

APPETIZER

LUNGA VITA A CAESAR

Romaine hearts, house vinaigrette, Grana Padano cheese and double smoked bacon accompanied by our renowned polenta croutons. 14

COPPA DEL MONDO

Stracciatella soup! Chef Davide's interpretation of this classic soup made of in-house brodo, eggs, spinach and fresh parsley. 10

KAYLA DAL SORRISO PERICOLOSO

Sautéed shiitake, oyster & cremini mushrooms tossed with a fresh herb and bitter green salad accompanied with blue Benedictine cheese. 12

OH ANTO!

Black peppercorn and cumin seed crusted "AAA" beef Carpaccio on grilled romaine topped with Grana Padano cheese and a baked Quail egg. 16

J.T. GRANCHIO

Bay scallop stuffed crab and coriander arancini presented on a spicy pomodoro. 16

JUSTIN TESTA

Grilled Black Tiger shrimp with honey & chili roasted fennel. 18

MA! PERCHE NO!?!

Seared Foie Gras accompanied with fresh grilled peach, Berkshire pork belly and truffled salt garnished with kumquat & fennel jam, finished tableside with Acetaia Dodi 8 year old balsamic vinegar. 24

PASTA AND RISOTTO

IL PESCATORE

Spaghettini, grilled shrimp, bay scallops & pasta clams tossed in our home made spicy pomodoro. 27

JONAH CACCIATORE

Purple potato gnocchetti, Canadian east coast lobster and fresh herbs in a lemon cream. 28

GIOVANNA DI NAPOLI

Sweet potato gnocchetti, braised rabbit, fresh exotic mushrooms and double smoked bacon finished with a white truffle oil drizzle. 27

CREDIMI, PER FAVORE CREDIMI

Pappardelle, porcini braised veal cheeks and root vegetables topped with shaved pecorino cheese. 25

MANGA MATTEOLINO

Sweet pea gnocchi & sautéed beef tenderloin in Quebec Blue Benedictine cream sauce finished with warm honey. 26

BELLA ELLA

Spanish saffron and baby spinach risotto with sautéed bay scallops and grilled black tiger shrimp. 26

JOSEPH SILLA

Mushroom and sunchoke risotto finished with fava bean puree crowned with grilled Ontario venison medallions. 27

All our pasta & gnocchi is prepared in-house and cut by hand.

ENTREES

SAVANNA PRINCIPESSA

Grilled and roasted whole fish accompanied by fresh lemon and herb risotto finished with extra virgin olive oil. Market Price & Limited Availability

CHIAMARE IL MIO AVVOCATO

Roasted Chilean Seabass accompanied by fresh lemon and herb risotto finished with extra virgin olive oil. 40

CRISTIAN TORITO

6oz “AAA” Black Angus beef tenderloin & grilled lobster tail presented with roasted garlic & caramelized shallot forced potatoes. 42

MARCELLA PRINCIPESSA

Grilled Halibut presented with toasted fennel seed and chili risotto finished with fresh lemon and extra virgin olive oil. 34

JJ DSI.

Rack of Ontario Wild Boar with roasted garlic & caramelized shallot forced potatoes finished with aged balsamic. 36

IL RE DEI RE

14oz 60 day Dry Aged “AAA” Black Angus beef rib eye beside a honey and chive infused sweet potato puree. 44

All entrees are presented with market fresh vegetables.

DINNER FEATURES

CHEF DAVIDE'S TASTING MENU

DA
3 course 65

VI
4 course 80

De
5 course 95

DINNERS FOR TWO

40 day Dry Aged AAA Black Angus 3lb Porter House steak!!

3lb live Nova Scotia Lobster

All dinner for two features must be ordered a minimum of 24 hours in advance.