

Cano Restaurant

1108 St Clair Ave W M6E 1A7 · +14169013655 · Updated: Jan 14, 2026

[View online menu](#)



HAND CRAFTED COCKTAILS 9

Aventura	\$18.00
Tito's Vodka Passionfruit Purée Strawberry Purée Fresh Lemon Juice Muddled Mint	
Guava Sour	\$18.00
Wild Turkey Bourbon Guava Juice Fresh Lemon Juice Egg Whites	
La Isola	\$18.00
Havana Club 3 Years Rum Triple Sec Fresh Lime Juice Fresh Orange Juice Pineapple Juice Cherry Syrup Topped with Mount Gay Rum	
Cano 43	\$19.00
Licor 43 Tito's Vodka Kahlua Espresso	
La Fresca	\$19.00
Tanqueray Gin St-Germain Elderflower Liqueur Fresh Lime Juice Muddled Mint & Cucumber	
Cano Spritz	\$19.00
Tanqueray Flor de Sevilla Aperol St-Germain Elderflower Liqueur Fresh Lemon Juice Topped with Rosé Prosecco	
La Fumosa	\$21.00
Los Sietes Misterios Mezcal Chambord Triple Sec Fresh Lime Juice Agave Syrup	
Il Paradiso	\$21.00
Tromba Blanco Triple Sec Fresh Lychee Juice Coconut Cream Fresh Lime Juice Coconut Shavings	
Speziato	\$21.00
Tromba Reposado Pineapple Juice Fresh Lime Juice Muddled Jalapeño & Mint	

SANGRIA 3

Rosé	AVAILABLE OPTIONS
	Glass: \$17.00
	Pitcher: \$55.00
White	AVAILABLE OPTIONS
	Glass: \$17.00
	Pitcher: \$55.00
Red Wine	AVAILABLE OPTIONS
	Glass: \$17.00
	Pitcher: \$55.00

APERTIVO BASED CANO CLASSICS 9

Aperol Spritz	
Limoncello Spritz	
Campari Spritz	
Affino Spritz	
Negroni Bianco	
Negroni	
Negroni Sbagliato	
Espresso Martini	
Amaretto Sour	

TEQUILA BASED CANO CLASSICS 3

Spicy Margarita	
Margarita	
Paloma	

RUM BASED CANO CLASSICS 4

Mojito	
Dark n' Stormy	
Daiquiri	
Jungle Bird	

VODKA BASED CANO CLASSICS 3

Lychee Martini	
Moscow Mule	
Cosmopolitan	

BOURBON/WHISKEY BASED 4

Manhattan	
Old Fashioned	
Whiskey or Bourbon Sour	
Paper Plane	

FRIZZANTE 3

Prosecco Doc, Santome NV Veneto, IT	AVAILABLE OPTIONS
Light Fresh Green Apple Floral	5oz Glass: \$15.00
	Bottle: \$60.00
Prosecco Rosé DOC Brut, Santome NV Veneto, IT	AVAILABLE OPTIONS
Light Fresh Citrus Young & Tart Strawberries	5oz Glass: \$15.00
	Bottle: \$60.00
Lambrusco Style, DOC, Sanrichard NV Veneto, IT	AVAILABLE OPTIONS
Medium semi-sweet with a fresh finish and bright red fruits	5oz Glass: \$15.00
	Bottle: \$60.00

