



## **Pizza**

Pepperoni	<b>\$14</b>
Fior di latte, Tomato & Fresh Basil	<b>\$14 (V)</b>
Artichokes With Fennel, Onion, Fried Capers & House Ricotta	<b>\$14 (V)</b>
Slow Roast Muscovy Duck With Spiced Dried Tomato Pesto & Basil	<b>\$17</b>
Yukon Gold Potato With Smoked Bacon & Truffled Sour Cream	<b>\$14</b>
Roast Eggplant With Basil Pesto & Mozzarella	<b>\$14 (V)</b>
Ontario Pulled Lamb, Roasted Red Pepper, Goat Cheese & Olives	<b>\$16</b>

## **Pasta**

East Cost Lobster Mac & Cheese	<b>\$17</b>
Hand Rolled Gnocchi With Roast Squash, Kale & Sage Cream	<b>\$16 (V)</b>
Spaghetti With Atlantic Salmon, Spinach & Lemon-Mustard Cream	<b>\$17</b>
Penne With Smoked Oxtail & Mushroom Ragu	<b>\$17</b>
Wild Mushroom Risotto With Tarragon, Ricotta & Truffle Oil	<b>\$16 (V)</b>
Lasagna With Canadian Beef Ragu	<b>\$14</b>
<b>Full Tray (6 Portions) Available for \$38</b>	

## **Sides**

Kale-Pear Salad With Balsamic-Chili Onions & Roast Almonds	<b>\$7</b>
Baked Spaghetti Squash With House Ricotta & Basil Pesto	<b>\$7 (V)</b>
Fine Green Beans With Roast Hazelnut & Breadcrumbs	<b>\$5 (V)</b>
Baked Eggplant With Tomato & Mozzarella	<b>\$9 (V)</b>
Soup - Pasta Fagioli	<b>\$7</b>

## **Desserts**

Tiramisu	<b>\$7ea.</b>
Chocolate Torte	

**All Our Pizza & Pasta Are \$10  
When Picked Up from Us Directly**



## **Wine & Beer To Take Out**

### **Sparkling**

Lambrusco di Sorbara, Cantina di Soliera, IT	<b>30</b>
Prosecco, Serenissima Spum, IT	<b>25</b>
Pink Cava, Parés Baltà, ES	<b>35</b>
Champagne, Taittinger Brut Réserve, FR	<b>80</b>
Champagne, Moët & Chandon Grand Vintage Extra Brut 2009, FR	<b>180</b>

### **White Wine**

Pinot Grigio, 'La Lot' Peter Zemmer, IT	<b>22</b>
Sauvignon Blanc, Gilbault, FR	<b>28</b>
Chablis, Mauperthuis, FR	<b>45</b>
Riesling, 'Dolomite' Cave Spring, CA	<b>23</b>
Juracon Sec, Domaine Nigri, FR	<b>36</b>

### **Red Wine**

Malbec 'Estiba' Bodegas Esmerelda, ARG	<b>24</b>
Cab Sauvignon, Parducci, California, USA	<b>35</b>
Rioja, Pena Aldera, ES	<b>30</b>
Pinot Noir, 'Parfum' Bachelder, ONT	<b>38</b>

### **Beers & Ciders (473ml)**

Lager - Innis & Gunn	<b>6</b>
Session IPA - Thornbury	<b>6</b>
English Ale - Saulter Street (355ml)	<b>5</b>
Amber Lager - Woodhouse	<b>6</b>
Stout - Junction	<b>6</b>
Porter - Clifford Brewery	<b>6</b>
Cider - Spirit Tree	<b>6</b>
Apple & Cherry Cider - Collective Arts	<b>6</b>

### **Micro Brews Of Note**

Sour Jelly King - Bellwoods	<b>9</b>
Flanders Red Barrel-Aged Sour - Forked River	<b>12</b>
Nouveau Monde II Red Wine Barrel-Aged Red Ale - Block 3	<b>12</b>
Bring out your Dead Stout - Bellwoods	<b>10</b>
Event Horizon Stout - Halo Brewery	<b>10</b>
Meube Noir Sour Dark Ale - Burdock	<b>9</b>
Lorelai Sour Red - Stone City	<b>16</b>
1854 Extra Brune Belgian Ale - Collingwood Brewery	<b>7</b>
1793 Barley Wine - Muddy York	<b>9</b>

### **Imported Beers (330ml)**

Chimay White	<b>12.5</b>
Glutenburg Blonde 473ml (Gluten Free)	<b>6</b>
St. Bernardus	<b>11.5</b>
Trappistes Rochefort	<b>13</b>
Trappistes Westmalle	<b>13</b>