

Primi

GF CAN BE MADE GLUTEN FREE



GF Antipasto		\$26
cured meats, cheese and accompaniments.		
GF Cozze		\$14
Fresh mussels sautéed with tomatoes, garlic, onion and white wine.		
V Crostini di Fichi		\$14
Homemade fig jam on toasted crostini with walnuts, Gorgonzola cheese, honey and arugula.		
GF Gamberi E Fagioli		\$16
Grilled marinated jumbo shrimp served on a bed of spicy cannellini beans with house made pesto.		
V Aglio e Formaggio		\$14
Roasted garlic bulb served with warm pesto crusted goat cheese. Topped with toasted walnuts and drizzled with honey. Served with rustic crisps.		
Aragosta Funghi		\$16
Mushrooms stuffed with risotto mixed with red peppers, broccoli, cheese and lobster meat oven baked and topped with Asiago and mozzarella cheese.		
Bruschetta		\$11
Traditional style fresh tomatoes, onions and fresh garlic on our homemade focaccia bread		
V Fried Provolone		\$12
Sliced and breaded creamy Provolone cheese deep fried, served with our tomato sauce		
Calamari Fritti		\$17
Hand cut in house Lightly dusted with semolina and fried to perfection. Served with a spicy aioli sauce.		
Zuppa		\$6

Insalate

GF Caesar		\$10
House-made dressing, fresh parmigiana cheese, pancetta croutons		
GF V Gardino		\$8
Mixed greens, tossed with our homemade dressing, cannellini beans, tomato, olives + Add jumbo grilled shrimp (3) \$10		
GF V Insalata Caprese		\$12
Fresh Tomato, for di latte, fresh basil, aged balsamic and our home made pesto		
Dolce Pera		\$14
Grilled pears, Roasted beets, spicy pecans, charred tomatoes, Gorgonzola cheese, arugula tossed with a blood orange dressing		

Le Pasta

OUR PASTA IS ALL MADE IN HOUSE AND IS SERVED AL DENTE. SUBSTITUTE GNOCCHI ADD \$3.50.

GF CAN BE MADE GLUTEN FREE BY SUBSTITUTING FOR GLUTEN FREE PASTA. \$1.50

Gnocchi Gorgonzola		\$22
Homemade gnocchi tossed with Gorgonzola cheeses sauce, pancetta and sun-dried tomatoes.		
Ravioli Spinaci		\$24
House made spinach and ricotta cheese ravioli tossed with our sage tomato Gorgonzola cream sauce with crispy pancetta.		
V Cannelloni a Funghi Portabella		\$24
House rolled portabella stuffed cannelloni, oven baked and topped in a Truffle mushroom-cream reduction sauce.		
V Melanzana alla Parmigiana		\$20
Layers of breaded eggplant, tomato sauce, mozzarella cheese and our homemade pesto.		
Farfalle di Zucca		\$24
Pumpkin farfalle with sweet sausage, peas, broccoli rabe, squash, pancetta tossed in a sage cream sauce.		

GF Positano	\$26 Fresh house made lemon pepper fettuccine tossed with grilled jumbo shrimp, fresh tomatoes, basil, fior di latte, in a light garlic wine sauce
GF Aragosta e Granchio	\$38 Lobster and crab in a garlic Alfredo sauce with spinach and roasted red peppers on house-made fettuccine
GF Pasta di Nettuno	\$29 Shrimp, crab, sea scallops, mussels and clams in a creamy rose reduction sauce with house-made fettuccine.
Spaghetti Nero	\$36 Fresh squid ink Pasta with clams, mussels, scallops, jumbo shrimp and squid cooked in a lemon white wine sauce with a hint of chillies.
GF Ragu di Cinghiale	\$32 Tender boar slowly stewed with tomatoes, Chianti and herbs served on a bed of pappardelle with a hint of black truffle
Polpette e spaghetti	\$20 House-made meatballs (beef, pork, veal) with our house-made tomato sauce and spaghetti.
Lasagne	\$20 A Valley tradition with meat and three kinds of cheese.
Piatto Italiano	\$27 One-half order of veal or chicken Parmesan. one half order of lasagne, and fettuccine Alfredo.