BIANCO 10

Rosé, Beatrice Prince, Château Roubine NV Côtes de Provence, FR	AVAILABLE OPTIONS
Light Salmon pink colour Elegant and subtle hints of lavender and strawberries	5oz Glass: \$15.00
	9oz Glass: \$24.00
	Bottle: \$65.00
Pinot Grigio, DOC, Antica Vigna '21 Veneto, IT	AVAILABLE OPTIONS
Medium Refined Ripe Yellow Fruit	5oz Glass: \$15.00
	9oz Glass: \$24.00
	Bottle: \$65.00
Chardonnay, Goldorado '20 Lodi, California, USA	AVAILABLE OPTIONS
Medium to Full oaky with toasted notes and tropical fruits	5oz Glass: \$15.00
	9oz Glass: \$24.00
	Bottle: \$65.00
Sauvignon Blanc, Misty Cove '22 NZ	AVAILABLE OPTIONS
Light Refreshing Exotic Fruits & Savoury	5oz Glass: \$16.00
	9oz Glass: \$25.00
	Bottle: \$70.00
Riesling, Plan B! '21 Margaret River, AUS	AVAILABLE OPTIONS
Light Off-dry with a mineral finish and bright acidity	5oz Glass: \$17.00
	9oz Glass: \$27.00
	Bottle: \$75.00
Gavi, DOCG, Fontanassa Cà Adua '21 Piemonte, IT	AVAILABLE OPTIONS
Medium Dry Stone Fruits & Mineral Finish	5oz Glass: \$17.00
	9oz Glass: \$27.00
	Bottle: \$75.00
Chardonnay, Deadeye '21 Monterey, California, USA	\$80.00
Full Mature white fruits Oaky long finish	
Pinot Bianco Vom Stein, Castelfeder '20 Alto Adige, IT	\$85.00
Full Velvety Oaked & Long-Finish	

Sauvignon Blanc, Pierre Blanc, Château Fleur '21 Bordeaux, FRA	\$90.00
Medium Perfect Acidity Smooth Fresh Fruits	
Bertrando (Sauvignon/Friulano/Chardonnay), Antonutti '18 Friuli, IT	\$95.00
Medium to Full a Michelin star white Best described by enjoying	

ROSSO 24

Montepulciano, DOC, Baldovino, Tenuta i Fauri '20 Abruzzo, IT	AVAILABLE OPTIONS
Medium a Classic expression Dry and fruity	5oz Glass: \$15.00
	9oz Glass: \$24.00
	Bottle: \$65.00
Malbec Gran Reserva, Punti Ferrer '18 Cachapoal Valley, CL	AVAILABLE OPTIONS
Medium Red and black fruits with cocoa and tobacco	5oz Glass: \$15.00
	9oz Glass: \$24.00
	Bottle: \$65.00
Pinot Nero, Antonutti '19 Friuli, IT	AVAILABLE OPTIONS
Light Fresh berries Well-balanced with a dry finish	5oz Glass: \$16.00
	9oz Glass: \$25.00
	Bottle: \$70.00
Bordeaux Supérieur, Château Fleur '19 Bordeaux, FRA	AVAILABLE OPTIONS
Full Blend of Merlot, Cab Franc, Malbec Black Fruits & Woody with a Finely Melted & Silky Finish	5oz Glass: \$16.00
	9oz Glass: \$25.00
	Bottle: \$70.00
Cabernet Sauvignon, Blazon '18 Lodi, California, USA	AVAILABLE OPTIONS
Medium Off-Dry Silky Dark Fruits	5oz Glass: \$17.00
	9oz Glass: \$27.00
	Bottle: \$75.00
Chianti Classico, Luiano '19 Toscana, IT	AVAILABLE OPTIONS
Light Fresh Cherry & Black Peppercorn	5oz Glass: \$17.00
	9oz Glass: \$27.00
	Bottle: \$75.00
Langhe Nebbiolo, DOC, Ellena Giuseppe '19 Piemonte, IT	AVAILABLE OPTIONS
Full Dry & Astringent Forest Floor	5oz Glass: \$18.00
	9oz Glass: \$28.00
	Bottle: \$80.00
Valpolicella Ripasso Superiore, DOC, Antica Vigna '18 Veneto, IT	AVAILABLE OPTIONS
Full Dry Intense Dried Prunes	5oz Glass: \$18.00
	9oz Glass: \$28.00
	Bottle: \$80.00
Cabernet Sauvignon, Silk Oak '16 Lodi, California, USA	\$90.00
Full blueberry marmalade Vanilla and oak - a superb Cabernet	

