

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 - LONG AND SKINNY - 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

SCALLOPS CRUDO - bay scallops, buttermilk yogurt, poppy seeds, green apple - 9

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

SMOKED PORK white beans, shaved fennel, arugula, tomato, parmesan - 10.50

- 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

LONG AND SKINNY (spaghetti)

Pecorino, butter, black pepper - 16

THE BRICK (lasagna)

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

- Not Your Nonna's Pasta -

Don't get too attached, pastas change often

LITTLE EARS (orecchiette)

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

THE RADIATORS (radiatore)

white gulf shrimp, spring onion, butter and old bay - 22

LITTLE BOATS (casoncelle)

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

GREEN SHELLS (conchiglie)

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

YELLOW RIBBONS (tagliatelle)

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

STUFFED SQUARES (ravioli)

"amatriciana" filling, ricotta, asparagus, mint - 21

- 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, walnuts - 9.50

TREVISO SALAD treviso, frisee, goat cheese, chili gastrique, peanuts - 11

ASPARAGUS &  sunflower aioli, shaved asparagus, smoked paprika - 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

LEANING PUFF TOWER (profiteroles)

chocolate cream, tamarind caramel, hazelnuts - 9

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

please inform your server of any allergies or dietary restrictions, not all ingredients are listed

- Cocktails -

AMANO SPRITZ Aperol, Fiol prosecco, lemon, peach bitters - 12 (1+4oz)

NONNA ON THE BEACH Mezcal, chifli, lemongrass, lime, lime dust - 14 (3oz)

FIREFLY Havana 3, masala chai, vanilla, ginger beer - 12 (2oz)

SOPHIA LOREN Pike Creek, cassis, lambrusco, blackberry, mint - 13 (2oz)

- Brews -

MILL ST. ORGANIC 16oz draught - 8.50

WOODHOUSE LIGHT 355ml can - 7.50

STELLA 355ml bottle - 8.50

LABATT 50 355ml bottle - 7.50

GOOSE ISLAND SOFIE 750ml bottle - 29

MUSKOKA DETOUR IPA 355ml bottle - 7.50

COLLINGWOOD ESB 473ml tall can - 9

BRICKWORKS CIDER 473ml tall can - 10

- Amano Italian Sodas -

STRAWBERRY-BASIL, LONG PEPPER & HONEY

LEMON, ORANGE & MINT

HIBISCUS & RHUBARB

4.50

make it a cream soda +1

spike it +5 (1oz)