

SALUMI + FORMAGGI

Build Your Own Board

CONDIMENTI

Olio 3

Extra-virgin olive oil

Balsamico 3

Organic Balsamic Vinegar

Pane 6

Freshly baked baguette

Crostini 4

Toasted bread

Conserva 5

Seasonal pickles

Olives 7

Bariole & cerigniola

FORMAGGI

Parmigiano Reggiano 7

Hard, slow-ripened, cow's milk cheese from Parma / 50g

Pecorino Canestrato 8

Firm, nutty sheep's milk cheese from Calabria / 50g

Oveja con Trufa 9

Spanish sheep's milk cheese with veins of black truffle / 50g

Taleggio 8

Soft, buttery double cream Canadian produced taleggio / 50g

SALUMI

Prosciutto 8

Dry-cured ham / 70g

Cacciatorini 8

Dry-cured pork sausage / 50g

Soppressata 7

Spicy dry-cured salami / 60g

'Nduja 9

Spicy, spreadable pork salami / 50g

INSALATA

Insalata di Radicchio e Indivia 18

Radicchio and endive, honey-citrus dressing, pecorino romano, aged balsamic

Insalata Tritata 17

Iceberg, radicchio, oregano vinaigrette, grape tomato, red onion, Calabrese olive, pickled banana peppers, crispy chickpeas, grana padano

Insalata Cesare 17

Seasonal greens, focaccia croutons, crispy prosciutto, grana padano, caesar dressing

ANTIPASTI

Carciofi Fritti 15

Crispy fried artichokes, creamy garlic dip, basil oil, smoked paprika

Gamberi 25

Fire-roasted shrimp, Calabrian chili butter, scallion

Spiedini d'Agnello 26

Grilled Ontario Lamb skewers with garlic, rosemary, olive oil, and pink peppercorn

Focaccia 15

House-made focaccia, olive oil, rosemary, roasted garlic, maldon salt

Arancini 24

Fried risotto balls stuffed with soppressata, pomodoro, onion, and mozzarella, served with pecorino romano, olive oil

Calamari Fritti 28

Fried calamari, romesco, basil oil, lemon

PASTA

House-made pasta made fresh daily

Rigatoni al Pomodoro 22

Rigatoni with tomato sauce, basil, cold-pressed olive oil, parmigiano reggiano

Spaghetti Cacio e Pepe 23

Spaghetti with butter, cracked pepper, pecorino romano

Tagliatelle ai Frutti di Mare 28

Tagliatelle with shrimp, baby clams, garlic, onion, tomato sauce, parsley

Spaghetti al Ragù Bolognese 29

Spaghetti with pork and veal ragù, parmigiano reggiano, chili oil

Casarecce alla Gigi 26

Casarecce with rose sauce, pancetta, mushrooms, parmigiano reggiano

Gnocchi al Tartufo 33

Hand-made potato gnocchi with truffle cream, roasted mushrooms, parmigiano reggiano, truffle oil, chives

+ Substitute Gluten Free Pasta 2

+Extra Grated Grana Padano 3

+Extra Grated Pecorino Romano 3

+ Hot Peppers in Oil 3

PIZZA

Traditional Neapolitan Wood Oven Pizza

Margherita 22

Tomato sauce, fior di latte, mozzarella grana padano, extra-virgin olive oil, basil

Pepperoni 24

Ezzo's pepperoni, tomato sauce, fior di latte, mozzarella, grana padano

Soppressata 26

Soppressata, red onion, tomato sauce, fior di latte, mozzarella, grana padano, peperoncino honey

Vegano 22

Tomato sauce, Calabrese olives, roasted red peppers, basil, chili oil

Cipolle e Tartufo 28

Caramelized onion, mascarpone, rosemary, fior di latte, mozzarella, grana padano, truffle honey

Vodka e 'Nduja 27

Vodka rose sauce, 'nduja, double smoked bacon, grana padano, mozzarella, fior di latte, basil

Genovese 28

Basil pesto, tomato sauce, grana padano, mozzarella, fior di latte, toasted pine nuts, basil, olive oil

Funghi 28

Roasted mushrooms, caramelized onions, fior di latte, mozzarella, grana padano, chive, truffle oil

- + Add Prosciutto 8
- + Creamy Garlic and Parmesan Dip 3
- + Creamy Garlic and Peperoncino Dip 3
- + Creamy Garlic and Pesto Dip 3
- +Peperoncino Honey 3

PIZZA NAPOLETANA

Our pizza is cooked in a traditional wood-fired oven built in Naples, Italy, it's characterized by its raised edge and slightly charred crust