



TUTTO PRONTO

FRESH ITALIAN

In tribute of Chef Arturo Arias

TO SHARE...

MARINATED OLIVES & FOCACCIA 11

TOMATO BRUSCHETTONE

Garlic rubbed sourdough, tomato pulp, stracciatella, basil 15

HOUSE RICOTTA

Toasted pine nuts, mint, basil oil, merlot jelly 13

POLENTA BITES

Crispy parmigiano polenta, rosemary, fresh truffle 11

ANTIPASTI

SHISHITO PEPPERS

Smoked Maldon Salt, Aleppo Pepper, lemon 11

CALAMARI FRITTI

Fried calamari & shrimp, meyer lemon caper aioli 18

CALAMARI ALA GRIGLIA

Wilted kale, blistered cherry tomatoes, capers, taggiasche olives, lemon dressing 19

CARPACCIO DI MANZO

Cured beef tenderloin, arugula, caper berries, shaved parmigiano, truffle oil 20

Add to any of our salads organic chicken breast \$8 / 7oz grilled salmon \$12

INSALATE

TUTTO HOUSE SALAD

Seasonal tender lettuces, cucumber, cherry tomatoes, honey mustard vinaigrette 13

ONTARIO BEET SALAD

Organic red & golden beets, orange scented goat cheese, arugula, candied nuts 18

ROMAINE

Crispy pancetta, parmigiano, focaccia croutons, creamy garlic dressing 15

BURRATA ITALIANA

Heirloom tomatoes, basil, housemade sourdough 24

AVOCADO

Lemon farro, arugula, baby kale, butternut squash, cherry tomatoes, shaved parmigiano, lemon dressing 16

PIZZA

MARGHERITA

Fior di latte, fresh basil, sugo 18

VERDURE

Grilled seasonal vegetables, fior di latte, arugula, sugo 20

PUGLIESE

Housemade sausage, rapini, pepperoncino, caccio cavallo, mozzarella 22

FUNGHI

Mixed mushrooms, fontina, truffled mascarpone, tarragon, lemon zest 21

SALUMI

Prosciutto, Genoa salami, soppressata, mozzarella, arugula, sugo 22

PASTA

LAMB PAPPARDELLE

Slow braised lamb shoulder, sugo, pecorino romano 22

TAGLIATELLE BOLOGNESE

Veal, beef and pork ragu, hand cut pasta, parmigiano 21

RICOTTA GNOCCHI SORRENTINA

Fresh tomato, basil, burrata 22

TAGLIATELLE AI FUNGHI

Wild mushrooms, garlic panna, shaved truffles 27

SPAGHETTI AI FRUTTI DI MARE

Savoury BC clams, shrimp, scallop, PEI mussels, white wine cherry tomato sauce 29

CAVATELLI PUGLIESE

Housemade fennel sausage, rapini, oil and garlic 22

CASARECCE ALLA NORMA

Eggplant, basil, sugo, ricotta salata 21

- All our pastas and Pizza dough are made in house using Italian flour and free-range eggs -

PIATTO FORTE

WHOLE BRANZINO

Seasonal vegetables 33

EGGPLANT PARMIGIANA

Sicilian eggplant, mozzarella, basil, housemade sourdough, tomato sauce 19

VEAL SCALLOPINI AL LIMONE

Caper and lemon white wine sauce, rosemary potatoes, zucchini, roasted cauliflower 28

VEAL SCALLOPINI AI FUNGHI

Wild mushroom sauce, Marsala, rosemary potatoes, zucchini, roasted cauliflower 28

CONTORNI

PATATINE AL TARTUFO

Hand cut chips, Parmigiano, shaved black truffle 11

ROASTED CAULIFLOWER

Formaggio fonduta, pan grattato 11

RAPINI

Garlic, pepperoncino 9

VERDURE

Grilled Seasonal Vegetables 9

To maintain the integrity of the dishes, we will not make any modifications to our menu, unless it is dietary.