

ANTIPASTI

PARMIGIANA DI MELANZANE | 18

Lightly fried eggplant, whipped burrata, house-made tomato sauce, parmigiano reggiano

ANTIPASTO FOR TWO | 26

Local Ontario meats and cheese, olives, fruit preserve, Andolini's homemade bread

INSALATA

Add 4 pieces speducci | 8

Add roasted crispy chicken breast | 13

CAESAR | 16

Romaine, kale, frisée, croutons, thick-cut guanciale, parmesan, house-made dressing

WINTER SALAD | 16

Castelfranco, treviso, pear, candied pistachio, pecorino, maple vinaigrette

CAPRESE | 17

Heirloom tomatoes, burrata, balsamic pearls, basil oil

PIZZA

BIANCO:

FREDO | 18

Grass fed mozzarella, steamed and sliced russet potatoes, Calabrese nduja with fresh rosemary and olive oil.

PENTANGELI | 18

Sauteed cremini mushrooms, fior di latte, house-made toasted breadcrumbs and truffle oil.

TESSIO | 20

Mortadella, fior di latte, chilies, toasted pistachios and olive oil

BARZINI | 20

Arugula, sundried tomatoes, Niagara prosciutto, fior di latte, grana padano with a balsamic reduction

ROSSO:

MICHAEL | 17

Organic tomatoes, fior di latte, fresh basil, extra virgin olive oil and 36 month parmigiano reggiano

MOE GREENE | 19

Organic tomatoes, grass fed mozzarella and Ezzo organic pepperoni

LUCA BRASI | 19

Organic tomatoes, fior di latte, fresh basil, extra virgin olive oil, spicy sopressata and roasted black olives

APOLLONIA | 20

Organic tomatoes, fior di latte, Italian ham, marinated artichokes, roasted black olives and roasted mushrooms

CLEMENZA | 22

Organic tomatoes, Italian pork sausage, Ezzo organic pepperoni, hot sopressata, grass fed mozzarella and oregano

SANTINO | 23

Organic tomatoes, burrata di Puglia, arugula, fresh basil and olive oil
Add Niagara prosciutto | 3

PANINI

Additional Toppings: caramelized onions, roasted balsamic peppers, sauteed mushrooms, bomba | 1 • grilled rapini | 2

VEAL OR CHICKEN PARMESAN | 14

Served with tomato sauce, grass fed mozzarella, parmesan

GRILLED SAUSAGE | 14

Served with tomato sauce, caramelized onions, roasted balsamic peppers

All paninis are served on Andolini's homeade bread, available in store

PASTA

All pastas are made fresh in-house

CARBONARA | 20

Bucatini, thick cut guanciale, pecorino romano, black pepper, egg yolks

SAFFRON SHRIMP | 22

Linguine, fresh shrimp, saffron button, passata, peperoncino, chives

WINTER GNOCCHI | 24

Ricotta gnocchi, butternut squash, brown butter, sage

PROTEINE

SALMONE | 26

Grilled salmon filet, crispy spiced fingerling potatoes, dill tzatziki

BISTECCA | 28

8oz top sirloin, smoked mashed potatoes, grilled rapini, mushroom marsala glaze

DRINKS

Soft Drinks | 2
Bottled Water | 2
Sparkling Water | 2.50
Hals Drinks | 3
Lurisia Drinks | 3

Espresso | 2.50
Double | 3
Macchiato | 3
Americano | 3
Cortado | 3.50

Cold Brew | 4
Cappuccino | 4.50
Latte | 5

BAKERY

Muffins | 3
Scones | 3.50
Butter Croissants | 4

Sourdough Baguettes | 5
White Sourdough | 5
Country | 6

Seeded | 6
Large Buns | .85
Small Buns | .55

HEAD CHEF: MARCELO POLA