Secondi

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Filletto di Manzo	\$40 Fresh grilled beef tenderloin served with a port demi glaze. Fresh vegetables and potatoes + Add Tuscan sauce Sautéed Mushrooms, caramelized onion and gorgonzola cheese. \$5.00
GF Costolette di Manzo	\$33 Fall off the bone beef short ribs "al Chianti" gremolata. Served with potatoes and fresh vegetables
GF Vitello Limone	\$25 Milk fed veal lightly floured, sautéed with butter, fresh lemon, wine and capers. Served with mushroom risotto and fresh vegetables.
Parmigiano	\$20 Fresh milk fed veal or chicken breaded topped with mozzarella and our tomato sauce. Served with pasta
Pollo Ripieno	\$27 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.
Pesce	Feature fish catch of the day

House Wines 6oz/9oz/Bottle

Chardonnay, Konzelmann, Niagara on the Lake	8.50/11.50/34
Riesling, Konzelmann, Niagara on the Lake	9/12/35
Pinot Grigio, DiProfio, Jordan	9/12/35
Sauvignon Blanc, DiProfio, Jordan	9/12/35
Rose (Cabernet), Konzelmann, Niagara on the Lake	9/ 12 /35
Cuvee Bianco (Prosecco), San Martino, Italy	10/39
Cabernet Sauvignon, Konzelmann, Niagara on the Lake	9/12/35
Merlot, Konzelmann, Niagara on the Lake	9/12/35
Konzelmann Baco Noir	9/12/35
Chianti, Vecchia Cantina, Italy	10.50/15/42
Rosso Veronese (Valpolicella), Italy	10.50/15/45

White Wines

Soave DOC,Pirovano, Italy	\$36
Botter Catarratto Pinot Grigio Italy	\$38
Sauvignon Blanc, (921) Collevento, Italy	\$42
Sauvignon Blanc, Misty Cove, New Zealand	\$54
Pinot Grigio, Antonutti, Italy	\$65
Chardonnay (light oak), Lodi, California	\$45
Peach Wine, Konzelmann, Niagara on the Lake	\$38

Red wines

Cab Sauvignon, Gnarled Vine, CA	\$54
Cab-Merlot, DiProfio, Jordan, ON	\$50
Cabernet Franc, Calamus, Jordan, ON	\$55
Cabernet Franc, Vineland Estates	\$38
Malbec, Vina Amalia, Argentina	\$45
Meritage, Calamus, Jordan ON	\$50
Pinot Noir, Blazon, California	\$65
Santome Cabernet Sauvignon 2018 Italy	\$42
Zinfandel, Gnarled Vine, California	\$54
Primitivo Salento, Verosso, Italy	\$48
Valpolicella Ripasso Anticavigna	\$72
Valpolicella Ripasso,La Casetta Italy	\$95
Barolo Salvano, Italy	\$150

Beer

Red or White Sangria (9oz)	\$13
Our special recipe	
Tall Cans	\$7.50
Oast House Barn Raiser Ale	Oast House Pitchfork Porter
Steam Whistle Premium Pilsner	Steam Whistle Lager
Steam Whistle Pale Ale	Fat Tire Amber Ale
Imported Beer	
Peroni Nastro Azzurro (500ml can) \$8.50	Stella Artois (473ml can) \$8.50
Ironwood Hard Cider	\$7.50
Sunnybrook Estates, Niagara	

Cocktails

Aperol Spritz (5oz)	\$11
Aperol, Prosecco, soda	
Negroni (2.5 oz)	\$10
Gin, Campari, Rosso Vermouth.	
Nino's Almalfi Coast Spritz (5oz)	\$11
Lemoncello, Prosecco, fresh lemon juice.	
Italian Margarita (2.5 oz)	\$11
Tequilla, Triple Sec and Amaretto	
Americano	\$10
Campari,Sweet Vermouth, Soda	
Rossini (6.76 oz)	\$11
Strawberry puree, Prosecco	
Espresso Martini (3oz)	\$12
Vodka,Kahlua, espresso.	
Cosmopolitan(2.5oz)	\$10
Vodka, Triple Sec, cranberry juice,	
Amalfi Sunrise (1.5 oz)	\$10
Amaretto, orange juice, grenadine.	
Bloody Caesar (1.5 oz)	\$9
Strawberry Daiquiri (1.5oz)	\$9
Rum, strawberry puree	

Other Beverages

Pop	\$2.50
Pepsi, Diet Pepsi, 7up, Ice tea, Ginger Ale	
Strawberry Blast	\$6
Strawberry puree, lime juice, cranberry,7-up	
Fruit Splash	\$5
Refreshing cranberry, orange juice and a splash of 7up	
San Pelligrino	
250 ml \$3	750ml \$6
Coffee, Tea	\$3
Cappuccino	\$4.50