FALL TAPAS MENU

ITALIAN-INSPIRED DISHES FOR SHARING

ANTIPASTO

1 ROASTED BRUSSELS SPROUTS
Oven-roasted Brussels sprouts finished with crispy bacon and freshly grated Grana Padano.

2 SPICY TOMATO MUSSELS
Steamed mussels simmered in a vibrant chili, white wine, and tomato broth.

3 ZIA'S RICE BALLS
Crispy golden risotto balls with a molten provolone centre, served with house pomodoro.

4 GOAT CHEESE DIP
Warm goat cheese baked with artichokes and spinach, served with toasted pita wedges.

5 GARLIC SHRIMP
Tender shrimp sauteed in roasted garlic and bright lemon butter.

6 MOZZARELLA-STUFFED RAVIOLI
Lightly fried until golden, filled with melted mozzarella, and served with house pomodoro.

7 ROASTED PEAR & STRACCIATELLA CROSTINI
Charred focaccia topped with creamy stracciatella, roasted Ontario pears, crispy coppa, rosemary, and aged balsamic.

8 PARMESAN CHIPS
Crispy house-made potato chips tossed with Parmigiano, roasted garlic, chives, and sea salt, served with lemon aioli.

9 CALAMARI FRITTI
Tender calamari lightly dusted and fried until golden, served with lemon aioli.

10 ROASTED GARLIC AL FORNO
Whole roasted garlic bulb served with grilled focaccia, Tuscan white bean crema, rosemary, Calabrian chili oil, and flaky sea salt.

11 DRY RIBS
Slow-cooked pork button bones finished with cracked pepper and sticky honey garlic glaze.

12 YORKSHIRE PUDDING
Golden Yorkshire pudding filled with tender braised beef and savoury jus.

13 MEATBALLS
Italian-style meatballs slowly simmered in house pomodoro and finished with shredded Asiago.

14 ROASTED POTATOES ALLA NORCINA
Crispy roasted potatoes with Italian sausage, rosemary, garlic, Pecorino, and truffle crema.

15 SAVOURY PUMPKIN ZEPPOLE
Italian pumpkin fritters with Parmigiano, crispy sage, and Calabrian chili honey.

16 CHICKEN SALTIMBOCCA SPIEDINI
Grilled chicken skewers wrapped in prosciutto with crispy sage, white wine glaze, and charred lemon.

17 POMODORO E BASILICO WOOD-FIRED BRUSCHETTA
Tomatoes, basil, garlic, red onion, extra-virgin olive oil, sea salt, and Parmigiano.

DRINK SPECIAL

$5.00 OFF

60 OZ PITCHERS | REGULAR $35.00

JOHNNY ROCCO'S RED SANGRIA
WHITE SANGRIA
SPARKLING STRAWBERRY ROSE SANGRIA
PEACH SANGRIA
MANGO COCONUT SANGRIA
RASPBERRY & ROSEMARY LEMONADE
WATERMELON, BERRIES & MINT
CHERRY, CRANBERRY & ORANGE

INSALATA

18 ASIAGO CAESAR
Crisp romaine tossed in creamy Asiago dressing with smoked bacon, seasoned croutons, and Parmesan.

19 APPLE PECAN
Goat cheese, roasted red peppers, cran-raisins, and balsamic dressing.

PASTA

20 CARAMELIZED ONION & ASIAGO RAVIOLI
Cheese ravioli with caramelized onions, brown butter, crispy sage, Parmigiano, and aged balsamic.

21 BUTTERNUT SQUASH RISOTTO
Creamy Carnaroli risotto with roasted butternut squash, mascarpone, crispy sage, Parmigiano, and toasted pumpkin seeds.

22 BAKED CHICKEN PENNE
Penne tossed with tender chicken in creamy rose sauce, baked beneath bubbling mozzarella.

23 MUSHROOM RAVIOLI
Cheese-filled ravioli in a velvety wild mushroom rose sauce, finished with Parmigiano.

24 CHICKEN TETRAZZINI
Penne pasta with chicken, mushrooms, garlic, and fire-roasted tomatoes.

PIZZA

25 MARGHERITA
House pomodoro, Fior di Latte mozzarella, fresh basil, and extra-virgin olive oil.

26 CHICKEN ALFREDO
Creamy Alfredo sauce, roasted chicken, mozzarella, and crispy bacon.

27 SICILIAN
Arrabbiata sauce, sausage, pepperoni, and roasted red peppers.

28 DOLCE & PICCANTE
Pomodoro, mozzarella, hot Italian salami, cup-and-char pepperoni, baby arugula, and honey.

29 PEAR & PROSCIUTTO
Roasted garlic crema, mozzarella, roasted pears, prosciutto, caramelized onions, rosemary, and aged balsamic.

PARMIGIANA

30 EGGPLANT PARMESAN
Breaded eggplant layered with house pomodoro, creamy ricotta, spinach, and melted mozzarella.

31 CHICKEN PARMESAN
Crispy breaded chicken topped with house pomodoro, melted mozzarella, and Parmigiano.

DOLCE

32 CANNOLI
Crisp pastry shells filled with sweet whipped ricotta and finished with pistachios and chocolate chips.

33 IN-HOUSE CHEESECAKE WITH SPICED APPLES
Our creamy in-house cheesecake topped with warm spiced Ontario apple compote, salted caramel, and amaretti crumble.

34 PISTACHIO & NUTELLA TIRAMISU CUPS
Layers of espresso-soaked ladyfingers, mascarpone cream, Nutella, and pistachio crumble, finished with cocoa.

For Tapas Thursday, all guests seated at the table must participate in the all-you-can-eat experience.
Please order thoughtfully; additional items are always available.
A $10.00 waste fee will be applied to tables with excessive uneaten food.
Menu items may change based on availability. Please advise your server of allergies.