Valpolicella Ripasso, DOCG, Grotta Del Ninfeo '19 Veneto, IT	\$95.00
Full High Tannins Notes of Cherry, Balsamic, & Tobacco	
Pinot Nero, Castelfeder '19 Alto Adige, IT	\$95.00
Full Soft Tannins Complex Wild Berries	
Cabernet Sauvignon, Every Day Wines '17 California, USA	\$95.00
Full Dominant Black and Blue Fruits Smoky Vanilla Finish with a hint of Marmalade	
Trabuch, DOCG, Salvano Vini '19 Piemonte, IT	\$115.00
Full Sweet Tannins Rare Blend of Barbera, Nebbiolo & Cabernet Sauvignon	
Barolo, DOCG, Ellena Giuseppe '19 Piemonte, IT	\$120.00
Medium Mellow Fine Tannins Earth Undertones	
Langhe Nebbiolo, DOCG, Salvano Vini '16 Piemonte, IT	\$125.00
Medium Soft Mouthfeel Spicy Finish of Delicate Red Berries	
Bourgnone, Côte d 'Or, Domaine Michel Arcelain '17 Burgundy, FR	\$130.00
A light to Medium wine from Burgundy a lovely expression of this terroir	
Brunello di Montalcino, DOCG, Antonluca '16 Toscana, IT	\$135.00
Medium brick reflections mellow with notes of spice and balsamic	
Cabernet Sauvignon/Merlot "Super Tuscan - Adeo" Campo Alla Sughera '20 Toscana, IT	\$145.00
Polished chewy tannins Bright finish	
Pinor Noir, Piazza del Dotto, Fort Ross-Seaview Sonoma Coast '16 California, USA	\$145.00
Medium Silky Smooth Accents of Wild Mint and Forest Floor	
Barolo, DOCG, Amabile Drocco, Salvano Vini '17 Piemonte, IT	\$155.00
Medium ruby red colour plums and cherry with a subtle hint of forest floor	
Amarone, DOCG, Grotta del Ninfeo '16 Veneto, IT	\$165.00
Medium Mellow Toasted Wood Vanilla & Marasca Cherry	
Cave Blend, Del Dotto Vineyards '18 Napa Valley, California, USA	\$205.00
Full Subtle but Refined Complex Fruit of the Woods	
Brunello di Montalcino Riserva, DOCG, Rodolfo Cosimi '13 Toscana, IT	\$215.00
Full velvety tannins a complex wine loaded with red and black fruits	
Barolo Riserva, DOCG, Salvano Vini '13 Piemonte, IT	\$225.00
Full Intense & Persistent Bouquet Silver Decanter Award	

CHAMPAGNE 5

Moët & Chandon, Brut Imperial NV Champagne, FRA	\$145.00
Collard-Picard, Selection Brut NV Champagne, FRA	\$150.00
Veuve Clicquot, Brut NV Champagne, FRA	\$155.00

Collard-Picard, Brut Rosé NV Champagne, FRA	\$160.00
Armand de Brignac, Ace of Spades Brut NV Champagne, FRA	\$795.00

TEQUILA 17

Los Siete Misterios Mezcal	\$10.00
Tromba Blanco	\$10.00
Tromba Reposado	\$12.00
Tromba Anejo	\$13.00
Casamigos Blanco	\$14.00
Casamigos Reposado	\$15.00
Casamigos Anejo	\$16.00
Casamigos Mezcal	\$18.00
Don Julio Blanco	\$15.00
Don Julio Reposado	\$16.00
Don Julio 1942 Anejo	\$29.00
Clase Azul Plata	\$23.00
Clase Azul Reposado	\$29.00
Clase Azul Mezcal Guerrero	\$40.00
Clase Azul Gold	\$49.00
Clase Azul Añejo	\$75.00
Clase Azul Extra Añejo	\$235.00

