

Spuntini e Antipasti

small plates to begin

Focaccia	9
<i>house baked focaccia, olive oil</i>	
Suppli Cacio e Pepe	10
<i>rice croquettes, pecorino, black pepper, mozzarella</i>	
Burrata e Prosciutto	26
<i>whole, fresh cow's milk cheese, 36mo prociutto santangelo</i>	
Fiori di Zucca	24
<i>squash blossoms, ricotta, lemon</i>	
Carpaccio di Manzo	25
<i>raw cured beef, english peas, anchovy-parmigiano</i>	
Insalata Misticanza	17
<i>mixed greens salad, radish, puffed farro, white balsamic</i>	

Primi

shared handmade pasta to enjoy before secondi

Tonnarelli	26
<i>rapini pesto, straciatella, chili oil</i>	
Rigatoni	27
<i>spicy sausage sugo, breadcrumbs</i>	
Mezzaluna	30
<i>braised lamb, english peas, pecorino</i> ~ add 10g summer truffles - \$15	
Casarecce	29
<i>alla scampi, garlic, white wine, butter</i>	

Secondi e Contorni

larger plates & side dishes

Razza	32
<i>skate wing cutlet with puttanesca sauce</i>	
Guanciale di Maiale	32
<i>pork jowl skewer, basil, radish, fava beans</i>	
Polipo	36
<i>grilled octopus, chickpeas, salmoriglio, lemon</i>	
Bistecca alla Fiorentina	4/oz
<i>dry aged prime, tuscan salt, olive oil</i>	
Broccolette	16
<i>broccolette, bagna cauda</i>	
Fagioli Verdi	17
<i>grilled flat beans, pesto genovese, pine nuts, breadcrumbs</i>	
Cavolo	16
<i>grilled caraflex cabbage, buttermilk, herbs</i>	

Vini

wines served by the glass

5oz /btl

Bollicine

Blanc de Noir **Tawse Winery** Brut '13
Lincoln Lakeshore, Ontario **14 / 65**

Rosato

Refosco **Ronchi di Cialla** 'Rose di Cialla' '20
Friuli, Italy **15 / 70**

Bianco

Riesling **Tawse Winery** 'Quarry Road' '19
Niagara, Ontario, Canada **14 / 65**

Catarratto **Tenute Orestiadi** '20
Sicily, Italy **15 / 70**

Cortese **Piona** '20
Gavi, Italy **15 / 70**

Sauvignon Blanc **Scarbolo** '19
Friuli, Italy **16 / 75**

Chardonnay **Bret Brothers** 'Les Crays' '19
Burgundy, France *pour via Coravin **29 / 140**

Rosso

Sangiovese/Montepulciano, **Garofoli** 'Farnio' '20
Marche, Italy **14 / 65**

Nero di Troia, **Santa Lucia** 'Il Melograno' '18
Puglia, Italy **16 / 75**

Cannonau di Sardegna, **Silvio Carta** 'Serenata' '20
Sardinia, Italy **18 / 85**

Syrah, et al, **Domaine de Cebene** Les Bancel's '15
Faugeres, France *pour via Coravin **23 / 110**

Langhe Nebbiolo, **Vietti** 'Perbacco' 1500ml
Tuscany, Italy *pour via Coravin **25 / 240**

Libagione della Casa

our house cocktails

Calda Luce **19**
bourbon house-made limoncello, fresh mint, lemon

Margherita Italiana **18**
basil infused blanco tequila, amaro nonino, aperol, lime

Negroni Aspri **20**
gin, lemon/lime, egg white, charred orange, smoked rosemary

Torontoniano **19**
tea & fennel infused rye, fernet branca, amarena cherry

Cinema Paradiso **18**
popcorn infused bourbon, demerara, orange bitters

Please notify us of any allergies or dietary restrictions.