

PICCOLO VINO *Enjoy a 4 oz. glass of wine with lunch 6.25*

STRACCALI CHIANTI DOCG '15 *Giulio Straccali, Toscana, Italia*

Deep ruby red / floral, cherry, sweet spice aromas / medium-bodied well balanced / dry finish

OGGI BOTTER PINOT GRIGIO '15 *Casa Vinicola, Veneto, Italia*

Pale straw colour / floral and green apple aromas / dry and light crisp citrus finish

FEATURE COCKTAIL

AMARETTO SOUR

Amaretto Disaronno and fresh lime juice 8.00

FEATURE DRAUGHT

BROCK STREET TRADITIONAL IRISH RED (5.5%)

A traditional red that is almost black in the hand, but ruby red in the light. With just a touch of toasted grains, Brock Street Traditional Irish Red is a specialty malt forward Irish style ale, crafted using earthly hops. *Half pint 12 oz 5.00*
