

DINNER ADDITIONS

FEATURE WHITE WINE

BIANCO MANZONI '17, *Castello di Roncade, Veneto, Italy*
Riesling & Pinot Bianco hybrid / light, fresh / pineapple, white flowers, melon
6oz 13.95 / bottle 55.00

FEATURE COCKTAIL

POMPELMO FRESCO
Gin, Giffards pamplemousse, fresh lime, grapefruit juice, soda, basil 1.5oz 10.50

APPETIZERS

CAPRESE SALAD
Fresh mozzarella, tomatoes, olive oil, balsamic drizzle 14.00

ASPARAGUS FRITTI
Lightly fried panko crusted asparagus with red pepper chilli aioli 10.00

MAINS

CASARECCIA PASTA
With asparagus, sweet peas, spinach, broccoli, ricotta, chives,
Parmigiano-Reggiano 18.00 **Casareccia is a Sicilian twisted tube-shaped pasta*

ARCTIC CHAR
Pan-seared arctic char, porcini braised lentils, tomatoes, capers,
black olives, basil 25.00

STEAK
AAA 10oz New York striplion with mashed potatoes & sautéed mushrooms 36.00

PIZZA PESTO E BURRATA
Pesto, cherry tomatoes, Ontario Burrata, asparagus, pine nuts, maldon salt 18.00

PLANT-BASED PIZZAS *featured in Toronto Life as City's Best Vegan Pizza*

VEGAN SMOKED SALMON PIZZA
Pizza bianco with olive oil, smoked carrot, cashew based cream cheese,
capers, red onions 17.50 **contains nuts*

PIZZA BIANCO E FUNGHI
Pizza Bianco with mushrooms, rosemary, black olives, arugula, pine nuts,
truffle oil, cashew cheese sauce 16.00 **contains nuts*

HEALTHY CHOICES

Substitute **rice fusilli** (gluten free) OR **spelt rigatoni** (contains gluten) for an additional \$2
Enjoy our new **whole wheat multi grain pizza dough** (dairy free) for an additional \$2
See our core menu for a list of non-dairy cheeses

DESSERT

ORANGE POLENTA CAKE
Warm orange polenta cake with coconut whipped cream 7.95
**contains nuts, gluten-free - made with almond flour*
