SMALL PLATES

Marinated Olives Citrus, herb, chili	\$7	Mussels & Crusty Bread 1lb P.E.I mussels, shallot, garlic, lemon, white wine, crème fraiche Fried Calamari & Vegetables	\$20
Crusty Bread Extra virgin olive oil & aged balsamic	\$5		\$18
Shoestring Fries Asiago cheese, rosemary, bomba mayonnaise	\$9	Artichoke, pepper, onion, lemon aioli, spicy 'nduja tomato sauce	
Fried Bread Prosciutto, Parmigiano Reggiano cheese, pepperoncini, roasted garlic & basil ranch	\$13	Autumn Salad Arugula, phyllo baked goat cheese, thyme roasted squash & apple,	\$17
Soup of the Day Small & 1/2 loaf of crusty bread Large & full loaf of crusty bread Ask your server about Chef's inspired creation	MP	vanilla truffle honey vinaigrette	
		Caesar Salad Romaine, creamy roasted garlic dressing, maple pancetta, Parmigiano Reggiano cheese breadcrumbs	\$15

Pizza

Feature Pizza Ask about today's creation	MP	The Canadian Junction Fennel sausage, maple pancetta, marsala mushrooms, maple balsamic reduction, smoked scamorza cheese	\$25
Coal Pusher Pepperoni Tomato sauce, pepperoni, fresh oregano, mozzarella & Parmigiano Reggiano cheese	\$20		d
Direct To NS Donair sauce, donair meat, white onion, diced tomato, mozzarella cheese	\$23	The Formaggi Freight Train Roasted garlic butter, five cheeses, finished with truffle honey, arugula Add prosciutto \$4	\$21
Margarita Manifest Tomato sauce, fresh basil, extra virgin olive oil, sea salt, stracciatella cheese Add spicy n'duja salami \$4	\$18		
		Add Calabrian chili & roasted garlic pizza oil	\$1.50
		Sub for gluten free crust \$3 Sub for dairy free cheese \$3	

ENTREE

Feature Ask about today's feature Entree	MP	Risotto di Fungi Balsamic glazed mushroom & onion, pecorino cheese Add 4oz seared scallop \$12	\$19
Pappardelle Ragu	\$25		
Beef shank, gremolata, Parmigiano Reggiano cheese		Chicken Parmesan Mascarpone polenta, smoked mozzarella, pomodoro	\$23
Fettuccine Alfredo Confit chicken leg, roasted garlic,	\$24	Substitute polenta for pomodoro spaghettini \$6	
toasted cream, Piave cheese		Cod Fish & Clam Cacciatore Baby potato, sweet pepper & onion, tomato,	\$27
Baked Potato Ravioli Baked potato, fontina cheese, smoked bacor créme fraiche, chive, black pepper	\$26 on,	capers, Castelvetrano olives	
		Sub for gluten free pasta \$2	

Please inform your server if you have any dietary restrctions or allergies, so we can do our best to provide you with a safe meal. We can not guarantee anything to be 100% celiac friendly.

Groups of 8+ are subject to automatic gratuity.

Sub for dairy free cheese \$3

