



ENOTECA | WINE BAR

thinly sliced AAA beef carpaccio

arugula | shaved parmigiano | white truffle oil | 7.00

deconstructed Caesar

fresh romaine hearts | long garlic croutons | homemade Caesar dip |
crispy Ontario double smoked bacon | grated parmigiano | fresh lemon | 6.00

fried polenta dusted calamari

balsamic reduction | spicy mayonnaise | 6.00

marinated cherry tomato crostini

basil herbed bocconcini cheese | extra virgin olive oil drizzle | 5.00

rosemary scented puree of chickpea

with crispy piedina | 4.00

warm scarmorza and fontina cheese fondue

salsa tartufata | baked ciabatta bread | 8.00

Suggested Wine Parings

Langhe Rosso doc 'anna',

Boroli '06 Piemonte

3oz | 6.00 5oz | 9.00

Pinot Bianco docg alto adige,

Peter Zemmer 10 Alto Adige

3oz | 6.00 5oz | 9.00

Trebbiano d' Abruzzo doc,

Masciarelli '10 Abruzzo

3oz | 5.00 5oz | 8.00

Ros' Aura rosato igt benventano,

Feudi di San Gregorio '10 Campania

3oz | 6.00 5oz | 9.00

Pinot Grigio igt Veneto Orientale,

Tenuta Mosole 10 Veneto

3oz | 5.00 5oz | 8.00

Valpolicella Classico Superiore 'ripasso',

Corte Lenguin '08 Veneto

3oz | 7.00 5oz | 11.00

sunny side up ‘rowantree farms’ duck egg
guanciaie and truffle vinaigrette | spicy piedina crisps | 7.00

fresh PEI mussels
peperoncino | crushed garlic | tomato passata | white wine | crostini | 5.00

roasted prosciutto wrapped asparagus
fresh lemon | shaved parmigiano | 6.00

olive ascolani
Fried breaded green olives | artisan sausage stuffing | 6.00

farm raised rabbit bites
arugula salad | citronette | smoked maldon sea salt | 9.00

black Truffle stuffed puff pastry
grilled asparagus | pecorino sauce | 8.00

homemade charcuterie board
lonza | cassarece salami | finocchio |
semi aged friulano | berzin di capra blue | marinated olives | 7.00

artisan made Berkshire pork prosciutto
with homemade grissini | 7.00

Suggested Wine Parings

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

*Verdicchio dei Castelli di Jesi classico
‘macrina’, garofoli ’10 Le Marche*
3oz | 6.00 5oz | 9.00

*Prosecco extra dry serenissima, vinicola
tombaco n/v Veneto*
3oz | 5.00 5oz | 8.00

*Falerio dei colli ascolani doc ‘oris’ ciu
ciu ’09 Le Marche*
3oz | 4.00 5oz | 7.00

*Muller Thurgau doc alto adige-sudtirol,
Colterenzio 07 Alto Adige*
3oz | 7.00 5oz | 11.00

*Umbra Rosso igt ‘anima’,
Arnaldo Caprai ’07 Umbria*
3oz | 4.00 5oz | 6.00

*Rosso Piceno docg ‘le torri’, Tenuta
Coco Grifone ’06 Le Marche*
3oz | 5.00 5oz | 8.00

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

*Prosecco extra dry serenissima, vinicola
tombaco n/v Veneto*
3oz | 5.00 5oz | 8.00