

CLOSE ATTENTION IS PAID TO THE PREPARATION AND HANDLING OF OUR MENU ITEMS. HOWEVER, FOR THOSE THAT INDICATE AN ALLERGY WE CANNOT GUARANTEE THAT ALLERGENS HAVE NOT BEEN INTRODUCED DURING OTHER STAGES OF THE FOOD CHAIN PROCESS OR INADVERTENTLY DURING PREPARATION. IT IS UP TO THE GUEST TO MAKE AN INFORMED CHOICE THAT IS BEST FOR THEIR PARTICULAR ALLERGY.

Primi

Ⓞ CAN BE MADE GLUTEN FREE

Antipasto \$38 Ⓞ

Cured meats, cheese and accompaniments. Serves 2 - 4

Bruschetta \$14 VEGAN

Traditional style fresh tomatoes, onions, and fresh garlic on our homemade focaccia bread

Involtini di Melanzane Ⓞ

\$15

Rolls of pan seared eggplant filled with ricotta cheese, spinach, and basil. Then baked with tomato sauce and parmesan finished with walnut pesto

Cozze \$15 Ⓞ

Fresh mussels sautéed with tomatoes, garlic, onion, and white wine

Aragosta Funghi \$18 Ⓞ

Mushrooms stuffed with risotto mixed with red peppers, broccoli, cheese and lobster meat. Oven baked and topped with Asiago and mozzarella cheese

Fritto Misto \$28

Shrimp, calamari, zucchini, red peppers and smelts lightly dusted with semolina and served with a lemon aioli

Aglio e Formaggio \$16

Roasted garlic bulb served with warm pesto crusted goat cheese. Drizzled with honey, apricot mostarda and served with rustic crisps

Pane di Fichi \$20

Homemade fig jam, Gorgonzola cheese, honey, pears and arugula on Italian flatbread

Fromaggio Fritto \$12

Sliced and breaded creamy provolone cheese deep fried, served with our tomato sauce

Insalata di Bresaola \$18 Ⓞ

Thinly sliced cured beef tenderloin and arugula tossed with a Sicilian lemon dressing, crispy capers, quail egg, shaved Grana Padano

Calamari Fritti \$17

Hand cut in house lightly dusted with semolina and fried to perfection. Served with a spicy aioli sauce

Granchio Arancini \$22

Crab filled Italian rice balls rolled in bread crumbs served with a Tuscan white bean and avocado dip

Insalate

Gardino \$9 GF VEGAN

Mixed greens, tossed with our homemade dressing, cannellini beans, tomato, olives

Caesar \$12 GF

House made dressing, fresh parmigiana cheese, pancetta, croutons

Dolce Pera \$15 GF

Grilled pears, roasted beets, spicy pecans, charred tomatoes, Gorgonzola cheese, and arugula tossed with a blood orange dressing

Insalata Caprese \$22 GF

Fresh Tomato, burrata, truffle, pesto, fresh basil, and aged balsamic.

Le Pasta

OUR PASTA IS ALL MADE IN HOUSE AND IS SERVED AL DENTE.

GF CAN BE MADE GLUTEN FREE BY SUBSTITUTING FOR GLUTEN FREE PASTA + \$2.00

SUBSTITUTE GNOCCHI + \$3.50.

Gnocchi Gorgonzola \$25

Homemade gnocchi tossed with Gorgonzola cheese sauce, pancetta and sun-dried tomatoes.

Linguine di Zucca \$28

Pumpkin linguine with sweet sausage, peas, rapini, roasted squash, tossed in a sage cream sauce.

Melanzana alla Parmigiana \$24

Layers of breaded eggplant, tomato sauce, mozzarella cheese and our homemade pesto. Served with our house made pasta or fresh vegetables and potato

Lasagne \$25

A Valley tradition with meat and three kinds of cheese.

Ragu di Cinghiale \$38 GF

Tender boar slowly stewed with tomatoes, Chianti and herbs served on a bed of pappardelle with a hint of black truffle

Piatto Italiano \$32

One-half order of veal or chicken Parmesan, one half order of lasagne, and fettuccine Alfredo.

