

Antipasti

- Focaccia** 7
Alhema olive oil, Castelvetro olive
- Marinated Olives** 7
- Salumi Misti** 19
Mixed salumi, fennel mostarda

Verdure

- Mozzarella di Bufala & Ontario Peaches** 19
Fresh buffalo mozzarella, 10 year Balsamic Vinegar
- Insalata di Rucola** 15
Fig, walnut & Bleu d'Elizabeth
- Heirloom Beefsteak Tomato** 15
Buttermilk dressing
- Ontario Corn alla Gricia** 13
Guanciale, Pecorino Romano

Primi

- Pasta Fagioli** 23
Tubetti, pork sausage, Romano bean, tomato
- Tagliatelle** 23
Squash ragu, Parmigiano Vecchio
- Ricotta Cavatelli** 25
BC mussels, 'nduja, sweet peppers

Piatti

- Polpettone** 23
Beef & Pork meatballs, pomodoro, Parmigiano
- Tuscan Chicken Lucchesi** 24
Chicken cutlet, tomato & caper
- Grilled Steelhead Salmon Spiedino** 29
Pesto Genovese, artichoke & chickpea

Dolci

- Chocolate Tart** 12
Hazelnut, Mascarpone, Amaro
- Ontario Pear Crostata** 12
Lemon thyme gelato
- Housemade Gelato or Sorbetto** 5
Inquire for daily selection

Wines by the Glass 5oz /btl

Red

Sangiovese **Cocci Grifoni** *Tarà '18* 13 /65

Ripasso **Cantine Falezza** *Superiore '16* 14 /70

White

Pinot Grigio **Borgo Conventi** *Isonzo '18* 13 /65

Verdicchio **Andrea Velenosi** *Querciantica '18* 15 /75

Bubbles

Lambrusco **Medici Ermete** *Quercioli N.V.* 13 /65

Pinot Noir & Chardonnay **Tawse** *Spark '16* 14 /70

Orange

Pinot Gris **Tawse** *Skin-Contact '19* 13 /65

Cocktails

Spumante Sicilia 14

Montenegro, Green Chartreuse,
Tawse Spark, Angostura

Toscana x Jalisco 14

Tromba Blanco, Lavender, Honey, Tuscan Salt

L'Avana Buon Tempo 14

Tawse Orange Wine, Rum, Lemon, Bitters x 2

Mansueto 14

Gin, Bianco Vermouth, Berta Amaro,
Orange bitters & Absinthe

Local Beer

Tawse Cider 7.5

Niagara ON (473ml)

Bandit Brewery Hoppelganger 7.5

Dry-Hopped Pilsner (355ml) 5%

Bandit Brewery Odyssey 7.5

Double Dry-Hopped IPA (355ml) 6.5%

 @osterierialto