

# DINNER ADDITIONS

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## APPETIZER

### 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*

## MAINS

### CONCHIGLIE

Shell shaped pasta with 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

*\*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

## FEATURE BEER

### RICKY'S REFRESHER STRAWBERRY-LIME BERLINER WEISSE 3.5% 355ml

Crisp, light, and tart with the strawberry and lime notes in perfect balance, this 3.5% ABV sour ale is the ideal tonic for hot summer days. 7.50

# APERITIVO HOUR

\$8 cocktails / \$6 wine / \$5 beer

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MONDAY - FRIDAY 2:30PM - 5:00PM

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**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

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