



SMALL PLATES

Focaccia (VN) House made focaccia topped with tomato, oregano, and olive. Served with a choice of tomato butter or balsamic vinegar & olive oil	\$8	Prosciutto Bread (V-P) Fried knots of our house-made pizza dough, served with roasted garlic ranch, sliced prosciutto, shaved Parmigiano Reggiano cheese, pepperoncini, and herbs	\$15
Marinated Olives (GF, VN) Marinated olive variations with Calabrian chili and herbs	\$9	Tuna Crudo (GF, DF) 2 oz yellowfin tuna loin, served with basil oil, toasted almond, fried caper, orange segment, and nduja vinaigrette	\$17
Shoestring Fries (V, DF-P, GF) House-cut fries tossed in herbed salt and asiago, served with Bomba mayo	\$9	Ham and Melon (GF, DF-P) Bocconcini cheese, shaved speck, fresh cantaloupe compressed with prosecco, marinated zucchini, balsamic reduction, toasted pistachio and basil	\$17
J16 Caesar Salad (GF-P, V-P) Chopped romaine tossed in our house-made creamy Caesar dressing, topped with maple glazed pancetta, shaved Parmigiano Reggiano cheese, and toasted herbed breadcrumbs	\$15	Calamari (DF-P) Flour & panko deep fried squid, served with creme fraiche, Calabrian chili, lemon, and herbs	\$17
ADD confit chicken	\$7		

PIZZA

Sub for gluten free crust \$3.50 - or - vegan/dairy free cheese \$4

Feature Pizza Ask about today's creation	MP	Canadian Junction Garlic butter, Ciro's smoked mozzarella cheese, fennel sausage, crispy bacon, and roasted marsala mushrooms, topped with maple balsamic reduction and chives	\$26
Margarita Manifest (V, VN-P, GF-P, DF-P) Pomodoro sauce, bocconcini cheese, extra virgin olive oil, and fresh basil	\$20		
ADD Nduja or Shaved Speck	\$4.50	Capricciosa Caboose (V, GF-P, DF-P) Pomodoro, bocconcini, black olive, marinated artichoke, and roasted marsala mushrooms	\$22
Coal Pusher Pepperoni (VN-P, GF-P, DF-P) Pomodoro sauce, Ciro's mozzarella cheese, pepperoni, oregano and Parmigiano Reggiano cheese	\$22	ADD Sliced Prosciutto or White Anchovy	\$4.50
SUB Vegan Pepperoni	\$5	Manitoba Rails & Brine (GF-P, V-P) Garlic butter, Ciro's smoked mozzarella cheese, sliced dill pickle, topped with shaved speck, dill pickle mayo, and hot honey	\$26
Formaggi Freight Train (V, GF-P) Garlic butter, four cheese blend, truffle honey, arugula, toasted pistachio	\$23		
ADD Prosciutto	\$4.50	Next Stop, Buffalo (GF-P) Spicy buffalo sauce, fontina cheese, confit chicken, red onion, blistered cherry tomato, gorgonzola cream sauce, and chives	\$25
ADD Calabrian chili & roasted garlic pizza oil	\$1.50		

PASTA & MAINS

Sub for gluten free bread/pasta \$5 - or - vegan/dairy free cheese \$4 - or - sub caesar salad \$7.50

Feature Ask about today's feature Entree	MP		
Meatballs 6 oz D'Aubins ground pork, slow cooked in tomato sauce, served with cheesy polenta and herbs			\$19
Steak Tagliata (GF, DF-P) 6 oz PEI blue dot bavette steak with herbed confit baby potato, gremolata, pickled horseradish, and a cherry tomato and arugula salad			\$32
ADD ½ lobster in shell			\$24
French Onion Burger (GF-P, DF-P) Toasted brioche bun, Route One Market's 5 oz beef patty, topped with herbed onion mayo, sherry glazed onion, gruyere cheese, pancetta, and onion rings, served with fries			\$23
Lobster Tagliatelle (GF-P) Half lobster in shell, served with hand-made tagliatelle, tossed in a lemon-basil cream sauce. Topped with fresh snow peas, pangrattato, lemon, and herbs			\$39
3 Cheese Agnolotti (V-P) Ricotta cheese, Parmigiano Reggiano cheese, and fontina cheese-filled agnolotti served in a cacio e pepe style broth with pancetta, topped with lots of parmesan, egg yolk puree, and fresh cracked black pepper			\$25
Tuna Aglio Olio (DF, GF-P) 5 oz seared yellowfin tuna crusted with lemon pepper seasoning, served with spaghetti tossed in confit onion, garlic, and Calabrian chili, topped with fennel crudité and fried capers			\$25
Penne Alla Vodka (GF-P, DF-P, V-P) 4 oz confit chicken and blistered cherry tomatoes served with penne tossed in a zesty vodka rose sauce, topped with breadcrumbs, Ciro's stracciatella cheese, and basil			\$25

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.
V - Vegetarian VN - Vegan DF - Dairy Free GF - Gluten Free P - Possible

Groups of 8+ are subject to automatic gratuity.