



Antipasti

Calamari Fritti – crispy fried squid with a basil and dijon aioli	\$12
Insalata Caprese - sliced tomato, Bufala mozzarella, arugula pesto and balsamic glaze	\$14
Antipasto Vinsanto - a variety of cured Italian meats marinated olives and parmiggiano cheese	\$15
Figs and Parma Prosciutto - fresh figs, parma prosciutto garnished with arugula	\$13
Insalata Mista - organic greens dressed with a sherry vinaigrette with radish, shaved fennel and cherry tomatoes	\$ 9
Funghi di Bosco – baked oyster mushrooms with parmiggiano, extra virgin olive oil and balsamic vinegar over arugula salad	\$13
Goat Cheese and Beets - organic greens dressed with balsamic vinaigrette marinated heirloom beets and crumbled goats cheese	\$12

Pasta

(Spelt Pasta available upon request)

Penne Ai Funghi - sauteed wild mushrooms, green peas, oven dried tomatoes in an extra virgin olive oil and garlic	\$19
Linguini alla Positano – linguini with crab meat, shrimps, squid and scallop in a red tomato sauce	\$21
Gnocchi Gorgonzola - homemade potato dumplings in a gorgonzola and marscarpone cream sauce with fresh figs and walnuts	\$20
Pappardelle Vinsanto - pappardelle noodles with braised veal, shallots and wild mushrooms with a white truffle sauce	\$23

Secondi

(All secondi served with seasonal vegetables)

Vitello Ai Funghi – pan seared 6oz veal tenderloin with a wild mushroom demi glaze	\$23
Petto Di Pollo Piccata –pan seared chicken supreme with a lemon thyme beurre blanc	\$22
Agnello alla Vinsanto –oven roasted Ontario rack of lamb served with a pommery mustard demi glaze	\$34
Salmone –pan seared fillet of salmon finished with a citrus reduction	\$23
Misto Di Pesce - pan seared scallops, grilled jumbo shrimp, pan seared salmon with a lemon white wine butter sauce	\$32
Bistecca alla Griglia - dry-aged(30 days) 10oz certified Black Angus rib steak with a red wine reduction	\$33

Pizza

Margherita - tomato sauce, mozzarella and fresh basil	\$12
Calabrese – tomato sauce, mozzarella, hot soppresata, black olives and roasted red peppers	\$15
Parma – tomato sauce and Bufala mozzarella topped with Parma prosciutto	\$17
Rucola – white pizza with Fiore Di Latte mozzarella topped with arugula salad and shaved parmiggiano	\$16
Funghi – white sauce, mozzarella, sautéed wild mushrooms and caramelized onions	\$18

