

We believe in following the Italian tradition by sourcing the freshest local ingredients when possible. We are inspired by our heritage, not defined by it.
- Chef Mike Angeloni

- \$25 Weekday Fixed Price Lunch -

Choice of:

BOW TIES - CRISPY DUMPLINGS - FAT TUBES - LITTLE EARS

Served with a Nonna's salad

To Go **CANNOLI**

Add a glass of our wine on tap - \$6

Participation of the whole table required

- Shoot First Ask Questions Later -

RAPID FIRE pecorino, warm olives, mixed bread - 12

CHILLED RAPINI tahini, anchovy, sesame - 7

TUNA CRUDO blood orange, lambrusco, crispy garlic, chili, dill crema - 12

STRACCIATELLA & BEETS candy cane beets, bomba, 'Sleger' greens - 10

DAILY CHEESE (Cheese Boutique selection) seasonal garnish - M.P

DAILY SALAMI (Seed to Sausage) seasonal garnish - M.P

ARANCINI smoked cheese, pear, pancetta, rosemary, burnt honey - 9

MEAT & MELON prosciutto, cantaloupe, mint chili - 11

- How About Just A Board Full of Things? -

CHEF'S CHOICE 12 per person - minimum 2 people

- Pasta Staples -

BOW TIES (farfalle)

arugula pesto, roasted walnuts, pecorino - 16

FAT TUBES (rigatoni)

Ontario beef Bolognese, parmesan, parsley - 18

THE BRICK (lasagna)

Nonna's tomato sauce, mozzarella, smoked provolone - 17

- Not Your Nonna's Pasta -

Don't get too attached, pasta's change often

CRISPY DUMPLINGS (gnocchi)

squash puree, toasted pumpkin seeds, ricotta salata - 18

LITTLE EARS (orecchiette)

broccoli, white cheddar, aged gouda, pecorino, crispy shallots, bomba - 19

BLACK TRUMPETS (campanelle)

Dungeness crab, pancetta, mustard seed - 22

LITTLE BOATS (casoncelle)

salumi and mortadella filling, amaretti, pickled raisin and crispy kale - 19

GREEN SHELLS (conchiglie)

octopus, n'duja, fried capers, basil, mint - 21

YELLOW RIBBONS (tagliatelle)

24 hour cooked beef shoulder ragu, pork sausage, red wine, marjoram - 22

POPE'S HAT (tortelloni)

Mascarpone filling, roasted lamb, olives, fried rosemary - 24

- Chef's Plate -

ALWAYS EVOLVING perfect add-on to any meal - M.P.

- Eat Your Vegetables -

NONNA'S SALAD mixed greens, spring onion, cucumber, vinaigrette - 7

SMOKED MUSSEL CAESAR charred baby gem, parmesan - 11

STUFFED SQUASH roasted local squash, straciatella, miso brown butter dressing, pomegranate, 'Sleger' greens, breadcrumbs - 11

ROOT VEGETABLE CARPACCIO greek yoghurt, rutabaga, beets, 'Sleger' greens candied pistachio - 11

- Let Us Cook For You -

3 COURSES, PLENTY OF FOOD - \$45pp



Participation of the whole table required.

- Happy Endings -

STUFFED PASTRY (cannoli)

mascarpone, white chocolate, candied citrus - 4

CUSTARD (budino)

dark chocolate, salted caramel, whipped sour cream - 7

MY LITTLE CLEMENTINE (clementina)

sweet pastry, coconut cream, vanilla white chocolate mousse, fresh clementine - 9

SWEET CREAM (panna cotta)

lemon curd, almond butter crumble, buttermilk - 7