

# Quick ITALIAN LUNCH

## TASTE OF LA PIAZZA MENU | \$28

*per person • choice of 3*

### BRUSCHETTA DI TONNO E PEPERONATA

*Callipo Olive Oil Poached Tuna, Housemade  
Peperonata, Grilled Rustic Bread*

### BROCCOLI FRITTI

*Lightly Fried Broccoli, Bagna Cauda*

### ARANCINI CON PROSCIUTTO E PISELLI

*Lightly Fried Risotto Balls, Prosciutto Cotto,  
Spring Peas, Bella Casara Caciotta, Pecorino Romano DOP*

### BARBABIETOLE

*Roasted Beets, Red Wine Agrodolce, Ricotta, Arugula, Hazelnuts*

### INSALATA TROTA AFFUMICATA

*Mixed Lettuce, Pecorino Dressing, House Smoked Ontario Trout,  
Pecorino Romano DOP, Agostino Recca Anchovy Breadcrumbs*

### POLPETTE

*Braised Linton Pasture Pork and PEI Beef Brisket Meatballs,  
Housemade Mutti Tomato Sauce, Parmigiano Reggiano® DOP*

### MOZZARELLA

*Housemade Fior di Latte Mozzarella,  
Sun-dried Tomato Pesto, Sea Salt*

### AGNOLOTTI DEL PLIN VERDE AL FORMAGGIO DI CAPRA

*Housemade Goat Cheese Filled Pasta,  
Orange Fennel Butter, Perenzin Caciotta*

### FUSILLI CON PESTO TRAPANESE

*Housemade Fusilli, Tomato, Basil and Almond  
Pesto, Pecorino Romano DOP*

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## VINI BY THE GLASS

*3oz pours*

### SPUMANTE | SPARKLING

Prosecco NV 9  
Ronco Belvedere | *Veneto (Glera)*

### BIANCHI | WHITE

Grillo 'Bio' 2020 9  
Settesoli | *Sicilia*

Pinot Bianco 2020, 11  
Peter Zemmer | *Trentino-Alto Adige*

### ROSSI | REDS

Aglianico 'Lucchero' 2016 9  
La Guardiense | *Campania*

Chianti Classico 'Olinto' 2017 13  
I Fabbri | *Toscana*

*Looking for more vino?*

*See our main menu for extensive options by the glass and by the bottle!*