Pasta Boscaiola \$28

Mild Italian sausage with mushrooms, mascarpone, pecorino, and garlic all tossed with homemade fettuccine

Positano \$28 GF

Fresh house-made lemon-pepper fettuccine tossed with grilled jumbo shrimp, fresh tomatoes, basil, and fior di latte all in a lemon garlic wine sauce.

Spaghetti Nero \$42

Fresh squid ink pasta with clams, mussels, scallops, jumbo shrimp and squid cooked in a lemon and white wine sauce with a hint of chillies.

Pasta Di Nettuno \$40

Shrimp, sea scallops, mussels and clams in a creamy rose reduction with house made fettuccine

+ *change sauce to Arrbbiata sauce/ spaghetti*

Aragosta Seaside \$60 GF

Maritime lobster simmered in tomatoes, garlic and spices to create a rich and complex sauce that is tossed with spaghetti. An unforgettable Italian coastal experience

Pasta Ripiena

HAND MADE STUFFED PASTA

Ravioli Spinaci \$28 Veggie

House-made spinach and ricotta cheese ravioli tossed with sage-tomato- Gorgonzola cream sauce and sprinkled with crispy capers

Tortelloni ai Funghi**Tartufuli \$32**

House-made Tortelloni filled with wild mushrooms and black truffle then tossed in a creamy goat cheese-mushroom reduction sauce

Ravioli Anatra \$36

Smoked duck breast and mascarpone cheese filled ravioli tossed in a sage- cream sauce with mustardo finished with duck crackling .

Agnolotti al granchio \$38

Crab filled Agnolotti tossed in a Limoncello Crema topped with butter-poached black tiger shrimp.

Secondi

Ⓞ CAN BE MADE GLUTEN FREE.

Valentino di Manzo \$65 Ⓞ

AAA center cut beef tenderloin wrapped in prosciutto and grilled. Topped with crema di funghi and grilled shrimp. Served with roasted garlic mashed potatoes and fresh vegetables

Vitello Limone \$34 Ⓞ

Milk-fed veal lightly floured, sautéed with butter, fresh lemon, wine, and capers. Served with mushroom risotto and fresh vegetables.

Costolette di Manzo \$43 Ⓞ

Fall off the bone beef short rib with al Chianti gremolata. Served with potatoes and fresh vegetables

Parmigiano

Your choice of either breaded chicken or fresh milk-fed veal, topped with mozzarella and our tomato sauce. Served fresh with pasta or potato and vegetables.

+ Chicken \$25 Veal \$30

Pesce

Daily Fish Feature

Contorni

Homemade Meatball \$5

A mixture of pork , beef and veal

Grilled Chicken Breast \$8

Bolognese Sauce \$8

Traditional meat sauce made with ground beef, pork and veal

3 Marinated Black Tiger Shrimp \$10

Ossobuco \$48

Center cut veal shank slowly braised in wine and vegetables served over creamy polenta

Bistecca di Melanzane Ⓞ VEGAN \$28

Grilled eggplant steak topped with a aqua pazza sauce (stewed tomatoes, garlic, capers, olives) served with spaghetti alio alio

Pollo Ripieno \$32

Chicken Supreme stuffed with provolone, Asiago cheese, pancetta, and focaccia. Then wrapped with prosciutto, oven baked and topped with an Asiago cream sauce. Served with mushroom risotto and fresh vegetables.

