



TUTTO PRONTO

FRESH ITALIAN

In tribute of Chef Arturo Arias

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

POLENTA BITES

Crispy parmigiano polenta, rosemary, fresh truffle 11

MARINATED OLIVES & FOCACCIA 12

TOMATO BRUSCHETTONE

Garlic rubbed sourdough, tomato pulp, stracciatella, basil 15

CARPACCIO DI MANZO

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

HOUSE RICOTTA

Toasted pine nuts, basil oil, merlot jelly, housemade sourdough 13

INSALATE

TUTTO HOUSE SALAD

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

ONTARIO BEET SALAD

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

ROMAINE

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

BURRATA ITALIANA

Heirloom tomatoes, basil, maldon salt, housemade sourdough 24

AVOCADO

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

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

PASTA

TAGLIATELLE BOLOGNESE

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

TAGLIATELLE AI FUNGHI

Wild mushrooms, garlic panna, shaved truffles 29

SPAGHETTI AI FRUTTI DI MARE

Savoury BC clams, shrimp, scallop, PEI mussels, white wine cherry tomato sauce 31

CASARECCE ALLA NORMA

Eggplant, basil, sugo, ricotta salata 21

PIZZA

MARGHERITA

Fior di latte, fresh basil, sugo 18

FUNGHI

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

VERDURE

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

SALUMI

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

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

PIATTO FORTE

FRITTATA

3 free run eggs, organic zucchini, cherry tomatoes, lemon ricotta 17

EGGPLANT PARMIGIANA

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

WHOLE BRANZINO

Seasonal vegetables 33

VEAL OR CHICKEN PARMIGIANA PANINO

Mozzarella Sautéed mushrooms 19

VEAL SCALLOPINI AL LIMONE

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

CONTORNI

PATATINE AL TARTUFO

Hand cut potatoes, 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.