



♦ ANTIPASTI ♦

- BAGUETTE e OLIO** 🍷 /3
- BRUSCHETTA POMODORO** 🍷 Chopped Roma tomato, red onion, basil & olive oil served on herbed goat cheese crostini /10
- MAGIC MUSHROOMS** 🍷 Portobello & oyster wild mushrooms baked on crostini with a roasted garlic cream reduction. 3pcs /10 5pcs /15.5
- TRIO** A platter of 3 pieces each of the Bruschetta & Magic Mushrooms. 6 pieces, great to share! /15

- BURRATA e BOMBA** 🍷 Fresh whole burrata + red pepper bomba + garlic rapini + cherry tomato confit + toasted crostini /19
- OCTOPUS BOMBA** ✂ Char-grilled Moroccan octopus served with a tomato-bomba sauce + kale, crispy potato & sweet pepper & onion hash /19
- COZZE** ✂ Steamed P.E.I. mussels + light tomato basil sauce /16.5
- CALAMARI ALLA GRIGLIA** ✂ Grilled whole calamari + lemon salsa verde + mixed greens with tomato concasse & black olives /18

- MEATBALLS e POLENTA** Braised veal meatballs topped with pomodoro sauce & parmigiano + baked soft polenta /15.5
- EGGPLANT PARMIGIANA** ✂🍷 Thinly sliced eggplant fritti (gf) al forno with parmigiano & pomodoro sauce /15
- GARLIC-MOZZ' BREAD** 🍷 Homemade focaccia baked with a garlic-butter spread & mozzarella - FULL /9.5 HALF /5
- 100km BOARD** 🍷 Locally sourced artisan cured meats & cheese + red pepper jelly + gherkins + toasted crostini /21

♦ INSALATE ♦

- ARUGULA PARMA** 🍷 ✂ Arugula + raddichio + shaved parmigiano + toasted almond + lemon-basil vinaigrette /13
- CLASSIC CAESAR** 🍷 Romaine hearts + herbed croutons + parmigiano + housemade caesar dressing (sm/reg) 9 / 13.5
- * Add Grilled Chicken!*
- PEAR e GORGONZOLA** 🍷 ✂ Bosc pear + crumbled gorgonzola + honey walnuts + arugula & treviso + sun-dried tomato vinaigrette /15
- CAPRESE** 🍷 ✂ Italian fior di latte + seasonal tomatoes + basil + balsamic reduction + EV olive oil /15.5
- * Substitute with Burrata +3*

- SALMONE AGRO DOLCE** ✂ Grilled filet of Atlantic salmon served on mixed greens + roasted beets + herbed goat cheese + honey walnuts + golden raisins + lemon-basil vinaigrette /25
- * Enjoy the Agro Dolce w/out the Grilled Salmon /15*
- RUSTICA FUNGHI** 🍷 Seared oyster mushrooms + parmigiano + bed of arugula + sun-dried vinaigrette + crispy onions + white truffle drizzle /15.5
- * Add Boneless Beef Rib!*

- KALE CAESAR** ✂ Kale & treviso tossed with housemade caesar dressing + avocado + chickpeas + **crispy pancetta** + parmigiano /16

- POLLO** Grilled balsamic sliced chicken breast topped on our caesar salad + sun-dried tomatoes + roasted red peppers + shaved parmigiano /19

+ ADD TO SALAD

- Crispy Pancetta /3.5
- Grilled Chicken Breast /6.5
- Grilled Atlantic Salmon Filet (7oz) /11
- Tiger Prawn Shrimp (4) /6.5
- Sliced Bonesless Beef Short Rib /9.5
- Grilled Calamari /9

♦ PASTA ♦

- ALFREDO** 🍷 Linguine in an Alfredo sauce (cream & parmigiano) /17
- LINGUINE PESTO CREAM** 🍷 Linguine in a basil pesto cream sauce + cherry tomatoes + parmigiano /19
- SPAGHETTI ALLA MARINARA**
Fresh spaghetti with tiger prawn shrimp + calamari + sea scallops + P.E.I. mussels + light marinara sauce /25.5
- FUSILLI** With smoked chicken + wild mushrooms + sun-dried tomato + broccoli + gorgonzola cream sauce /22

- ALLA VODKA** Penne with guanciale + red onion + garlic + chilies + vodka rosé sauce /21 ** Add Tiger Shrimps (3) +4.5*
- CALABRESE BIANCO** Fresh pappardelle + fennel sausage & spicy n'duja + garlic rapini + pecorino + aglio e olio /22
- PAPPARDELLE AL FUNGHI** 🍷 Fresh pappardelle with wild mushrooms + white truffle + parmigiano + EV olive oil /22
- RIGATONI ALLA BOLOGNESE** Fresh rigatoni with a traditional bolognese ragù + parmigiano /20

- SPAGHETTI e MEATBALLS** Fresh spaghetti in a pomodoro sauce + braised veal meatballs + parmigiana /21
- LINGUINE CON BURRATA** 🍷 Linguine in a tomato sauce + fresh basil + cherry tomato confit + fresh whole burrata /24
- GNOCCHI BUFALA** 🍷 Fresh potato gnocchi + tomato sauce + fresh bufala ricotta /21
- GNOCCHI ALLA GORGONZOLA** 🍷 Fresh potato gnocchi in an Italian gorgonzola cream sauce + parmigiano + honey walnuts /22

♦ ENTRÉES ♦

- BONELESS BEEF RIBS** Smoked boneless beef short rib smothered with a bourbon sauce + herbed mini potatoes + crispy onions + sautéed greens /28
- CHICKEN PARM ROSÉ** Lightly fried breaded chicken cutlet al forno with parmigiano & organic mozzarella + served with fusilli in a spicy rosé sauce /26

