

# *Suppa & Insalata*

SOUPS & SALADS

## **MUSHROOM**

Forest Mushroom - Thyme Infused Cream

12

## **WHITE ASPARAGUS & ALMOND SOUP**

Asparagus Mousse - Fried Quail Egg - Sardinian Bottargo

12

## **CAPRESE SALAD**

Ontario Buffalo Mozzarella - Micro Basil - Olive Oil - 12 Year Old Balsamic

16

## **CAESAR SALAD**

Romaine Hearts - Reggiano Cheese - Focaccia - White Anchovy - Crisp Pancetta

14

## **PONTE VECCHIO SUMMER SALAD**

Picked Romaine - Radicchio - Chick Pea - Lentils - Capers - Orange Zest - Lemon - Olive Oil - Oregano

14

## **WARM ITALIAN BREAD SALAD**

Prosciutto - Goat Cheese - Panzanella

16

# *Antipasti*

APPETIZERS

## **ITALIAN ANTIPASTO PLATTER**

Platter changes daily

19

## **LANGOUSTINE**

Cocktail - Cantaloupe - Honeydew - Yogurt & Mint Vinaigrette

24

## **FRITTO MISTO**

Freshwater Perch - Smelts - Calamari - Shrimp - Scallops - Preserved Lemon Aioli

22

## **SCALLOPS**

Crispy Guanciale - Porcini Mushrooms - Walnut Pesto - Lemon Purée

19

## **INGERSOLL BURRATA**

San Daniele Prosciutto - Toasted Calabrese Bread - Organic Olive Oil - Black Mission Figs

19

## **CRISPY VEAL**

Sweetbreads - Mache - Yellow Tomato Emulsion - Salsa Verde - Double Smoked Bacon

18

## **GRILLED CALAMARI**

Fennel - Heirloom Tomatoes - Orange - Arugula - White Balsamic Olive Oil

19

FOR LARGER GROUPS, PLATTER STYLE SERVICE IS AVAILABLE. YOUR SERVER WILL BE HAPPY TO ASSIST.

# Pastas

All creations served  
as appetizers  
& entrée portions.

## ROTINI

Cured Salmon ~ Grated Egg ~ Flowering Chives ~ Vodka Cream Sauce  
16 / 26

## LINGUINE

Basil Pesto ~ Grilled Vegetables ~ Roasted Garlic  
14 / 22

## PENNE

Cherry Tomatoes ~ White Wine ~ Garlic & Basil  
14 / 22

## “AQUARELLO” RISOTTO

Di Giorno  
Market Price

## TAGLIATELLE

Littleneck Clams ~ Black Tiger Shrimp ~ Tomato Basil Sauce  
25 / 38

## MEATBALLS

Spaghetti ~ Roma Tomato Sauce  
18 / 28

## RICOTTA GNOCCHI

Morel Mushroom ~ Sweet Peas ~ Double Smoked Bacon ~ Cream Sauce  
18 / 28

## BUCCATINI

Braised Tuna ~ Soya Beans ~ Stinging Nettles ~ Tuna Bottarga  
15 / 24

## ORRECHIETE

Barese Sausage ~ Garlic Rapini ~ Pepperoncino ~ Toasted Bread Crumbs  
15 / 24

# A La Griglia

FROM THE GRILL

## PIEDMONTESE BEEF DRY AGED 30 DAYS

12OZ FLAT IRON ~ 14OZ SIRLOIN ~ 18OZ RIB STEAK  
Roasted Fingerling Potatoes ~ Marsala Sauce ~ Summer Vegetable  
39 / 55 / 59

## CANADIAN PRIME

8OZ TENDERLOIN ~ 12OZ TENDERLOIN  
Porcini Whipped Potatoes ~ Garlic Rapini ~ Valpolicella Sauce  
49 / 59

## CHICKEN PARMESAN

Pan Seared ~ Buffalo Mozzarella ~ Prosciutto ~ Tomato Sauce ~ Tagliatelli Ciprianni  
35

## CORNISH HEN

Acacia Honey Lacquered ~ Cavolo Nero ~ Lemon ~ Natural Reduction  
32

## VEAL SALTIMBOCCA

Prosciutto ~ Sage ~ Natural Reduction ~ Summer Vegetable ~ Roasted Fingerling Potatoes  
42

## VEAL CHOP

16oz Provimi Veal Chop ~ Roasted Fingerling Potatoes ~ Marsala Sauce ~ Summer Vegetable  
55

## RACK OF LAMB

Sautéed Baby Spinach ~ Truffle Potato Salad ~ Quail Eggs ~ Natural Jus  
49

# Pesce

FISH

## HALIBUT

Pan Seared ~ Crispy Calamari ~ Tomato Emulsion ~ Summer Vegetable ~ Organic Olive Oil  
38

## TUNA

Grilled ~ Tomato Puttanesca ~ Truffled Artichoke ~ French Beans  
38

## WHOLE ATLANTIC LOBSTER

Grilled or Steamed ~ Summer Vegetable ~ Herbed Tagliatelli  
72

## PESCE DEL GIORNO

Please ask your server for today's selection.