



MINISTRÀ & INSALATA

Tuscan Farro Soup 10

white beans, onions, celery,
carrots, roasted peppers

Caprese 12

local lettuces, farm fresh roasted tomatoes,
smoked olive oil, balsamic

Fennel and Blood Orange 12

shaved fennel, arugula,
blood orange, tart apples,
toasted pine nuts and rosemary vinaigrette

Caesar 12

Lacinto kale, focaccia croutons,
white anchovies, egg yolk, Reggiano

PANE

Focaccia 6

evoo, aged balsamic vinegar
add whipped ricotta +3

Farinata 5

chickpea flatbread with
caramelized onions, evoo

ANTIPASTI

Arancini 9

fontina, basil-pistachio pesto, marinara

Calamari 18

fresh squid,
pickled peppers, lemon-basil aioli

Pizza Fritta 14

oven-roasted tomato, basil, burrata

Verdure Miste 18

giardiniera, olives, broccoli rabe,
mushrooms, pesto potatoes
serves 2-4

Little Neck Clams 16

clams, vino bianco, garlic, Calabrian chili

Pepper Seared Carpaccio 22

beef, cipollini, patatine, Pecorino,
pickled peppers, crispy capers

Meatballs 14

pork and veal
baked with marinara and whipped ricotta

Prosciutto di Parma 22

burrata, tomatoes,
fresh basil, toasted focaccia
serves 2-4

PASTA FATTA IN CASA

Campanelle Cacio e Pepe 16

toasted black pepper, butter, Pecorino, Reggiano
add chicken +6 add shrimp +8

Agnolotti Boscaiola 23

Italian sausage agnolotti, mushroom, kale, dried tomatoes, Reggiano

Spaghetti Meatballs 25

pork and veal meatballs baked with marinara, Reggiano

Gemelli Bolognese 23

beef, pork, lamb ragù, Reggiano

Linguine di Gamberi 25

shrimp, vino bianca, basil-pistachio pesto

Gnocchi Cashew Alfredo 21

roasted red pepper gnocchi, tomatoes, peas, fennel, mustard frill

Spaghetti Carbonara 18

guanciale, egg yolk, Pecorino, black pepper

SECONDI

Parmigiana di Melanzane 22

breaded and fried eggplant
marinara, ricotta, fresh basil

Cioppino 38

shrimp, halibut, mussels and clams
simmered in a tomato, white wine broth

Chicken Saltimbocca 27

prosciutto mozzarella stuffed chicken breast,
asparagus risotto, cipollini-chicken brodo

Seared Tuna 43

romanesco affogato, pesto calabrese, pine nuts

Veal Marsalla 32

sautéed veal scallopini, mushrooms,
cipollini, Marsala wine, spaghetti



BEVANDE MISTE

VINO AL BICCHIERE

Toronto 14
rye bourbon,
Fernet-Branca, bitters, orange twist

Galileo Gimlet 12
gin, mango, lemon, lime,
soda, Cappelletti float

Dionysus 14
tequila, blue agave,
lime, barbaresco float

Juliet Spritz 10
prosecco, creme de violette

Moody Montague 13
bourbon, blood orange,
apricot, cardamom

Margarita Vesuvius 12
tequila, fresh squeezed lime juice,
housemade spicy simple syrup

Espresso Martini 13
espresso, vodka,
Frangelico, Kahlua, Bailey's

BIANCO E ROSATO

6OZ/9OZ/BTL

Pighin Pinot Grigio Friuli DOC 2019	12/18/36
Tornatore Etna Bianco DOC Carricante 2019	13/19/40
Bisci Verdicchio di Matelica DOC Superiore 2019	12/18/36
Feudi Di San Gregorio Sannio Falanghina DOC 2019	13/19/40
Pala "i Fiora" Vermentino di Sardegna DOC 2020	10/15/32
A Dominica Toscana Nebbiolo, Vespolina Piemonte DOC 2019	13/19/40

SPUMANTE E FRIZZANTE

6OZ/BTL

Saracco Moscato d'Asti DOCG 2020	13/38
Bisol Jeio Conegliano Prosecco DOC Glera N/V	10/32
Rotari Brut Rose Trento DOC Chardonnay, Pinot Nero 2014	12/36
Rosa Luna Lambrusco Dell' Emilia Rosato DOC	13/38

ROSSO

6OZ/9OZ/BTL

Tonnino Nero d'Avola Terre Siciliane IGT 2019	10/15/32
GD Vajra Langhe Rosso DOC Dolcetto, Barbera, Nebbiolo 2019	12/18/36
Renato Ratti Battaglione Barbera d'Asti DOCG 2019	13/19/40
La Spinetta Il Nero di Casanova Sangiovese Toscana IGT 2017	14/20/42
ItalX Chianti Classico DOCG Sangiovese 2018	13/19/40
Carpineto Chianti Classico DOCG Sangiovese 2019	12/18/36
Allegrini Valpolicella Classico DOC Corvina, Rondinella, Molinara 2019	11/16/34
Casale Ciliani Primitivo Salento IGP 2019	12/18/36

BIRRE

Bravazzi Hard Italian Soda	5
Peroni	6
Avery Ellie's Brown Ale	6
Deschutes Fresh Squeezed IPA	6
Rhinegeist Bubbles	6
Gravelly La Bamba Lager	6
Gravelly Debaser Hazy IPA	6
Miller Lite	5

BEVANDE

Limonata	4
Aqua Panna	5
Pellegrino	5
Iced Tea	4
Coke, Diet Coke, Sprite	3