



♦ 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! /15.5

BURRATA e BOMBA 🍷 Fresh whole burrata + bed of arugula + garlic rapini + cherry tomato confit + red pepper bomba + basil + crostini /21

OCTOPUS BOMBA ✂ Char-grilled Moroccan octopus served with a tomato-bomba sauce + kale, crispy potato & sweet pepper & onion hash /22

COZZE ✂ Steamed P.E.I. mussels + light tomato basil sauce /17.5

CALAMARI ALLA GRIGLIA ✂ Grilled whole calamari + lemon salsa verde + mixed greens with tomato concasse & black olives /19.5

MEATBALLS Braised veal meatballs served in a pomodoro sauce + parmigiano + garlic-parm crostini /15.5

GARLIC-MOZZ' BREAD 🍷 Ciabatta baguette smothered & baked with garlic-butter & organic mozzarella - Reg /10 Sml /5.5

100km BOARD Locally sourced artisan cured meats & cheese + small housemade tastes + toasted crostini /22.5

♦ insalate ♦

ARUGULA MISTA 🍷 ✂ Arugula + treviso + cherry tomatoes + avocado + black olives + toasted pumpkin seeds + lemon-basil vinaigrette /15

CLASSIC CAESAR 🍷 Romaine hearts + herbed croutons + parmigiano + housemade caesar dressing (sm/reg) 10 / 15
**Add Grilled Chicken!*

PEAR e GORGONZOLA 🍷 ✂ Bosc pear + crumbled gorgonzola + honey walnuts + arugula & treviso + sun-dried tomato vinaigrette /16

CAPRESE 🍷 ✂ Italian fior di latte + seasonal tomatoes + basil + balsamic reduction + EV olive oil /16
**Substitute with whole Burrata! +16*

KALE CAESAR ✂ Kale & treviso tossed with housemade caesar dressing + avocado + chickpeas + **crispy pancetta** + parmigiano /17.5

RUSTICA FUNGHI 🍷 Seared oyster mushrooms + parmigiano & bread crumbs + bed of arugula + maple-balsamic vinaigrette + crispy onions + white truffle drizzle /17.5
**Add Boneless Beef Rib!*

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
**Agro Dolce salad on its own /16*

POLLO Grilled balsamic sliced chicken breast topped on our caesar salad + sun-dried tomatoes + roasted red peppers + shaved parmigiano /21

..... **+ ADD TO SALAD**

- Crispy Pancetta /3.75
- Grilled Chicken Breast /7
- Grilled Atlantic Salmon Filet (7oz) /11
- Tiger Prawn Shrimp (4) /6.5
- Sliced Bonesless Beef Short Rib /9.5
- Grilled Calamari /9

♦ pasta ♦

ROSÉ 🍷 Linguine in a rosé sauce (tomato-cream) /17.5

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 /26

FUSILLI Smoked chicken + wild mushrooms + sun-dried tomato + broccoli + gorgonzola cream sauce /23

ALLA VODKA Penne with guanciale + red onion + garlic + chilies + vodka rosé sauce /22.5 **Add Tiger Shrimps (3) +4.5*

CALABRESE BIANCO Fresh pappardelle + fennel sausage & spicy n'duja + garlic rapini + pecorino + aglio e olio /23

PAPPARDELLE AL FUNGHI 🍷 Fresh pappardelle with wild mushrooms + white truffle + parmigiano + EV olive oil /24.5

RIGATONI ALLA BOLOGNESE Mezzi rigatoni + traditional bolognese ragù + parmigiano /22.5

SPAGHETTI e MEATBALLS Fresh spaghetti in a pomodoro sauce + braised veal meatballs + parmigiana /22.5

LINGUINE CON BURRATA 🍷 Linguine in a tomato sauce + fresh basil + cherry tomato confit + fresh whole burrata /25

GNOCCHI BUFALA 🍷 Fresh potato gnocchi + tomato sauce + fresh bufala ricotta /22

GNOCCHI ALLA GORGONZOLA 🍷 Fresh potato gnocchi in an Italian gorgonzola cream sauce + parmigiano + honey walnuts /23

♦ entrees ♦

BONELESS BEEF RIBS Smoked boneless beef short rib smothered with a bourbon sauce + herbed mini potatoes + crispy onions + sautéed greens /29

CHICKEN PARM ROSÉ Lightly fried breaded chicken cutlet al forno with parmigiano & organic mozzarella + served with fusilli in a spicy rosé sauce + garlic rapini /27

SALMONE AL' LIMONE Grilled filet of Atlantic salmon + preserved lemon-panko gremolata + risotto cacio e pepe with a vegetable medley /29

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** /34 **for two** /46

EGGPLANT PARMIGIANA ✂🍷 Thinly sliced eggplant fritti (gf) al forno with parmigiano, fior di latte & pomodoro sauce + served with braised garlic rapini /23

