

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 8

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

SALSICCIA E LENTICCHIE 12

feliciano’s sausage, lentils, pomodoro,
fingerling potatoes

COZZE E PATATINE FRITTE 16

P.E.I. mussels, spicy tomato sauce,
hand-cut french fries

INSALATA VERDE 12

mixed greens, balsamic vinaigrette,
seasonal garnishes

INSALATA DI RUCOLA 14

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

CAVOLO CAESAR 14

tuscan & purple kale, toasted pine nuts,
garlic crostini, shaved parmigiano

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 AGLIO E OLIO 19 *

garlic, extra virgin olive oil, peperoncino,
anchovies, parsley

ORECCHIETE ABRUZZESE 20

rapini, homemade 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

SPAGHETTI CON VONGOLE E GAMBERI 28 *

fresh clams, shrimp, pomodoro, parsley



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”

VITELLO DI PARMIGIANO 26

breaded veal cutlet, mozzarella, parmigiano, tomato sauce & spaghetti alla chitarra

LOMBATA DI VITELLO 34

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

POLLO 26

8oz roasted chicken supreme, butternut squash purée, shallot white wine demi

PESCE P/A

fresh catch of the day

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

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

LUCIA 17

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

ITALIANA 17

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

ARRABIATA 17

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

RUSTICA 17

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

CONTADINA 17

mozzarella, roasted red peppers, rapini, homemade sausage

NAPOLITANO 16.50

tomato sauce, oregano, anchovies, capers, peperoncino

CLASSICO 12.75

tomato sauce, mozzarella

AMERICANO 15

tomato sauce, mozzarella, pepperoni

CANADESE 17

tomato sauce, mozzarella, pepperoni, mushrooms

MARGHERITA 15

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”