



Small plates

OLIVE ALL'ASCOLANA 6 large green olives + 3 meats + pecorino + garlic + rosemary /12

POLENTA FRITTE fried polenta + fried sage salsa + verde + tomato /12

CICCHETTI tuscan hummus + endive + tomato /smoked salmon crema + cukes + caper wafer /12

SCAMORZA golden pan-seared smoked aged cheese + spec + fresh basil + aged balsamic /13

TARTARO AAA beef hand cut + egg yolk + garlic aioli + pecorino + crostini's /17

AFFETTATI MISTO two Italian cured meats + two cheeses + pickled vegetables + olives + crostini /25

Pastas

FARFALLE bowtie pasta + wine butter sauce + sobrasada + rapini + pecorino + toasted poppy seeds /17

TONNARELLI ALLA CARBONARA fresh pasta + garlic + duck prosciutto + poached egg + fried sage /17

FETTUCCHINE beet pasta lightly smoked + wine cream sauce + candied lemon peel + parsley /17

GNOCCHI handmade potato dumplings + gorgonzola fondue sauce + radicchio /17

*gluten free gnocchi available

Mains

PESCE fresh poached whitefish + white beans + asparagus + arugula + lemon caper butter + toasted sesame /27

PARMIGIANA DI MELANZANE eggplant + fior di latte + tomato white wine sauce + pea shoots /27

PORCHETTA roasted pork loin + pecorino + brussel sprouts + shallot mostarda + radish /29

ANATRA seared duck breast + fennel salad + hazel nuts + orange reduction + pickled cherries /32

AGNELLO rack of lamb + hot fingerling potato salad + tomato + pine nuts + mint parsley pesto /42

PIATTO DI SECONDI MISTO /70

Allergies or dietary concerns don't be shy, let your server know

18% gratuity is automatically added to groups 6+



Cocktails

HIGHBALLS 1oz /8

DIVINO CAESAR 1oz vodka + clamato + spices + divino snacks /11

PATIO LATERN 1.5oz basil vodka + citrus mix + cranberry juice /12

APEROL SRITZ 1oz aperol + prosecco + soda + orange /12

NEGRONI campari + gin + sweet vermouth + orange peel /12

NEGRONI SBAGLIATO campari + sweet vermouth + prosecco /12

BOULEVARDIER bullet bourbon + campari + sweet vermouth + maple /12

Q-DRINK 1.5 oz choice rail + choice Q-DRINK /12

MARGARITA 1.5oz tequila + .5oz grandmarnier + simple syrup + fresh lime + shaken /13

OLD FASHIONED 2 oz bullet bourbon, burnt orange, sphere /14

MARTINI 2 oz vodka or gin + shaken or stirred + ice vs no ice /14

Beers

CANADIAN /6

ETIENNE BRULE /7

MORETTI /9

STELLA /9

ORLEANS BREW COMPANY/9

ITALIAN BIRRA BRUTON /25



Sparkling

Glera-Bolla-Prosecco DOC extra dry -Veneto.....	11/49
Lambrusco -Corleto-Grasparossa DOC -Emilia Romagna.....	59
Chardonnay-Ferrari- Trento DOC Brut – Trentino.....	69
Chardonnay-Chozas-Roxan Cava brut – Spain.....	75
Pinot noir-Huff estates-Brut method Classico VQA-Niagara.....	75(*)
Nebbiolo-460 Casina-Brut Methodo Classico-Piedmont.....	99

Rose

Cab Franc – Huff – Ontario VQA – Canada.....	11/18/55
Grenache – Argiolas – IGT– Sardegna.....	11/18/55
Cab Franc – Hecht & Bannier – AOC Cote De Provence – France.....	60
Cabernet Franc-Two Sisters-VQA-Niagara.....	68(*)