VODKA 4

Tito's	\$10.00
Ketel One	\$10.00
Grey Goose	\$11.00
Belvedere	\$11.00

GIN 4

Tanqueray	\$10.00
------------------	----------------

Tanqueray Flor de Sevilla	\$10.00
Malfy Limone	\$10.00
Hendrick's	\$11.00

RUM 5

Mount Gay	\$9.00
Havana Club 3 Years	\$9.00
The Kraken	\$10.00
Havana Club 7 Years	\$11.00
Ron Zacapa 23 Centenario	\$13.00

WHISKEY 3

Crown Royal	\$10.00
Jameson	\$10.00
Laphroaig Scotch Whiskey	\$12.00

SCOTCH & COGNAC 5

Johnnie Walker Black Label	\$10.00
Glenlivet	\$12.00
The Macallan	\$14.00
Lagavulin	\$17.00
Henessy VS	\$13.00

BOURBON 4

Wild Turkey	\$10.00
Maker's Mark	\$11.00
Woodford Reserve	\$11.00
Basil Hayden	\$12.00

DIGESTIVO 13

Kahlua	\$8.00
--------	--------

Bailey's	\$8.00
Limoncello	\$9.00
Sarpa di Poli	\$9.00
Averna	\$9.00
Licor 43	\$9.00
Sarpa di Poli Grappa	\$10.00
Montanaro Camomilla Grappa	\$13.00
Montanaro Grappa	\$13.00
Amaro Montenegro	\$9.00
Amaro Lucano	\$9.00
Amaro Nonino	\$10.00
Amaro Jefferson	\$13.00

BIRRE 6

Birra Moretti	\$9.00
Peroni Nastro Azzurro	\$9.00
Birrificio Otus Pils	\$15.00
Birrificio Otus Side-B	\$15.00
Birrificio Otus Redvolution	\$15.00
Birrificio Otus Pils	\$39.00

BOTTLE SERVICE 19

Tito's Vodka	\$170.00
Ketel One	\$180.00
Grey Goose	\$225.00
Chopin	\$225.00
Belvedere	\$225.00
Hennessy VS	\$245.00
Tromba Blanco	\$220.00
Tromba Reposado	\$230.00

Tromba Añejo	\$240.00
Casamigos Blanco	\$270.00
Casamigos Reposado	\$290.00
Casamigos Añejo	\$300.00
Casamigos Mezcal	\$310.00
Don Julio Blanco	\$280.00
Don Julio Reposado	\$290.00
Don Julio Añejo 1942	\$695.00
Clase Azul Plata	\$620.00
Clase Azul Reposado	AVAILABLE OPTIONS
	500ml: \$475.00
	1L: \$895.00
Clase Azul Gold	\$1,295.00

CANO BRUNCH FAVOURITES 9

Freshly Squeezed Orange Juice	\$7.00
Squeezed Daily in House	
Avocado Toast	AVAILABLE OPTIONS
Warmed Buttered Focaccia Bread Topped with Seasoned Smashed Avocado Pepperoncino Drizzle Goat Cheese Insalata Mista	\$19.00
	Add Poached Egg: \$4.00
Chocolate Chip Classic Buttermilk Pancakes	\$21.00
Our House Made Buttermilk Pancakes Chocolate Chips Maple Syrup	
Uova e Polpette	\$23.00
2 Poached Eggs Tomato Sugo with Sautéed Red Peppers and Onions 2 Ricotta infused Veal, Pork, Beef, Meatballs Warm Buttered Focaccia Bread	
Tiramisu Pancakes	\$25.00
Our House Made Buttermilk Pancakes Tiramisu Crème Shaved Orange Zest Maple Syrup	
Avocado Benedict	\$25.00
2 Poached Eggs Organic Sliced Avocado Warm Buttered Focaccia Bread Our House Made Hollandaise Sauce Cano Home Fries Seasonal Sliced Fruit	
Smoked Salmon Benedict	AVAILABLE OPTIONS
2 Poached Eggs House Smoked Salmon Warm Buttered Focaccia Bread Our House Made Hollandaise Sauce Cano Home Fries Seasonal Sliced Fruit	\$27.00
	Add Caviar: \$19.00

