



Antipasti

- Marinated Olives (250ml)** 7
House marinated olives with citrus and herbs.
- Salumi Misti (three kinds)** 20
Mixed variety of salumi. Served with Fennel Mostarda (pork and beef), Coppa (pork shoulder), Beef Bresaola (beef), Salumi Di Napoli (pork).
- Focaccia** 7
House-baked focaccia served with Alhema olive oil.

Insalada

- Buffalo mozzarella with giardiniera** 17
Ontario buffalo mozzarella served with preserved and pickled vegetables.
- Salad Misticanza** 14
Baby gem, radicchio, white balsamic, puffed farro.

Pasta

- Ricotta Cavatelli, funghi e panna** 18
Fresh ricotta cavatelli pasta, mixed mushrooms, porcini cream, pecorino romano.
- Tonnarelli, pesto genovese and stracciatella** 18
Fresh tonnarelli pasta with pine nut pesto genovese and Ontario stracciatella.
- Rigatoni, ragu vecchio** 18
Fresh rigatoni pasta, beef, veal, pork and tomato ragu with parmigiano reggiano.

Secondi

- Polpettone ragu** 21
Beef meatballs, tomato sauce, parmigiano reggiano.

Dessert

- Pistachio lemon cake cup (for two)** 14
Olive oil chiffon cake, lemon curd mousse, pistachio crunch.

Cocktails, wine and beer also available for pick-up and delivery.