

THE VINEYARD

ANTIPASTI

SALUMI É FORMAGGI 18 (for 2)
Selection of cured meats / cheeses
giardiniera

CALAMARI ALLA GRIGLIA 14
Cherry tomatos, capers & olives, with
arugula pesto

MOZZARELLA DI BUFALA 18
Buffalo mozzarella, vine-ripened
tomato & olive oil, sea salt

FRITTO MISTO 26 (for 2)
A medley of seafood and vegetables
lightly fried to golden brown

GRILLED ARTICHOKEs 12
Arugula, capers, chilis with lemon
honey dressing

SOUP OF THE DAY 8

SALAD

SICILIAN 19
Seared Ahi Tuna, fennel, red onion,
celery, frisée, olives, orange segments
in a maple mustard vinaigrette

BABY GEM 12
Baby romaine, crisp pancetta, shaved
parmigiano, polenta crutons in a honey
thyme vinaigrette

KALE 12
Baby kale, shaved brussel sprout
served with pecorino cheese, pine
nuts, raisins, in a maple mustard vinai-
grette

BEETROOT 12
Sliced red beet, goat cheese, baby
spinach, candied pecans, in a maple
mustard vinagrette

GARDEN SALAD 12
Romaine, radicchio, green leaf, tomato,
cucumber, shaved carrot, in a house
vinaigrette

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PASTA

GNOCCHI 15

Fresh tomato and basil

SPAGHETTI ALLA NORCIA 18

Sausage, garlic, mushrooms & shaved black truffle

TAGLIATELLE ALL' ARAGOSTA 21

Lobster meat, cherry tomato in a green peppercorn rosé sauce

RIGATONI BOLOGNESE 18

Slow braised veal, beef, and tomato

ORECCHIETTE ALLA BARESE 18

Rapini, sausage, sliced red chillies with roasted garlic al olio

RAVIOLI 18

Asiago & Spinach with zucchini, cherry tomato, in a pesto cream sauce

RISOTTO OF THE DAY 18

MAINS

CHICKEN SUPREME 18

Pan roasted chicken breast with rosemary & thyme in a creamy demi glaze

VEAL PAILLARD 17

Grain fed veal loin sautéed with white wine, lemon, & capers

HALIBUT 26

Oven baked with cherry tomato with seasonal fresh vegetables

MIXED GRILL 32

A combination of lamb chops, sausage and beef medallion

BEEF STRIPLOIN 32

10oz Canadian "AAA" Beef in a red wine demi-glaze

CATCH OF THE DAY (MKT PRICE)

All mains served with chefs choice of seasonal vegetables

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PIZZA

BUFALINA 16

Buffalo mozzarella, San Marzano tomato, fresh basil

FUNGHI 16

Sautéed wild mushrooms, truffle oil, freshly grated parmigiano

DIAVOLA 16

Spicy sopressata, red pepper, tomato & mozzarella

DESSERT

FRESHLY PIPED SICILIAN CANNOLI 3

TIRAMISU 7

AFFOGATO DI CAFE 5