Smoked Salmon Bagel Tower	AVAILABLE OPTIONS
House Smoked Salmon 2 Imported Saint-Viateur Montreal Toasted Bagel Cucumber, Red Onion, Caper Berries, Heirloom Tomatoes, Fresh Dill Whipped Cream Cheese	\$39.00
	Add Caviar: \$19.00
Bistecca e Uova	AVAILABLE OPTIONS
Grilled NY Strip Loin 2 Fried Eggs Warm Buttered Focaccia Bread Gremolata Cano Home Fries Seasonal Sliced Fruit	\$41.00
	Add Shaved Black Truffle: \$11.00

ANTIPASTI E INSALTA 7

Arancini Siciliani	\$15.00
Risotto Bolognese Ragù Mozzarella Green Peas	
Carpaccio di Manzo	\$23.00
Herb-Crusted Raw AAA Beef Arugula Shaved Pecorino Truffle Oil Sliced Warm Focaccia Bread finished with Roasted Garlic Oil	
Insalata Mista	\$17.00
Baby Gem Lettuce Cherry Tomatoes Arugula Sweet Pickled Onion Maple Dijon Dressing	
Insalata di Cavolo	\$19.00
Massaged Tuscan Black Kale Shaved Pecorino Cheese Pancetta Toasted Pine Nuts Maple Dijon Dressing	
Insalata di Cesare	\$19.00
Baby Gem Lettuce Shaved Pecorino Cheese Pancetta Spiced Ceasar Dressing House Made Croutons	
Insalata Caprese	\$23.00
Heirloom Tomatoes Fior di Latte Basil Balsamic Reduction Sliced Warm Focaccia Bread finished with Roasted Garlic Oil	
Insalata Burrata	AVAILABLE OPTIONS
Imported Italian Burrata Cheese Cherry Tomatoes Arugula Maldon Salt Chiffonade Basil Organic Olive Oil Sliced Warm Focaccia Bread finished with Roasted Garlic Oil	
	\$25.00
	Add Prosciutto: \$5.00

PASTA 4

Rigatoni alla Vodka	\$23.00
Fresh Rigatoni Our House Made Tomato Sauce Cream Pancetta Pecorino	
Linguine alla Carbonara	AVAILABLE OPTIONS
Fresh Linguine Sautéed Guanciale Organic Free Range Eggs Parmigiano	
	\$23.00
	Add Shaved Black Truffle: \$11.00
	Add Caviar: \$19.00
Gnudi Pomodoro	\$25.00
Our Hand Rolled Gnudi Our House Made Tomato Sauce Topped with Burrata Cheese, Fresh Basil, Maldon Salt	

Gnudi con Funghi	AVAILABLE OPTIONS
Our Hand Rolled Gnudi Our House Made Truffle Cream Mushrooms Sauce Parmigiano	\$27.00
	Add Shaved Black Truffle:
	\$11.00

SIDES 10

Warm Buttered Foccacia Bread	\$3.00
Whipped Cream Cheese	\$3.00
Maple Syrup	\$3.00
Free Run Organic Poached Egg	\$4.00
Imported Saint-Viateur Montreal Toasted Bagel	\$4.00
Organic Sliced Avocado	\$5.00
Home Fries	\$9.00
Crispy Potatoes tossed with Sautéed Onions and Bell Peppers	
Shaved Black Truffle	\$11.00
House Smoked Salmon	\$15.00
Caviar	\$19.00

