

## ANTIPASTO

### ANTIPASTI BOARD 24

Artisanal meats and cheese with a selection of olives, pickled vegetables, crackers, grissini and chutneys

### HOUSE MADE RICOTTA 16

Served with our wood-fired flatbread and blistered tricolour candy tomato zucchini salsa

### ARANCINI 14

Crispy Sicilian panko-crusted rice ball stuffed with feta, smoked bacon and roasted red peppers. Deep fried to perfection and served with lemon aioli for dipping

### CALAMARI 15

A seafood lover's dream, lightly dusted fried calamari with a side of baby arugula dressed with balsamic and served with Old Bay aioli

### GARLIC BUTTER SHRIMP 17

Six black tiger shrimp sautéed in garlic, butter, plum tomatoes, fresh basil, parsley and oregano. Finished with fresh lemon and **ONE** focaccia for dipping

### BRUSCHETTA 8 *For two 14*

Marinated with olive oil, fresh tomato, red onion, garlic and herbs on grilled focaccia with feta and parmigiano

## SOUP

### ZUPPA DI GIORNO 8

Ask your server about Chef's daily soup

### ONE MINISTRONE 9

This hearty soup dates back to the second century BC when Rome conquered Italy. Made with vegetables, cannellini beans, tomato broth and pasta. Finished with grated parmigiano and extra virgin olive oil

## WOOD-FIRED PIZZA 18

*substitute gluten-free crust 3*

*\*\*may have come in contact with wheat flour\*\**

### MARGHERITA

Tomato sauce, fior di latte, basil

### QUATTRO FORMAGGI

Tomato sauce, mozzarella, parmigiano, fontina, pecorino

### VERDURA

Tomato sauce, roasted red peppers, wild mushrooms, caramelized onions, semi-dried tomatoes, pecorino

### DIAVOLO

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

### GORGONZOLA

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

### FUNGI

Garlic oil, tartufata, caramelized onions, mushrooms, brie

### TUSCANO

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

### BIANCO

Garlic oil, mozzarella, fontina, new potatoes, leeks, house smoked bacon, spinach, rosemary salt

## INSALATA

*Add chicken or shrimp to any salad 12*

### HOUSE 12

Heritage greens topped with apples, tricolour candy tomatoes, roasted almonds, pickled red onions, pecorino and house vinaigrette

### CAESAR 14

Hand-cut romaine hearts served with pancetta, focaccia croutons, fresh parmigiano and **ONE** Caesar dressing

### SWEET POTATO & CRANBERRY 16

Fresh baby spinach, cranberries, roasted sweet potatoes and Bartlett pears finished with feta, toasted pecans and balsamic vinaigrette

### WINTER CITRUS 16

Heritage greens layered with blood oranges, red onions, cucumbers, avocado and fresh herbs. Scattered with jewelled pomegranate arils and chickpeas. Finished with a honey citrus vinaigrette

## SANDWICHES

*All sandwiches are served with a choice of house salad, soup or fire-roasted potato wedges. Substitute Caesar salad 3*

### ONE BURGER 19

6oz Ontario Wagyu burger topped with smoked cheddar, arugula, tomato, house pickles and lemon basil aioli

### ITALIAN BURGER 19

6oz burger made from a blend of Angus beef and Italian sausage. Topped with provolone, roasted tomatoes, arugula and sun-dried tomato aioli. Finished with crispy onions

### VEGGIE BURGER 19

5oz cannellini bean & quinoa burger topped with roasted garlic aioli, tricolour candy tomato zucchini salsa and arugula.

*Add house-cured smoked bacon to any burger 3*

### MUFFALETTA 16

This world class sandwich with Sicilian roots has a combination of ham, mortadella, salami and provolone topped with arugula, roasted garlic aioli and a blend of chopped olives. Served on a crusty **ONE** Italian bun

### TURKEY PASTRAMI 16

There is something perfect about this sandwich. Turkey, smoked bacon, pickled red onions, gruyère, arugula and grainy mustard. Grilled on **ONE** sourdough

### CHICKEN PESTO 16

This grilled chicken sandwich goes above and beyond. Layered with basil pesto, pickled red onions, roasted red peppers, baby spinach, tricolour blistered tomatoes and fontina. Served on a crusty **ONE** Italian bun

### EGGPLANT PARMESAN 16

Pan-fried panko-crusted eggplant topped with rich marinara sauce, roasted red peppers, onions, garlic basil ricotta and arugula. Served on a crusty **ONE** Italian bun

