

GLI ANTIPASTI | Starters

Suggested Wine Pairings

insalata di barbabietole
roasted 'dalew farms' baby beets | chestnut vinaigrette | valencia orange gelatine | quebec goat cheese | local honey | microgreens | pumpkin seeds | 14.00

Muller Thurgau doc alto adige sudtirol, Colterenzio '10
3oz | 5.00 5oz | 8.00

tavolozza di salumi e formaggi
in house made lonza | casarecce salsicce | salame finocchiete | semi stagionato friulano cheese | piemontese 'berzin di capra' blue | marinated olives | 15.00
100 grs artisan made cellar aged prosciuto | homemade grissini | 10.00 | 100g

Montepulciano d' abruzzo doc, Masciarelli '09
3oz | 5.00 5oz | 8.00

insalata di spinaci
fresh baby spinach | maple vinaigrette | roasted pecans | farm smoked bacon | pistacchio crusted goat cheese | ontario bosc pears | 13.00

Pinot Grigio igt Veneto Orientale, Tenuta Mosole '10 Veneto
3oz | 5.00 5oz | 8.00

cozze in brodetto
pei mussels | crushed garlic | pepperoncino | white wine | tomato passata | extra virgin olive oil and garlic rubbed crostini | 14.00

Verdicchio dei Castelli di Jesi classic docg 'macrina', garofoli '10 Le Marche
3oz | 6.00 5oz | 9.00

sformatino di zucca
locally grown squash flan | caramelized purple onions | pancetta vinaigrette | arugula salad | 10.75

Soave classico doc, Pra '10
3oz | 5.00 5oz | 8.00

polipo alla diavola
sauteed octopus | pepperoncino | yukon gold potato slices | white wine | 15.00

Ros' Aura rosato igt benventano, Feudi di San Gregorio '10 Campania
3oz | 6.00 5oz | 9.00

zuppa del giorno
chef's daily soup selection | 10.00

Ask your server for daily suggestions

I PRIMI | Pastas

Suggested Wine Pairings

risotto stagionale con la zucca
slowly simmered arborio rice | roasted butternut squash | crispy pancetta | arugula | crushed walnuts | shaved ricotta salata | 16.00

Pinot Bianco docg alto adige, Peter Zemmer 10 Alto Adige
3oz | 6.00 5oz | 9.00

ravioloni mezzaluna di amatriciana
in house made jumbo ravioli | wild boar bacon amatriciana stuffing | pecorino sauce | caramelized pearl onions | crisp parsley | 18.75

Resling doc grave 'savalons', Forchir '10
3oz | 6.00 5oz | 9.00

orecchiete con salsicce e rapini
ear shaped 'orecchiete' pasta | artisan made sausage | sauteed rapini | pepperoncino | white wine | 14.00

Muller Thurgau doc alto adige sudtirol, Colterenzio '10
3oz | 5.00 5oz | 8.00

linguine risotado
al dente linguine long pasta | lobster bisque | fresh parsley | garlic | brandy | nova scotia baby lobster tail | 21.00

Trebbiano d' abruzzo doc, Masciarelli '10
3oz | 5.00 5oz | 8.00

strangozzi alla spoletina
hand made long pasta | tomato | pepperoncino | garlic | pecorino stagionato - table side | 15.00

Morellino di Scansano doc 'heba', Fattoria di Magliano '09
3oz | 8.00 5oz | 12.00

gnocchi caccio e peppe
homemade gnocchi | fresh cream | pecorino cheese | black pepper | shaved pecorino peppato | 18.50

Riesling doc grave 'salons', forchir '10
3oz | 6.00 5oz | 9.00

I SECONDI | Mains

stuffato di cervo con crosta di pane

alberta venison stew | soffrito | mini red potatoes |
garden peas | puff pastry crust | 28.75

persico piccata

locally caught perch | classic lemon and caperberry sauce |
white bean and capicollo medley | 27.00

cacciucco

classic tuscan seafood stew | pei mussels | tiger shrimp | swordfish |
calamari | octopus | east coast scallops | tomato | garlic rubbed crostini | 35.00

agnello al forno

roasted rack of australian lamb | rosemary mini red potatoes |
orange zest gremolata | rapini | 38.00

suprema di pollo

oven roasted skin on supreme chicken breast | cremini and finferli mushroom
stuffing | local brussel sprout and pancetta medley | yukon gold potato cake |
au jus white wine sauce | 26.00

filetto di manzo

grilled 8oz or 12oz aaa alberta beef tenderloin | asparagus and truffle sfogliatina |
salsa tartufata | prosciutto wrapped asparagus | 8oz 38.00 | 12oz 44.00

grigliata di vitello

grilled 14oz bone in, grain fed ontario prime rib of veal |
sautee of field mushrooms | yukon gold potato slices | 35.00

Suggested Wine Pairings

Valpolicella Classico Superiore doc
'ripasso', Corte Lenguin '08
3oz | 7.00 5oz | 11.00

Soave Classico doc, Pra '10
3oz | 5.00 5oz | 8.00

Morellino di Scansano docg 'heba',
Fattoria di Magliano '09
3oz | 8.00 5oz | 12.00

Aglianico irpinia doc 'rubrato',
feudi di san gregorio '08
3oz | 6.00 5oz | 9.00

Montepulciano d' Abruzzo doc,
Masciarelli '09
3oz | 5.00 5oz | 8.00

Primitivo igt puglia 'petrizzia',
Raffaele '10
3oz | 6.00 5oz | 9.00

Rosso Piceno docg 'le torri',
Tenuta Cocci Griffone '06
3oz | 5.00 5oz | 8.00

I CONTORNI | Side Plates

All our main dishes are served with complimenting sides.
Should you want additional side dishes, may we suggest the following:

sauteed rosemary 'dalew farms' mini red potatoes | 5.00

local brussel sprout and pancetta medley | 5.00

asparagus and truffle sfogliatina | 5.00

sauté of cremini, chiodini, porcini and oyster mushrooms |
extra virgin olive oil | parsley | garlic | salt and pepper | 5.00

grilled prosciutto wrapped asparagus | shaved parmigiano | 5.00



VERDICCHIO
RISTORANTE | ENOTECA