DOLCI 5

Gelato	\$9.00
Choice of Vanilla, Hazelnut, or Vegan Passion Fruit	
Affogato	\$9.00
Oreo Crumble Warm Espresso Choice of Vanilla or Hazelnut Gelato	
Panna Cotta	\$11.00
Madagascar Bourbon Vanilla Bean Panna Cotta Salted Caramel Strawberry	
Tiramisu	\$13.00
Our House Tiramisu White Chocolate Espresso Mascarpone Lady Fingers Vanilla Liquor Kahlua Fresh Organic Eggs	
Budino	\$13.00
Bread Pudding Rum Soaked RaisinsTopped with a White Chocolate Ganache Vanilla Gelato	

CHAMPAGNE AND PROSECCO SERVICE 2

Prosecco Bottle Service	\$49.00
Prosecco served with Fresh Pressed Orange Juice	
Champagne Bottle Service	\$99.00
Choice of Moët Chandon or Veuve Cliquot served with Fresh Pressed Orange Juice	

CANO BRUNCH COCKTAILS 9

Baileys Vanilla Bean Latte	\$13.00
Espresso Whole Milk Madagascar Bourbon Vanilla Bean Syrup Baileys Can be Served Over Ice	
Mimosa	\$15.00
Aperol Spritz	\$15.00
Espresso Martini	\$15.00
Paloma	\$15.00
Margarita	\$15.00
Sangria	\$15.00
Choice of White, Red or Rosé	
White Negroni	\$15.00
Caesar	\$15.00

SPECIALTY COFFEES 7

Espresso	\$3.00
Americano	\$3.50
Doppio Espresso	\$4.00
Espresso Macchiatto	AVAILABLE OPTIONS
Available Over Ice Decaf Available	
	\$3.50
	Milk Substitutes Available Supplement: \$1.00
Doppio Espresso Macchiato	AVAILABLE OPTIONS
Available Over Ice Decaf Available	
	\$4.50
	Milk Substitutes Available Supplement: \$1.00
Cappuccino	AVAILABLE OPTIONS
Available Over Ice Decaf Available	
	\$5.00
	Milk Substitutes Available: \$1.00
	Supplement Madagascar Vanilla Syrup: \$1.00
Latte	AVAILABLE OPTIONS
Available Over Ice Decaf Available Milk	
	\$5.00
	Milk Substitutes Available Supplement: \$1.00
	Madagascar Vanilla Syrup: \$1.00

INSALATA 6

Insalata Mista	AVAILABLE OPTIONS
Artisan Baby Gem Lettuce Baby Arugula Red Leaf Lettuce Shaved Fennel	\$19.00
Heirloom Cherry Tomatoes Lemon, Fresh Herb & EVOO Dressing	Add Grilled Quebec Free-range Chicken Supreme:\$15.00
	Add 5 Grilled Shrimp: \$15.00

Insalata di Cavolo	AVAILABLE OPTIONS
Tuscan Black Kale Shaved Pecorino Cheese Toasted Pine Nuts Maple Dijon Dressing	\$19.00
	Add Pancetta: \$3.00
	Add Grilled Quebec Free-range Chicken Supreme:
	\$15.00
	Add 5 Grilled Shrimp: \$15.00

Insalata di Cesare	AVAILABLE OPTIONS
Artisan Baby Gem Lettuce Shaved Pecorino Cheese Spiced Ceasar Dressing	\$21.00
Crostini	Add Pancetta: \$3.00
	Add Grilled Quebec Free-range Chicken Supreme:
	\$15.00
	Add 5 Grilled Shrimp: \$15.00

Insalata di Panzanella	AVAILABLE OPTIONS
Heirloom Tomatoes Cherry Tomato Medley Cucumber Red Onion Fresh	\$23.00
Parmigiano Crostini Lemon, Fresh Herb & EVOO Dressing Stracciatella Di Burrata	Add Grilled Free-range Chicken Supreme: \$15.00
Basil	Add 5 Grilled Shrimp: \$15.00

