

# ASSAGGINI E PRIMI

“a cca’sa magna comme ‘a casa toja”  
“here you eat like you’re at home”

## BRUSCHETTA 8

toasted focaccia, tomatoes, basil

## SALUMI E FORMAGGIO 15

feliciano’s salumi, pecorino crotonese

## CALAMARI 14

semolina flour, spicy aioli

## BRESAOLA 16

organic cured beef tenderloin, arugula,  
parmigiano, extra virgin olive oil

## RAPINI 10

broccolini, lemon zest, extra virgin olive oil

## ARANCINI 12

arborio rice, peas, parmigiana, mozzarella

## SALSICCIA ALLA GRIGLIA 12

Feliciano's grilled sausage, arugula,  
extra virgin olive oil

## GAMBERI 18

grilled shrimp, spicy citrus vinaigrette,  
cannellini beans

## POLPETTI DI CASA 12

hand-rolled meatballs, tomato sauce,  
parmigiano

## INSALATA DI RUCOLA 14

parmigiano, pears, lemon honey vinaigrette  
*add house-cured prosciuttini +5*

## INSALATA DI CASA 12

seasonally inspired and composed daily

## ANTIPASTO

### PER DUE 22 PER QUATTRO 44

house-cured prosciuttini, capocollo &  
salumi, formaggio, chef’s daily additions

“ride bene chi ride ultimo”

“he who laughs last, laughs best”

# PASTA E RISOTTO

## SPAGHETTI ALLA CHITARRA 16 \*

tomato sauce, basil

## LINGUINE ALL’AMATRICIANA 21 \*

rustic tomato sauce, peperoncino,  
house-cured pancetta

## ORECCHIETTE ABRUZZESE 21

rapini, house-made sausage, peperoncino

## TAGLIATELLE CON FUNGHI 21 \*

portobello mushrooms, goat cheese &  
porcini mushroom cream sauce

## RAVIOLI 21 \*

ricotta, parmigiano & goat cheese filling,  
tomato cream sauce, basil

## OSSO BUCO RAGU GNOCCHI 21 \*

braised veal shank ragu, potato gnocchi

## RISOTTO DEL GIORNO P/A

seasonal preparation

## LINGUINE CON VONGOLE 28 \*

clams, white wine, rustic tomato sauce

Complement your pasta, add the following:  
House-made Meatballs + 12    Veal Parmigiano + 16



ESTABLISHED  
1962

\* PASTAS ARE “FATTI IN CASA”  
ALL PRICES SUBJECT TO 13% HST

# SECONDI

“quel che non ammazza, ingrassa”  
“what won't kill you, will feed you”

## POLLO 27

8oz roasted chicken supreme, butternut squash purée, zucchini peperonata

## LOMBATA DI VITELLO 36 \*

pan-seared Ontario 12oz bone-in veal chop, sautéed cremini and porcini mushrooms, marsala demi

## BISTECCA ALLA TAGLIATA 42 \*

16 oz boneless rib-eye, sea salt, arugula, extra virgin olive oil, rosemary

## BRANZINO CON POMODORO 35 \*

euro sea bass filet, traditional marinara sauce, potatoes

## BRANZINO CON LIMONE 35 \*

euro sea bass filet, lemon and fennel stuffing, parsley gremolata, roasted potatoes

\* GREAT FOR SHARING

“al tavolo non s'invecchia mai”  
“at the table, one never gets old”

# PIZZA

## BIANCA 17.25

mozzarella, brie, caramelized onions, pears, house-cured pancetta  
*add arugula +3*

## LUCIA 17.25

mozzarella, caramelized onions, portobello, cremini & porcini mushrooms  
*add goat cheese, arugula +3 per*

## ITALIANA 17.25

mozzarella, goat cheese, tomatoes, roasted red peppers, arugula

## ARRABIATA 17.25

tomato sauce, fresh mozzarella, spicy 'nduja sausage, fresh hot peppers

## RUSTICA 17.25

mozzarella, roasted garlic, artichokes, zucchini, roasted red peppers

## CONTADINA 17.25

mozzarella, roasted red peppers, rapini, house-made sausage

## NAPOLITANO 17.25

tomato sauce, oregano, anchovies, capers, peperoncino

## CLASSICO 12.95

tomato sauce, mozzarella

## AMERICANO 15.25

tomato sauce, mozzarella, pepperoni

## CANADESE 17.25

tomato sauce, mozzarella, pepperoni, mushrooms

## MARGHERITA 16

tomato sauce, fresh mozzarella, basil  
*add arugula +3*  
*add house-cured prosciutto +5*

GLUTEN-FREE CRUST AVAILABLE.

*All food is prepared to order.*  
*Please be patient for large orders or when dining room is full.*

*We take pride in our recipes.*  
*Altering or modifications to menu items may not be allowed.*

“tempo al tempo”  
“all in good time”