♦ risotto ♦

GAMBERI N'DUJA ✂
Tiger prawn shrimps + n'duja sausage (spicy) + rapini + light pomodoro sauce /25

FUNGHI ✂
Wild mushrooms + fresh herbs + shaved parmigiano + white truffle oil /24.5

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red . rose

MARGHERITA TRADIZIONALE ❶

Fior di latte + parmigiano + tomato sauce + basil + EV olive oil /18

BURRATA MARGHERITA ❶

Fresh whole torn burrata + parmigiano + tomato sauce + basil + EV olive oil /24

DOMENICO

For the meat lover! Italian fennel sausage + smoked bacon + spicy soppressata + caramelized onions + tomato sauce + organic mozzarella /24

MI CASA

Spicy soppressata + kalamata olives + roasted red peppers + tomato sauce + gorgonzola + organic mozzarella + basil + spicy oil /23

PROSCIUTTO MARINARA

Prosciutto + fior di latte + parmigiano + tomato sauce + basil + garlic + arugula /23

pizzas baked in our Italian wood-fired oven

THE HAWAIIAN

Soppressata + pineapple + fior di latte + tomato sauce + spicy maple drizzle /23

N'DUJA

(spicy soft Italian sausage) + pepperoni + fior di latte + caramelized onions + tomato sauce /23.5

DIAVOLA

Spicy soppressata + fior di latte + roasted red peppers + bomba rosé sauce + honey /22.5

ORIGINALE

Pepperoni + green peppers + mushrooms + tomato sauce + organic mozzarella /22.5

PEPPERONI

Cup 'n' char pepperoni + tomato sauce + fior di latte + oregano /21

CARMELO ❶

Roasted red pepeprs + zucchini + kale + kalamata olives + tomato sauce + organic mozzarella & goat cheese /22.5

white

TARTUFO e BURRATA ❶

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

FUNGHI ❶

Wild mushrooms + caramelized onions + garlic confit + rosemary & thyme + bianco sauce + fontina & organic mozzarella + white truffle oil /23.5

Pear e PROSCIUTTO

Prosciutto + bosc pear + whipped bufala & gorgonzola + honey + arugula /24

MAMMA MIA ❶

Whipped bufala + blistered cherry tomatoes + dressed arugula + parmigiano blistered cherry tomatoes + balsamic reduction /22.5

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(*Available: Mon ~ Thur: Lunch + Dinner*)
Fri ~ Sun: Until 5pm

Served with a side of House Salad.
*Sub. Caesar Salad **or** Roasted Potatoes +1.5*

SMOKED BEEF RIB

Smoked boneless beef rib + Italian provolone + caramelized & crispy onions + porcini & garlic aioli + arugula + baked in artisinal baguette /19

CHARLES

Grilled seasoned chicken breast + sun-dried & roasted cherry tomato + provolone cheese + pesto + olive paste + baked in artisinal baguette /17.5

FERRO CLASSIC

Spicy soppressata + salami + provolone + muffaletta + romaine + sliced tomato + basil vinaigrette & deli mayo + artisinal baguette /16.5

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MINISTRONE ❶ ✖ /8.5

Add: Grilled chicken or Italian sausage
+2.95

ZUPPA DI GIORNO /MP

◆ *s i d e s* ◆

✖ *Wild Mushrooms Sauté* ❶ /10

✖ *Garlic Rapini* ❶ /10

✖ *Rosemary New Potatoes* ❶ /7

✖ *Broccoli, Kale & Pancetta* /11

✖ *Sautéed Spinach* ❶ /8

✖ *Garlic Broccoli* ❶ /8

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+ 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 // CRUST

✖ ADD Arugula +3.5

✖ ADD Prosciutto +3.95

✖ ADD Garlic Tiger Shrimp +3.95

✖ SUB. Spelt Crust +1.95

◆ *d e s s e r t* ◆

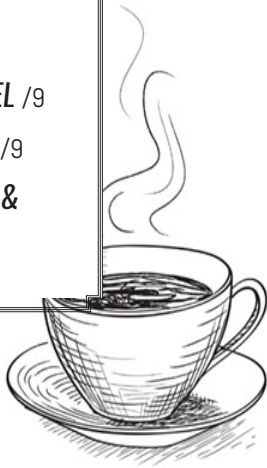
✖ *TARTUFO ~ Caramel Vanilla -or- Chocolate Raspberry* /8

✖ *FERRO NUTELLA TIRAMISU* /10.5

✖ *WARM BREAD PUDDING + SALT CARAMEL* /9

✖ *WARM FLOURLESS CHOCOLATE CAKE* /9

✖ *“MINI” CALZONE FILLED W/ NUTELLA & MASCARPONE* /14



CATERING

CATERING! CATERING!
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- All Events & All Group Sizes
 - Special Group Menus Available
- Call in to Discuss Options!**



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!