

## ANTPASTO / INSALATA



### APEROL & AN APPY \$20 plus tax

#### ARANCINI

roasted tomatoes, fontina, roasted garlic, panko crust, lemon basil aioli 14

#### HOUSE MADE RICOTTA

flatbread, house ricotta with choice of tomato jam, classic (olive oil & balsamic) or confit garlic 15

#### CALAMARI

baby arugula, balsamic, Old Bay aioli 14

#### BRUSCHETTA

local tomatoes, shallots, confit garlic, herbs, goat cheese, balsamic 16

#### ANTIPASTO BOARD

salami, cheese, house pickling, peppadew peppers, artichoke tapenade, flatbread 21

#### CAESAR

romaine, crispy pancetta, parmigiano, focaccia croutons 9/15

#### PANZANELLA

tomatoes, cucumber, onion, goat cheese, olives, croutons, balsamic vinaigrette 16

#### PESCA

mixed greens, grilled peaches, pecorino, almonds, pickled onions, white balsamic & rosemary vinaigrette 8/14

#### ZUPPA DI GIORNO 7/10

## WOOD-FIRED PIZZA 18

#### MARGHERITA

tomato sauce, fior di latte, basil

#### DALLA TERRA

garlic oil, truffle, Genoa salami, mushrooms, mozzarella

#### DIABOLO

tomato sauce, calabrese salami, roasted garlic, pecorino, arugula

#### TUSCANO

pesto, roasted chicken, olives, roasted tomato, fior di latte

#### QUATTRO FORMAGGI

tomato sauce, mozzarella, fontina, pecorino, parmigiano

#### VERDURA

tomato sauce, mozzarella, mushrooms, feta, roasted red onions, roasted tomatoes, red peppers, arugula, balsamic

#### GORGONZOLA

garlic oil, mozzarella, speck, pear, gorgonzola, spinach, balsamic

#### CAPRESE

pesto, mozzarella, fior di latte, Ontario tomatoes, balsamic

## SANDWICH

#### EGGPLANT PARMESAN

peppers, onions, tomato sauce, fontina, ciabatta 17

#### MUFFALETTA

ham, mortadella, toscano salami, provolone, olive tapenade, calabrese 16

#### CHICKEN SCALLOPINI

peppers, onions, tomato sauce, fontina, ciabatta 17

#### ONE BURGER

6oz Wagyu burger, tomato, arugula, house pickles, lemon & basil aioli, smoked gouda 19

add house cured smoked bacon 4

add gorgonzola & pear 4

add caprese - roasted tomato, fior di latte, basil, balsamic 5

All sandwiches are served with a choice of salad, soup or fire-roasted potato wedges

## PASTA

#### SPAGHETTI

meatballs, tomato sauce, parmigiano, basil 20

#### BUCATINI

bay scallops, shrimp, mussels, tomato, chillies 22

#### SWEET CORN & RICOTTA RAVIOLI

pecorino cream sauce, grilled corn, crispy pancetta, basil oil 21

#### LINGUINE CARBONARA

house cured bacon, leeks, parmigiano, preserved lemon herbs, egg yolk 21

#### AGLIO

house smoked duck, pickled onions, leeks, confit garlic, sundried tomatoes, fresh herbs, EVOO 21

## MAIN

#### STRIPLOIN

12oz Enright Cattle Striploin, roasted corn, herb butter, arugula salad 38

#### RIBEYE

12oz Enright Cattle Ribeye, roasted corn, herb butter, arugula salad 38

#### PESCE

6oz Atlantic Salmon, pistachio, brown butter, grilled zucchini, tomato marinade 32

#### POLLO

sundried tomato & goat cheese stuffed chicken, local beans, roasted carrots, warm lemon vinaigrette 28

# Beverage Menu

one  
fine food

## VINO BY THE GLASS

BIANCO	5oz	8oz	Bottle
One Bianco, Pino Grigio, Scilla	8	13	40
LoveBlock, Sauvignon Blanc, New Zealand	10	17	50
Janare, Falanghina, Campania	9	15	45
Hayes Valley, Chardonnay, California	10	17	50
Chateau Pesquie, Rosé, France	10	17	50

Mosole Prosecco 'Extra Dry', Treviso 10 50

ROSSO	5oz	8oz	Bottle
One Rosso, Cabernet, Scilla	8	13	40
R8, Cabernet Sauvignon, California	10	17	50
McManis, Petite Sirah, California	10	17	50

## BEER & CIDER

DRAFT - HALF PINT 5.50 | FULL PINT 7.50

Bobcaygen

Peroni

Smithavens

BOTTLED 7 | CAN 8

1904 Dry Cider, Brickworks

Guniess Dry Stout

Common Loon APA, Bobcaygeon

Northern Lights IPA, Bobcaygeon

Dockside Red Ale, Bobcaygeon

Sunset Golden Ale, Bobcaygeon

Stella

## BEVERAGES

SAN PELLEGRINO (200ml) 2.25

regular | limonata | arancia | pomegranate

FIJI (330ml) 2.75 | FIJI (500ml) 5.00

ICE TEA 2.75

unsweetened | lemon | honey green tea | raspberry

POP 2.00

pepsi | diet pepsi | tonic | soda | 7-UP | ginger ale

JUICE 2.75

apple | clamato | cranberry | orange

## COCKTAILS 9

APEROL SPRITZ

aperol, prosecco, orange

CLASSIC MANHATTAN

whiskey, sweet vermouth, bitters, orange peel and cherries

CLASSIC MOJITO

rum, mint, soda, lime juice, sugar

ESPRESSO MARTINI

vodka, kahlua, chilled espresso

ITALIAN CAESAR

gin, vodka, basilico, tabasco, worcestershire, clamato

MIMOSA

orange juice, prosecco

MULE ROMANO

vodka, amaro, ginger beer, lemon, mint

NEW FASHION

prosecco, sugar cube, bitters

ONE ITALIAN OLD FASHION

rye or bourbon, disaronno, simple syrup, bitters, orange peel and cherries

ONE GINGER SNAP

rye whiskey, amaro, ginger syrup, cherry and orange juice

ONE TIFFANY SPARKLER

blue curacao, prosecco, limonata

WAGER "SCOMMETTERE"

bourbon, mint, sugar, soda, frangelico, pomegranate soda, maple syrup, lime juice

## COFFEE

REGULAR 2.40

AMERICANO 3.25

CAPPUCCINO 4.00

ESPRESSO 1.80

LATTE 4.50

TEA 2.25