

APPETIZERS | ANTIPASTI

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| ROSINA CAESAR SALAD INSALATA DI CESARE..... | 14 |
| <i>Crisp romaine hearts, asiago, hardboiled egg, smoked bacon lardons, crouton & caesar vinaigrette</i> | |
| ANTIPASTO BOARD FOR TWO TAGLIERE DI ANTIPASTO PER DUE..... | 23 |
| <i>A selection of artisanal cured meats, aged & soft cheese, house made dip, pickled vegetables, fresh baked focaccia</i> | |
| ROASTED TOMATO CAPRESE CAPRESE DI POMODORO ARROSTITO..... | 15 |
| <i>Roasted tomato, arugula, basil, bocconcini & Tuscan olive oil</i> | |
| PROSCIUTTO & CHEDDAR PROSCIUTTO E FORMAGGIO CHEDDAR..... | 16 |
| <i>Arancini- 3 prosciutto & cheddar stuffed arancini, hot Italian sausage ragu</i> | |
| CRAB & SHRIMP FRIES PATATINE FRITTE DI GRANCHIO E GAMBERETTI..... | 16 |
| <i>marinated shrimp, crab, herb & garlic aioli, lemon zest, fresh basil & hand-cut fries</i> | |
| CRISPY PORK BELLY SLIDERS PANCETTA DI MAIALE CROCCANTE..... | 16 |
| <i>3 Pork belly sliders glazed with honey, red cabbage, carrot slaw, charred corn & chipotle aioli</i> | |
| TEMPURA OCTOPUS POLPO TEMPURA..... | 18 |
| <i>Sous-vide root vegetable slices, herb & garlic aioli, fresh basil, lemon zest, pink pepper corn & padano</i> | |
| CRISPY JALAPENO HAVARTI BARRELS BOTTI CROCCANTI DI JALAPENO HAVARTI..... | 14 |
| <i>Havarti wrapped in spring roll wraps, lightly fried & served with pomodoro</i> | |
| BLUEBERRY GLAZED DUCK WINGS ALI DI ANATRA MIRTILLO..... | 16 |
| <i>1 lb Braised Duck wings, fresh blueberry & basil glaze, frisée & orange segment</i> | |

STONE BAKED FLAT BREADS | PIZZAS

(Please ask your server for crispy thin & gluten free crust options)

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| PROSCIUTTO, CARMELIZED ONION & PEAR PROSCIUTTO CIPOLLA CARAMELLATA E PERA..... | 22 |
| <i>Sweet caramelized onion, bartlett pear, gorgonzola thinly sliced prosciutto & arugula tossed in a pickled onion vinaigrette</i> | |
| BARBECUE CHICKEN BACON RANCH RANCH DI PANCETTA DI POLLO BARBECUE..... | 22 |
| <i>Grilled chicken breast, bacon lardon, mozzarella, Memphis BBQ, house-made ranch & grilled scallion</i> | |
| SUMMER TOMATO POMODORO ESTIVO..... | 20 |
| <i>Fresh tomato, bocconcini, red onion, basil & garlic butter</i> | |
| PEPPERONI PEPERONI..... | 20 |
| <i>Pepperoni, pickled hot peppers, local honey & Italian sausage</i> | |
| GARLIC SHRIMP SCAMPI GAMBERI ALL'AGLIO..... | 24 |
| <i>Garlic herb butter, marinated shrimp, lemon zest, parmesan & parsley</i> | |

Please inform us of any food allergies

We are not a nut free facility. Items may be exposed to nuts.

PASTAS (FRESH PASTA NOODLES PREPARED DAILY)

(Please ask your server for Gluten Free or Vegetarian options)

SPINACH FETTUCCINE | FETTUCCINE DI SPINACI23

Roasted chicken, mushrooms, spinach, basil pesto, chicken demi & pine nuts

SWEET POTATO GNOCCHI | GNOCCHI DI PATATE DOLCI.....22

Roasted cherry tomato, pine nuts, fresh padano & basil, browed butter sauce

SHRIMP & CRAB SPAGHETTI | SPAGHETTI DI GAMBERI E GRANCHI.....28

Shellfish beurre blanc, red pepper lemon zest & toasted herbed breadcrumb

MOZZARELLA STUFFED MEATBALLS | POLPETTE STUFATE ALLA MOZZARELLA.....24

House-made pomodoro & spaghetti

FOUR CHEESE AGNOLOTTI | AGNOLOTTI AI QUATTRO FORMAGGI.....24

Swiss chard, crispy prosciutto & sundered tomato cream

MAIN ENTRÉES | PIATTI PRINCIPALE

ROSINA DRY AGED RIBEYE | RIBEYE INVECCHIATO A SECCO.....38

30 Day dry-aged ribeye, potato rissole with herbed butter, seasonal vegetables & Demi-glaze

VENISON MEDALIIONS | MEDAGLIONI DI CERVO.....36

Seared venison, sweet potato ravioli, Swiss chard, red wine poached pear & lemon sage browned butter

CHICKEN CACCIATORE | POLLO ALLA CACCIATORA.....27

Sautéed peppers, onions & tomato over orzo

SEAFOOD OF THE DAY | FRUTTI DI MARE DEL GIORNO.....MARKET VALUE

Fish or seafood when available & always fresh. Ask your server for details on seafood & entree features

Add garlic & herb mushrooms.....6

Add Grilled shrimp skewer.....8

Add Crab & shrimp fries to entree.....8

(Substitute for Starch)

DESSERTS | DOLCI

OUR DAILY DESSERT SELECTIONS | SELEZIONI DI DESSERT GIORNALIERE.....MARKET VALUE

Our desserts are prepared in-house on a daily basis, please ask your server for selection availability

EXECUTIVE CHEF: KEAN SAGLOSKI | PROPRIETORS: STEVEN & BARB HARRIS | 519.389.5977



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Local products are sourced where available such as Southampton Olive Oil, Hi-Berry Farms, Hoof'n It Butcher, Stewarts Fresh Produce, Lamblicious, Produce Plus, + Ontario Wineries & Craft Breweries