Insalata di Burrata	AVAILABLE OPTIONS
125g House Made Burrata Roasted Heirloom Cherry Tomatoes Basil Pesto Confit	\$27.00
Garlic Charcoal Maldon Salt EVOO Roasted Garlic Focaccia Bread	Add 30 Month Aged Prosciutto: \$5.00

Grande Piatto di Burrata	\$45.00
250g House Made Burrata Roasted Cherry Tomatoes Basil Pesto Confit Garlic	
Charcoal Maldon Salt EVOO 30-Month Aged Prosciutto Roasted Garlic Focaccia	
Bread	

ANTIPASTI 10

Arancini Siciliani	AVAILABLE OPTIONS
3 Fried Risotto Balls Filled With Grass-fed Veal, Pork, And Beef Bolognese Mozzarella Green Peas Pomodoro San	\$18.00
Marzano DOP 30-Month Aged Parmigiano Reggiano Basil	Add Arancini: \$6.00

Polpette della Casa	AVAILABLE OPTIONS
3 Grass Fed Veal, Pork, & Ricotta Infused Meatballs Pomodoro San Marzano DOP Pecorino Romano Basil Roasted	\$19.00
Garlic Focaccia Bread	Add Polpette: \$6.00

Cozze al Vino Bianco	\$21.00
P.E.I Mussels Saut��ed Shallots White Wine Roasted Garlic Chili Flakes Fennel Seed Roasted Garlic Focaccia Bread	

Gamberi al Limone	\$25.00
6 Grilled Tiger Shrimp White Wine Lemon Butter Sauce Sliced Banana Peppers	

Calamari alla Griglia	\$27.00
2 Herb-marinated Grilled Calamari Mediterranean Potato Salad Lemon	

Carpaccio di Manzo	\$27.00
Grass-fed AAA Beef Tenderloin Seasoned With Herbs, Lemon, & Olive Oil Arugula Freshly Grated Pecorino Romano Truffle Oil Roasted Garlic Focaccia Bread	
Grande Fritti di Mare	AVAILABLE OPTIONS
Fried Calamari 3 Fried Tiger Shrimps Peppers Chipotle Aioli Lemon	\$29.00
	Add Octopus: \$19.00
Capesante	\$29.00
2 Freshly Shucked U-10 Scallops Caramelized Onion Sautéed Mushroom Roasted Red Pepper Sweet Corn Chipotle Lemon	
Polipo alla Griglia	\$29.00
Grilled Marinated Moroccan Octopus Crispy Yukon Gold Potatoes Romesco Lemon	
Il Antipasto	\$33.00
30 Month Aged Prosciutto Di Parma Salami Calabrese Chef Selected Cheeses Tricolore Olives Truffle Honey Tarali Roasted Garlic Focaccia Bread	
SECONDI 8	
Pollo alla Milanese	\$35.00
Panko Breaded Free-range Chicken Breast Baby Gem Lettuce Baby Arugula Red Leaf Lettuce Shaved Fennel Heirloom Cherry Tomatoes Lemon, Fresh Herb, EVOO Dressing Fresh Lemon	
Pollo alla Griglia	\$37.00
24-hour Brined and Grilled Free Range Quebec Chicken Supreme Grilled Asparagus Roasted Garlic Yukon Gold Mashed Potatoes	
Pollo alla Parmigiana	\$39.00
Panko Breaded Free-range Chicken Breast Pomodoro San Marzano DOP Mozzarella Di Bufala Fresh Linguine Alla Rosé Pasta 30-Month Aged Parmigiano Reggiano	
Frutti di Mare alla Griglia	\$47.00
1 Seared Freshly Shucked U-10 Scallop 2 Herb-Marinated Calamari 3 Grilled Tiger Shrimps Finished in a White Wine Lemon Butter Sauce Warm Mediterranean Potato Salad Grilled Broccolini	
Branzino e Gamberi	\$49.00
Grilled Branzino Fillet Seasoned with Fresh Herbs and Lemon 3 Grilled Shrimp Finished in a White Wine Lemon Butter Sauce Warm Mediterranean Potato Salad Grilled Broccolini	
Polipo alla Griglia	\$51.00
2 Legs of Grilled Marinated Moroccan Octopus Warm Mediterranean Potato Salad Grilled Asparagus Romesco	
Bistecca	\$73.00
Grilled Australian Grass-Fed Ribeye Steak Roasted Garlic Yukon Gold Mashed Potatoes Grilled Asparagus White Maldon Salt	
Frutti di Mare Per Due	\$99.00
1.5 Pound Fresh East Coast Poached Lobster 2 Seared Freshly Shucked U-10 Scallops 4 Grilled Tiger Shrimp Grilled Broccolini Sweet Corn Chipotle Purée	

