

ANTPASTO / INSALATA**ANTIPASTO BOARD 21**

salami, cheese, house picklings, stuffed peppadews, artichoke tapenade, flatbread

ARANCINI 14

roasted red peppers, house bacon, goat cheese, panko crust, lemon basil aioli

HOUSE MADE RICOTTA 15

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

BEEF CARPACCIO 17

truffle aioli, crispy potatoes, Little Leaf sprouts, balsamic onions

TOMATO FRITTER 16

roasted tomatoes, confit garlic, shallots, pecorino, arrabbiata sauce

CALAMARI 14

baby arugula, balsamic, Old Bay aioli

HARVEST SALAD 17

mixed greens, arugula, roasted squash, Ontario beets, pickled fennel, Tania cheese, preserved lemon & herb vinaigrette

CAESAR 9/15

romaine, crispy pancetta, focaccia croutons

HOUSE SALAD 8/14

mixed greens, apples, roasted almonds, pickled onions, pecorino, balsamic vinaigrette

ZUPPA DI GIORNO 7/10**SANDWICHES****ONE BURGER 19**

6oz Wagyu burger, tomato, arugula, house pickles, lemon & basil aioli, smoked cheddar
add house cured/smoked bacon 4
add gorgonzola and Ontario apples 4

MUFFALETTA 16

ham, mortadella, Toscano salami, provolone, olive tapenade, calabrese aioli, butter bun

TURKEY PASTRAMI 16

turkey, house cured bacon, pickled onions, gruyere, grainy mustard, greens, sourdough

VEAL SCALOPPINI 17

peppers, onions, tomato sauce, provolone, ciabatta

EGGPLANT PARMESAN 16

panko crusted eggplant, tomato sauce, peppers, onions, provolone, focaccia

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

MAINS**STEAK 38**

choice of 12oz Enright cattle ribeye or striploin, served with roasted acorn squash, herb compound butter, arugula salad

POLLO 28

prosciutto, sage, capers, olives, artichoke, herbs, preserved lemon, roasted zucchini, fingerling potatoes

PESCE 32

6oz Atlantic halibut, garlic herb crust, seasonal roasted vegetables, preserved lemon & dill cream

LAMB SHANK 26

braised lamb, tomato & fennel ragu, garlic herb smashed potatoes, demi glaze

DUCK SAUSAGE 26

hunters style duck sausage with porcini, mustard braised red cabbage, confit potatoes, sprouted grainy mustard

WOOD-FIRED PIZZA 18

substitute gluten free crust 3

may come in contact with wheat flour

MARGHERITA

tomato sauce, fior di latte, basil

QUATTRO FORMAGGI

tomato sauce, mozzarella, parmigiano, fontina, pecorino

VERDURA

bechamel, roasted red peppers, wild mushrooms, caramelized onions, sundried tomatoes, pecorino

DIABOLO

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

GORGONZOLA

garlic oil, mozzarella, gorgonzola, Ontario apples, coppa, pecans, arugula, balsamic

CAPRESE

pesto, mozzarella, fior di latte, tomatoes, balsamic

FUNGI

garlic oil, tartufata, caramelized onions, wild mushrooms, brie

TUSCANO

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

BIANCO

garlic oil, mozzarella, fontina, new potatoes, leeks, house cured bacon, spinach, rosemary salt

PASTAS

substitute gluten free pasta 3

may come in contact with wheat flour

SPAGHETTI 20

meatballs, tomato sauce, parmigiano, basil

BUCATINI 22

bay scallops, shrimp, mussels, tomato, chillies

CONCHIGLIE 23

Ontario lamb ragu, zucchini, leeks, blistered cherry tomatoes, roasted tomato cream, pecorino, Little Leaf sprouts

LINGUINE 22

house cured bacon, leeks, pickled red onion, spinach, parmigiano, preserved lemon, herbs, cream