Capesante Risotto \$37

Pan seared pistachio crusted sea scallops. Served on a bed of mushroom risotto with a spinach and goat cheese crema

Prosecco & Rose 6oz/9oz/Bottle

Italy, Prosecco, La Delizia	15/NA/50
Italy, Prosecco Rose, La Delizia	17/54
Italy, Rose, Astrale Rosato	13/17/40
Niagara VQA, Che Bello Brut, Malivoire,	10/14/39
Niagara VQA Pinot Noir Rose Moira, Malivoire,	12/16/43

Valley Vino De Casa

Niagara, Chardonnay VQA, Konzelmann Estate	9/12/35
Niagara, Riesling VQA, Konzelmann Estate	9/12/35
Niagara, VQA Pinot Grigio, Reif Estate	9/12/35
Italy, Pinot Grigio, Astrale	12/15/42
Niagara VQA Sauvignon Blanc, Reif Estate	9/12/35
Niagara, VQA Cabernet Sauvignon Konzelmann	9/12/35
Niagara, VQA Merlot Konzelmann Estate	9/12/35
Niagara, VQA Baco Noir, Konzelmann Estate	9/12/35
Niagara, VQA Pinot Noir, Reif Estate,	9/12/35
Lodi California, Cabernet Sauvignon, Havenscourt	12/15/42
Italy, Chianti, Badia Al Colle	14/17/48
Italy, Valpolicella DOC,	14/17/48

Vino Bianco

Signature Chardonnay, Domaine Queylus, Niagara	\$52
Pinot Grigio, Santome, Veneto, Italy	\$48
Sauvignon Blanc, Tinpot Hut, Marlborough, NZ	\$58
Chenin Blanc, Franschoek South Africa	\$45
Riesling Niagara, VQA, Featherstone Estate	\$45
Reisling, Rovert Schatzle, Germany	\$52
Chardonnay, Fogs's Edge, California	\$75

Vino Rosso

Merlot, Konzelmann Estate Reserve	\$50
Shiraz, Konzelmann Estate Reserve	\$50
Cabernet Sauvignon, The Counselor, Sonoma, California	\$105
Cabernet Sauvignon, Scotto, Lodi California	\$54
Cabernet Sauvignon, Esser, Monterey, California	\$85

Cab Sauvignon, Gnarled Vine, Lodi California	\$58
Cabernet Sauvignon, Blazon, Lodi California	\$70
Cabernet Sauvignon, Toneles 22 Mendoza, Argentina	\$48
Cabernet Franc Reserve , Reif Estate, Niagara VQA	\$50
Cabernet Franc, Malivoire Wismer , Niagara VQA	\$52
Farmstead Red, Malivoire Niagara VQA	\$58
Creekside Laura's Red Niagara VQA	\$47
Cabernet Franc, Featherstone Niagara VQA	\$50
Merlot, Les Jamelles, Languedoc, France	\$48
Shiraz, Reif Estate, Niagara VQA	\$40
Pinot Noir, Domaine Queylus Niagara VQA	\$62
Cotes Du Rhone, Lafond Rhone Valley, France	\$58
Bordeaux, Chateau Chapelle D'Alienor, France	\$62
Bordeaux Fleur Haut Gaussens France	\$56
Malbec, Vina Amalia, Argentina	\$48
Malbec, La Espera, Argentina	\$63
Tempranillo, Torre Barreda, Spain	\$45
Garnacha, Insensato, Spain	\$80
Shiraz, Frespanol, Western Australia	\$54
Shiraz, Tall Poppy Victoria, Australia	\$42
Chianti Classico Riserva, Casenouve, Italy	\$130
Chianti Toscana, Casenouve, Italy	\$95
Chianti Classico, Luiano Ottantuno, Italy	\$150
Montepulciano, Burbero, D'Abruzzo, Italy	\$75
Valpolicella Ripasso,La Casetta Italy	\$95
Valpolicella Ripasso Corte Figaretto, Vento, Italy	\$78
Valpolicella Ripasso DOC, Alpha Zeta, Verona, Italy	\$70
Valpolicella Ripasso , Spada, Toscano, Italy	\$75
Valpolicella, Domenico Fraccaroli Ripasso, Italy	\$105
Amarone, Corte Figaretto, Vento, Italy	\$140
Amarone, Spada, Italy	\$150
Amarone, Alpha Zeta Italy	\$150
Barolo, Ellena, Italy	\$125
Brunello, Di Montalcino, Italy	\$210
Barolo, Olivero Mario, Italy	\$130
Barolo, Salvano, Italy	\$150
Barolo, Ciabot Berton, Italy	\$160