## PASTA

*substitute gluten-free pasta 3*

*\*\*may have come in contact with wheat flour\*\**

### ONE LASAGNA 23

Wood-fired lasagna prepared fresh daily with layers upon layers of homemade pasta, ricotta, parmigiano, mozzarella and pecorino with a rich meat sauce

**Vegetarian Lasagna available**

### CONCHIGLIE ALL' ARRABBIATA 21

Pan-fried conchiglie pasta tossed with semi-dried tomatoes, fresh herbs and Calabrese chilies. Sautéed in extra virgin olive oil with garlic and plum tomatoes. Topped with parmigiano

### SPAGHETTI & MEATBALLS 20

Our signature **ONE** meatballs in a rich homemade marinara sauce with parmigiano and fresh basil

### SEAFOOD FRA DIAVOLO BUCATINI 23

Bucatini pasta sautéed in extra virgin olive oil, crushed chilies and white wine with an array of fresh scallops, calamari and shrimp. Coated in a rich tomato sauce and topped with fresh basil

### LEEK & WILD MUSHROOM RISOTTO 23

A classic Northern Italian rice dish cooked with leeks, wild mushrooms, tartufata, tricolour candy tomatoes and white wine. Topped with roasted pine nuts, chives and parmigiano

### ONE CANNELLONI 21

Traditionally made by rolling sheets of fresh pasta into cylinders, **ONE** cannelloni is stuffed with spinach and four cheeses - ricotta, mozzarella, parmigiano and pecorino. Finished with a rich tomato sauce and shaved parmigiano

## READY-MADE MEALS TO-GO

ORDERS PLACED BY 7PM FOR NEXT DAY PICK-UP

\$45.99 for 2 people

\$79.99 for 4 people

plus taxes

### ROTISSERIE CHICKEN

Herbed rotisserie chicken served with focaccia & balsamic bread dipper, seasoned winter vegetables, mini red garlic mashed potatoes and choice of salad

### CANNELLONI

Four cheese & spinach cannelloni served with focaccia & balsamic bread dipper, seasoned winter vegetables and choice of salad

### SALAD CHOICES

#### MANDARIN ORANGE EXPLOSION

Baby spinach, candy tomatoes, feta, red onion, walnuts, mandarin oranges and raspberry vinaigrette

#### HOUSE

Heritage greens, cucumber, radish, carrots, tomatoes, celery and house vinaigrette

#### CAESAR

Romaine hearts, pancetta, focaccia croutons, parmigiano and **ONE** Caesar dressing

## MAINS

*All mains are served with seasonal vegetables and Chef's daily potato*

*Add 6oz Atlantic Canadian lobster tail 26*

*Add four black tiger garlic shrimp 12*

### CAPRESE GRILLED BEEF TENDERLOIN 42

8oz AAA tenderloin marinated with garlic, honey, extra virgin olive oil, thyme, oregano and balsamic. Finished with fior di latte, tomatoes and fresh basil

### ONE STYLE RIBEYE 44

Charbroiled 12oz ribeye topped with a mixture of extra virgin olive oil marinated roasted red peppers, garlic, mushrooms, red onions, fresh basil and parsley. Finished with parmigiano and balsamic glaze

### PARMESAN HERB-CRUSTED SALMON 32

5oz Scottish Organic Atlantic salmon fillet pan-seared with a crust of panko, parmesan, fresh thyme, rosemary, parsley, nutmeg, garlic and topped with a lemon infused extra virgin olive oil

### SPINACH CHICKEN 28

Charbroiled boneless chicken breast with steamed baby spinach, roasted red peppers and feta. Finished with a honey mustard glaze

## DESSERT

Ask your server for Daily Selection

*Add a bottle of wine  
or beer to your meal!*

Ask us about our selection

### ONE MEAT LASAGNA

Lasagna made with beef, pork, rich tomato sauce and housemade pasta. Served with focaccia & balsamic bread dipper, seasoned winter vegetables and choice of salad

### VEGGIE LASAGNA

Layers of housemade pasta with fresh vegetables and rich tomato sauce. Served with focaccia & balsamic bread dipper, seasoned winter vegetables and choice of salad

### CHICKEN PARMESAN

Pan-fried breaded chicken cutlets topped with marinara and parmigiana. Choice of penne or mini red garlic mashed potatoes. Served with focaccia & balsamic bread dipper, seasoned winter vegetables and choice of salad