RAVIOLI 23

veal ragu, porcini, wild mushrooms, pecorino, bacon, red onion, Marsala

RISOTTO 22

shrimp, scallops, mussels, saffron, parsley, white wine, shaved fennel

DESSERTS**SEASONAL FRUIT CRUMBLE 10**

served with vanilla bean gelato

CHOCOLATE HAZELNUT TART 10

served with frangelico whipped cream

TIRAMISU 10

disaronno mascarpone, cocoa, mocha sauce, espresso gelato

CANNOLI 10

orange ricotta, orange caramel sauce

AFFOGATO 7

espresso, vanilla bean gelato, biscotti

GELATO & SORBETTO 7

daily selection, biscotti

WINE BY THE GLASS

WHITE

| | 5oz | 8oz | Bottle |
|--|-----|-----|--------|
| Pinot Grigio, 'One White', Veneto, Italy | 8 | 13 | 40 |
| Falanghina, Janare, Campania, Italy | 9 | 15 | 45 |
| Riesling, Cave Spring 'Dolomite', Niagara, Ontario | 9 | 15 | 45 |
| Sauvignon Blanc, Loveblock 'Estate', Marlborough, NZ | 10 | 17 | 50 |
| Chardonnay, Hayes Valley, Monterey, California | 10 | 17 | 50 |

BUBBLY

| | | | |
|--|--|----|-----|
| Prosecco, Mosole, Veneto, Italy | | 14 | 50 |
| Brut, Cave Spring 'Dolomite', Niagara | | | 50 |
| Brut Rosé, Schramsberg, Napa, California | | | 141 |

ROSÉ

| | | | |
|--|----|----|----|
| Rosé, Chateau Pesquie 'Terrasses', Rhône, France | 10 | 17 | 50 |
| Rosé, Cave Spring, Niagara, Ontario | 8 | 13 | 40 |

RED WINE

| | | | |
|--|----|----|----|
| Cabernet, 'One Red', Veneto, Italy | 8 | 13 | 40 |
| Merlot, Tin Roof Cellars, California | 9 | 15 | 45 |
| Sangiovese, Torracchia di Presura 'Sefiro', Chianti, Italy | 10 | 17 | 50 |
| Cabernet Sauvignon, R8, California | 10 | 17 | 50 |
| Petite Sirah, McManis Family, Lodi, California | 10 | 17 | 50 |

BEVERAGES

SAN PELLEGRINO (200ml) 2.25
regular | limonata | arancia | blood orange

LARGE SAN PELLEGRINO 5.00

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

ICETEAS 2.75
lemon | honey green tea | raspberry | peach

LEMONADE 2.75

POP 2.00
pepsi | diet pepsi | tonic | club soda | ginger ale | 7-UP

JUICE 2.75
apple | clamato | cranberry | orange

COFFEES

REGULAR 2.40

AMERICANO 3.25

ESPRESSO 1.80

CAPPUCCINO 4.00

LATTE 4.50

TEA 2.25

COCKTAILS

APEROL SPRITZ 13.50
aperol, prosecco, club soda, orange

ITALIAN GENERAL 13.50
campari, prosecco, orange juice, orange

MIMOSA 10
prosecco, orange juice, orange

THE HUGO 13.50
prosecco, st. Germaine, club soda, mint leaves & lemon

ONE MANHATTAN 12
rye, vermouth, bitters, orange peel, maraschino cherry

MULO ROMANO 12
vodka, amaro, mint leaves, fresh lemon, ginger beer, mint, lemon

ONE ITALIAN OLD FASHION 12
bourbon or rye, disaronno, raw sugar, bitters, orange, bourbon cherries

LIMANO ANGELO 13.50
gin, limoncello, blue curaçao, fresh lemon

THE WAGER 12
bourbon, frangelico, mint leaves, fresh lime, maple syrup, cranberry juice, club soda, mint, lime

TIRAMISU MARTINI 13.50
disaronno, baileys, kahlua espresso, cinnamon, chocolate

ESPRESSO MARTINI 13.50
vodka, frangelico, kahlua, espresso, chocolate

MOJITO 9
rum, mint, club soda, fresh lime, sugar, lemon

CLASSIC CAESAR 9
vodka, tobasco, worcestershire, clamato, caesar rim, One salami skewer, lime

BEER & CIDER

DRAFT - HALF PINT 5.50 | FULL PINT 7.50
Bobcaygeon
Peroni
Smithavens

BOTTLE
Mill St. Organic, Organic Lager 7
Smithaven Blonde 8
Stella 7

CAN
Northern Light IPA, Bobcaygeon 8
Folliage, Autumn Ale, Bobcaygeon 8
Common Loon APA, Bobcaygeon 8
Guinness Can, Draught Stout 8
Brickworks 1904, Dry Cider 8

MIXED DRINKS 1oz - 8 2oz - 12

Stolichnaya
Tanqueray
Bacardi White Rum
Bulleit Bourbon
Crown Royal
Jimador