- SALMONE AL' LIMONE** Grilled filet of Atlantic salmon + preserved lemon-panko gremolata + beetroot risotto + bed of arugula with lemon-basil /28
- PIATTO DI PESCE** ✂ A platter of seasonal fresh seafood including jumbo tiger prawns, sea scallops, calamari, P.E.I. mussels & filets of fish in a light tomato broth - **for one** /33 **for two** /45

♦ RISOTTO ♦

- GAMBERI N'DUJA** ✂
Tiger prawn shrimps + n'duja sausage (spicy) + spinach + light pomodoro sauce /24
- FUNGHI** ✂
Wild mushrooms + fresh herbs + shaved parmigiano + white truffle oil /22

◆ PIZZA ◆

RED . ROSÉ

MARGHERITA TRADIZIONALE ❶

Fior di latte + parmigiano + tomato sauce + basil + EV olive oil /17.5

BUFALA MARGHERITA ❶

Ontario bufala mozzarella + parmigiana + tomato sauce + basil + EV olive oil /21

BURRATA MARGHERITA ❶

Fresh whole burrata + parmigiana + tomato sauce + basil + EV olive oil /23.95

DOMENICO

For the meat lover! Italian fennel sausage + smoked bacon + soppressata + caramelized onions + tomato sauce + organic mozzarella /23

MI CASA

Spicy soppressata + kalamata olives + roasted red peppers + tomato sauce + gorgonzola + organic mozzarella + basil + spicy oil /22

PROSCIUTTO MARINARA

Prosciutto + fior di latte + parmigiano + tomato sauce + basil + garlic + arugula /21

pizzas baked in our wood-fired Italian oven

THE HAWAIIAN

Soppressata + pineapple + fior di latte + tomato sauce + spicy maple drizzle /22

LA VODKA

Spicy vodka rosé sauce + fior di latte + pepperoni + parmigiano /21

N'DUJA

(spicy soft Italian sausage) + pepperoni + fior di latte + caramelized onions + tomato sauce /22

DIAVOLA

Spicy soppressata + fior di latte + roasted red peppers + bomba rosé sauce + honey /21.5

ORIGINALE

Pepperoni + green peppers + mushrooms + tomato sauce + fior di latte /20.5

PEPPERONI

Tomato sauce + fior di latte mozzarella + oregano /19.5

CARMELO ❶

Roasted red pepeprs + zucchini + kale + kalamata olives + tomato sauce + organic mozzarella & goat cheese /21

WHITE

FUNGHI BIANCO ❶

Wild mushrooms + caramelized onions + garlic confit + rosemary & thyme + bianco sauce + fontina & organic mozzarella + white truffle oil /23

PEAR e PROSCIUTTO

Prosciutto + bosc pear + toasted walnuts + whipped bufala & gorgonzola + honey + arugula /23

MAMMA MIA ❶

Cherry tomatoes + basil + whipped bufala & fior di latte + dressed arugula + parmigiano + balsamic reduction /20.5

TARTUFO e BURRATA ❶

Black truffle + fresh whole burrata + white truffle honey /25

+DIPS / HOT SAUCE

- Roasted Garlic Aioli /2.25
- Bomba Aioli /2.25
- Spicy Oil /1.25
- Peperoncino /1.75
- Spicy Maple /1.75

+ADD-ONS /CHEESE /CRUST

- ADD Arugula +3.5
- ADD Prosciutto +3.95
- ADD Garlic Tiger Shrimp +3.95
- SUB. Spelt Crust +1.95

◆ PANINI ◆

(AVAILABLE UNTIL 5PM)

Served with a side of House Salad.
Sub. Caesar Salad +1

SMOKED BEEF RIB

Smoked boneless beef rib + Italian provolone + caramelized & crispy onions + porcini & garlic aioli + arugula + baked in artisinal baguette /18

CHARLES

Grilled seasoned chicken breast + sun-dried tomato + provolone cheese + pesto + olive paste + baked in artisinal baguette /16.5

FERRO CLASSIC

Spicy soppressata + salami + provolone + muffaletta + romaine + sliced tomato + basil vinaigrette & deli mayo + artisinal baguette /16

SPICY MEATBALL

Braised veal meatballs in a spicy tomato sauce + provolone + baked in artisinal baguette /16.5

◆ SOUP ◆

MINISTRONE ❶ ✂ /8.5

Add: Grilled chicken or Italian sausage
+2.95

ZUPPA DI GIORNO /MP

◆ SIDES ◆

- Wild Mushrooms Sauté ❶ /10
- Garlic Rapini ❶ /10
- Rosemary New Potatoes ❶ /7
- Broccoli, Kale & Pancetta /11
- Sautéed Spinach ❶ /7
- Garlic Broccoli ❶ /7

◆ DESSERT ◆

- FERRO NUTELLA TIRAMISU /10.5
- WARM BREAD PUDDING + SALT CARAMEL /9
- WARM FLOURLESS CHOCOLATE CAKE /9
- “MINI” CALZONE FILLED W/ NUTELLA & MASCARPONE /14

Made in-house



❶ VEGETARIAN

✂ GLUTEN FREE

Take-Out / Catering Available.
We Accept Larger Group Parties
/ Company Functions.



Please note that we are not a nut-free kitchen; therefore, while we will make every effort to accommodate your allergy request, we cannot guarantee no cross-contamination.



• A gratuity of 20% is added for parties of six or more.
• Set menus available for large group parties!