PIZZA 8

4oz Peperoncini Oil	\$5.00
This is our house made Chili oil. Great for any spice lover	
4oz Hot Sauce	\$5.00
This is our famous house made hot sauce. Great for any spice lover!	
1/2 L Cavolo Dressing	\$13.00
1/2 Litre of our famous Maple Dijon "Cavolo" Dressing for you to enjoy at home!	
1/2 L Ceasar Dressing	\$13.00
1/2 Litre of our famous Spiced Ceasar Dressing for you to enjoy at home!	
1/2 L Pomodoro Sauce	\$13.00
This is our house made San Marzano DOP Sauce for you to enjoy at home!	
1/2 L Rosé Sauce	\$14.00
This is our house made Rosé Sauce for you to enjoy at home!	
1/2 L Bolognese	\$16.00
This is our house made Bolognese Sauce for you to enjoy at home!	
1/2 L Gnudi Sauce	\$19.00
This is our famous house made Truffle Wild Mushroom Cream "Gnudi Sauce" for you to enjoy at home!	
1 Portion of Fresh Pasta	\$9.00
Choice Of Linguine & Tagliatelle	
1 Portion of our Hand rolled Gnudi	\$13.00

FRITTI 3

Arancini	\$12.00
Risotto Bolognese Mozzarella Green Peas	
Gamberi	\$13.00
Fried Shrimp House Made Aioli Lemon	
Calamari	\$19.00
Fried Calamari House Made Aioli Lemon	

CRUDO 2

Carpaccio di Manzo	\$18.00
Thinly Sliced AAA Raw Beef Salmoriglio Truffle Oil Black Maldon Salt Arugula Freshly Shaved Pecorino Crostini	
Ostriche	\$25.00
6 Fresh East Coast Oysters Fresh Mignonette Shaved Horseradish Hot Sauce Lemon	

PIZZE 7

Pizza Margherita	\$19.00
Fior di Latte Light Mozzarella Fresh Torn Basil Our House Made Pizza Sauce	
Pizza Con Pepperoni	\$21.00
Thinly Sliced Pepperoni Light Mozzarella Parmigiana Our House Made Pizza Sauce	
Pizza Calabrese	\$23.00
Spicy Soppressata Mushrooms Mozzarella Sweet Onion Pepperoncino Oil Our House Made Pizza Sauce	
Pizza con Verdure	\$23.00
Roasted Red Peppers Marinated Artichokes Sweet Onion Light Mozzarella Pepperoncino Oil Our House Made Basil Parmigiano Pesto	
Pizza al Prosciutto e Funghi	\$23.00
Speck Prosciutto Light Mozzarella Arugula Balsamic Drizzle Our House Made Truffle Cream Mushroom Sauce	
Pizza con Salsiccia	\$23.00
Spicy Sausage Roasted Red Pepper Sweet Onion Pepperoncino Peppers Light Mozzarella Our House Made Pizza Sauce	
Pizza con Burrata	\$25.00
Fresh Burrata Cheese Fresh Torn Basil Olive Oil Maldon Salt Our House Made Pizza Sauce	