White

Garganaga – Bolla - Soave Classico DOCG - Veneto.....	9/14/43
Pinot Gris - Huff - Ontario VQA - Canada.....	49
Pecorino-Tombacco-IGT Terre Di Chieti-Abruzzo.....	49
Insolia -Rallo - Alcamo DOP – Sicily	56
Chardonnay – Huff – South Bay VQA – Canada.....	12/19/65
Chardonnay-Ca Del Baio-Luna D’agosto DOC - Piedmont.....	65
Grenache Blanc Blend-Notre Pais-Aoc De Nime - France ^(natura)	15/25/78
Riesling - Ca Del Baio - Langhe DOC – Piedmont.....	82

Red

Negroamaro-Muri - Salento DOC - Puglia.....	9/14/43
Tempranilio-Torres-Crianza Rioja DO-Spain.....	11/18/56
Dolcetto-Ca’del Baio-Alba DOC-Piedmont.....	56
Primitivo-Schola-Salento DOC-Puglia.....	59
Gaglioppo-Igreco-Ciro IGT-Calabria.....	59
Bairrada-Sidonoι Desousa-DOC-Anadia-Portugal.....	62
Lagrein-Elena Walsh-Sudtiroι DOC-Alto Aldige... ..	65
Prugnolo-Braccasca-Vino Nobile DOCG-Tuscany.....	14/22/75
Nebbiolo-Ca’Del Baio-Langhe Rosso DOC-Piedmont.....	14/22/72
Sangiovese Merlot-Biondi Santi-Braccale IGT-Tuscany.....	15/24/79



Reserve White

Chardonnay Blend-Chozas-Vino de Pago 2015-Valencia - Spain.....	89
Insolia blend-COS-Rami IGT 2014-Sicily ^(natural)	92 ^(*)
Gewurtraminer-Elena Walch-Sudtriol DOC 2014-Alto-Adige.....	92 ^(*)
Garganaga-Pra-Soave Classico DOC Staforte 2015-Veneto.....	95
Chardonnay-Chalone Vineyard-Chalone App 2013-California.....	129 ^(*)
Secret Blend-Elena Walch-Beyond the Clouds 2015-Alto-Adige.....	180

Reserve Red

Carrignano-is solinas argiolas-isola nuraghi 2014 igt-Sardegna.....	82 ^(*)
Las Ocho- Chozas-Vino De Pago 2015-Valencia, Spain.....	89
Merlot-Venica-Colio DOC 2015-Friuli.....	95 ^(*)
Pinot Noir-Waterstone-Carneros 2013-California.....	95 ^(*)
Grignolio-Seccoletto-Monferrato NV-Piedmont ^(natural)	110
Nebbiolo-Ca'Del Baio-Vallegrande Barbaresco DOCG 2015-Piedmont.....	125
Aglianico-Feudi San Gregorio-Taurasi DOCG 2012-Campagna.....	130
Pinot Nero-Ludwig Elena Walch-Sudtriol DOC 2014-Alto-Adige.....	140
Nebbiolo-Giacomo-Bussia Barolo DOCG 2013-Piedmont.....	141 ^(*)
Sangiovese-Capezzena-DOCG Carmignano 2013-Tuscany.....	150 ^(*)
Nebbiolo-Ca'Del Baio-Autinbej Barbaresco DOCG 2015-Piedmont.....	155
Nebbiolo –Aurelio Settimo-Barolo DOCG 2011-Piedmont.....	165
Nebbiolo-Castello di Verduno-Masara Barolo DOCG 2009-Piedmont.....	175
Nebbiolo-ca'del Baio-asili barbaresco docg 2015-Piedmont.....	185
Sangiovese Grosso-Frescobaldi-Brunello DOCG Riserva 2006-Tuscany.....	265 ^(*)
Carmenere-Errazuriz-Kai 2013-Valle de Aconcagua-Chile.....	295



Dessert

TIRAMISU dark chocolate + whipped mascarpone + espresso dipped lady fingers /9

MERINGUE flambéed marshmallow meringue + lemon curd + sour cherries /9

CIOCCOLATO dark chocolate ganache + chefs flavoured gelato /10

CRÈME BRULEE creamy custard + candied topping /10

CHEESE BOARD choice of two or four + nuts + honey 2/12 4/24