

ASSAGGINI E PRIMI

“a cca’sa magna comme ‘a casa toja”
“here you eat like you’re at home”

BRUSCHETTA 8

toasted focaccia, tomatoes, basil

SALUMI E FORMAGGIO 15

feliciano’s salumi, pecorino crotonese

CALAMARI 14

semolina flour, spicy aioli

BRESAOLA 16

organic cured beef tenderloin, arugula,
parmigiano, extra virgin olive oil

RAPINI 10

broccolini, lemon zest, extra virgin olive oil

ARANCINI 12

arborio rice, peas, parmigiana, mozzarella

GAMBERI 18

grilled shrimp, spicy citrus vinaigrette,
cannellini beans

POLPETTI DI CASA 12

hand-rolled meatballs, tomato sauce,
parmigiano

INSALATA DI RUCOLA 14

parmigiano, pears, lemon honey vinaigrette
add house-cured prosciuttini +5

INSALATA DI CASA 14

seasonally inspired

ANTIPASTO

PER DUE 22 PER QUATTRO 44

house-cured prosciuttini, capocollo &
salumi, formaggio, chef’s daily additions

“ride bene chi ride ultimo”

“he who laughs last, laughs best”

PASTA E RISOTTO

SPAGHETTI ALLA CHITARRA 16 *

tomato sauce, basil

LINGUINE ALL’AMATRICIANA 21 *

rustic tomato sauce, peperoncino,
house-cured pancetta

ORECCHIETTE ABRUZZESE 20

rapini, house-made sausage, peperoncino

TAGLIATELLE CON FUNGHI 21 *

portobello mushrooms, goat cheese &
porcini mushroom cream sauce

RAVIOLI 21 *

ricotta, parmigiano & goat cheese filling,
tomato sauce, basil

OSSO BUCO RAGU GNOCCHI 21 *

braised veal shank ragu, potato gnocchi

RISOTTO DEL GIORNO P/A

seasonal preparation

LINGUINE “GAMBERI” 28 *

shrimp, white wine, parsley, lemon pesto

Complement your pasta, add the following:

House-made Meatballs + 12

Veal Parmigiano + 16

Feliciano’s Sausage + 8



ESTABLISHED
1962

* PASTAS ARE “FATTI IN CASA”

ALL PRICES SUBJECT TO 13% HST

SECONDI

“**quel che non ammazza, ingrassa**”
“what won't kill you, will feed you”

LOMBATA DI VITELLO 35

pan-seared Ontario 12oz bone-in veal chop, sautéed cremini and porcini mushrooms, marsala demi

POLLO 27

8oz roasted chicken supreme, butternut squash purée, zucchini peperonata

BRANZINO AL FORNO 35

whole roasted euro sea bass, lemon and fennel stuffing, parsley gremolata

BISTECCA 38

dry-aged 14oz striploin, sea salt, extra virgin olive oil, rosemary

“**al tavolo non s'invecchia mai**”
“at the table, one never gets old”

PIZZA

BIANCA 17.25

mozzarella, brie, caramelized onions, pears, house-cured pancetta
add arugula +3

LUCIA 17.25

mozzarella, caramelized onions, portobello, cremini & porcini mushrooms
add goat cheese, arugula +3 per

ITALIANA 17.25

mozzarella, goat cheese, tomatoes, roasted red peppers, arugula

ARRABIATA 17.25

tomato sauce, fresh mozzarella, spicy 'nduja sausage, fresh hot peppers

RUSTICA 17.25

mozzarella, roasted garlic, artichokes, zucchini, roasted red peppers

CONTADINA 17.25

mozzarella, roasted red peppers, rapini, house-made sausage

NAPOLITANO 17.25

tomato sauce, oregano, anchovies, capers, peperoncino

CLASSICO 12.95

tomato sauce, mozzarella

AMERICANO 15.25

tomato sauce, mozzarella, pepperoni

CANADESE 17.25

tomato sauce, mozzarella, pepperoni, mushrooms

MARGHERITA 16

tomato sauce, fresh mozzarella, basil
add arugula +3
add house-cured prosciutto +5

GLUTEN-FREE CRUST AVAILABLE.

*All food is prepared to order.
Please be patient for large orders or when dining room is full.*

*We take pride in our recipes.
Altering or modifications to menu items may not be allowed.*

“**tempo al tempo**”
“all in good time”