



DINNER ADDITIONS

APPETIZERS

BURRATA CAPRESE

Ontario burrata, cherry tomatoes, field tomatoes, arugula, basil, balsamic vinaigrette 17.95

CALAMARI GRIGLIA ALLA PUTTANESCA

Grilled calamari, tomatoes, black olives, capers, lemon, olive oil 14.95

MAINS

CONCHIGLIE

Sautéed garlic shrimp, broccolini, cauliflower, chili, parsley, chives 21.95

SWEET PEA & SPINACH RISOTTO **can be vegan*

Grilled corn & green onions, parmesan 19.95

BRANZINO

Grilled Branzino filets, white bean, tomato, zucchini and baby kale ragu 24.95

PIZZA PESTO E BURRATA

Pesto, cherry tomatoes, Ontario Burrata, broccolini, pine nuts 18.95

PLANT-BASED

VEGAN CRAB CAKE

Two plant-powered okara and quinoa *crab* cakes with coleslaw 'tricolore' and vegan aioli 14.95

**Please note that the oil in which our crab cakes are deep fried is also used for other menu items*

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

WEEKEND BRUNCH *Join us every Saturday & Sunday 11:30-2:30*

featuring Frittata, Avocado Toast, Plant Based Eggs Venny and more

RESERVATIONS

Book online through our website:

Lunch: 11am-12:15pm / Dinner: 5pm-6:15pm

At all other times we have a first come, first served policy.

Vegan Crab Cake Ingredients: Okara (organic Non-GMO soy bean pulp), shallots, red onion, celery, parsley, ground flax, organic quinoa, French bread crumbs, capers, silken tofu (non GMO), Margie's secret Old Bay spice mix (celery salt, cayenne, mace, cinnamon, black pepper, smoked paprika, sea salt, black pepper, dry mustard, cardamom, allspice, cloves) lemon and lime juice, panko crust.

Vegan Aioli: Ripple, Dijon mustard, apple cider vinegar, sea salt, organic canola oil
