

SPUNTINI

ALICI SOTT'OLIO 7

Cured white anchovies, olive oil & balsamic (GF)

OLIVE MISTE 7

Marinated mixed olives, fennel, chillies, orange (GF)

PANE RUSTICA 5

Rustic focaccia bread with olive oil & rosemary, served with house preserves

ZUPPA'S

ZUPPA DI POMODORO 10

"Quince style" Tomato soup, basil, olive oil, Crouton (GF)

ZUPPA DI GIORNO 10

Seasonally inspired soups, ask your server for today's creation (GF)

INSALATI

INSALATA MISTO 10

Romaine lettuce, tomatoes, olives, red onion, Shallot/Champagne vinaigrette

INSALATA CESARE 17

*Classic Caesar salad, house made dressing, crispy capers, anchovies, radicchio, arugula, focaccia crouton, Parmigiano Reggiano
- Add dbl smoked bacon \$5*

BRESAOLA VALTELLINA 25

Thinly sliced, Air dried and cured beef (Prosciutto like...), served with preserved eggplant, arugula, Parmigiano Reggiano, Black truffle, shallots, champagne vinegar, focaccia crouton, balsamic reduction (GF)

ANTIPASTI

FRITTURA DI CALAMARI 19

Crispy fried calamari, served with garlic aioli

DELICATA SQUASH 15

Fried tempura squash, local maple syrup, nuts, cinnamon, spiced sour cream, Parmigiano Reggiano

MUSHROOM BRUSCHETTA 15

Sauteed mushrooms, roasted garlic, red onion, Parmigiano Reggiano, olive oil, Pomegranate molasses, grilled bread

PURPLE BRUSSELS 15

House Specialty, lightly fried brussels sprouts, pepperoncino chili, olive oil, lemon, soy sauce (GF)

CARCIOFI 15

Crispy fried artichoke hearts, Parmigiano Reggiano, Truffle oil, nuts, romesco sauce

LA CUCINA

by Quince

FRESH - SEASONAL - LOCAL

Please let us know if you are Gluten free or have any other allergies

PASTA

LASSAGNE AL CAVOLFIORE 28

Smoked cauliflower, ricotta cheese, smoked provolone, spinach, mushrooms, roasted garlic, Parmigiano Reggiano, arugula, tomato cream sauce, herbs.

PAPPARDELLE 28

Slowly braised pulled lamb shank & beef brisket, egg pasta noodles, roasted garlic, Parmigiano Reggiano, Herbs & spices

BUTTERNUT SQUASH GNOCCHI 25

House made Gluten free Potato & Butternut squash gnocchi, brown butter, sage, Amaretti (Almond) crumbs, Parmigiano Reggiano

BOLOGNESE 25

House made beef, pork & bacon ragu, tomato sauce, arugula, Parmigiano Reggiano, served with spaghetti

"GOOD FOOD
TAKES TIME."

SECONDI

"These might take few minutes longer to prepare, so keep it in mind if you are in a hurry"

BRAISED CHICKEN CACCIATORE 29

Hunter style chicken, mushrooms, tomatoes, white wine, onion, garlic, olives, baby purple potatoes, greens

PESCE DEL GIORNO 37

Pan seared Mediterranean Sea Bass "Branzino" served with seasonal twist

SALSICCIA ALLA GRIGLIA 28

Grilled house made rapini & mushroom sausage, sauteed peppers and onions, balsamic reduction glaze, White beans, Double smoked bacon

VEAL OSSOBUCO ALLA MILANESE 45

Braised Ontario milk fed Provimi Veal shank, tomatoes, onions, garlic, Gremolata, rapini, lemon, served with rapini & orzo, Parmigiano Reggiano

PIZZA

FRESCA DI GIORNO 28

Tomato sauce, Fresh & crispy toppings of italian meats, arugula, Parmigiano Reggiano, side of chili oil, roasted garlic

TARTUFO 26

Tomato sauce, Fior di latte, black truffle puree, arugula, olive oil, Parmigiano Reggiano

BIANCA 26

White pizza, Mortadella (meat), béchamel, figs, walnuts, Gorgonzola cheese, honey, arugula, balsamic reduction,

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