

## SALAD

- 15 **Melon Caprese** heirloom tomatoes, bufala, greens, pistachio, basil, mint, aged balsamic
- 13 **Avocado Kale** mango, cherry tomato, kale, red onion, lime cucumber vinaigrette, sesame
- 14 **Niagara Peach** prosciutto, halloumi cheese, greens, pomegranate, almonds, sprouts, lemon mint vinaigrette

## PASTA

- 20 **Pappardelle Amatriciana** SM tomato sauce, local smoked bacon, guanciale, white onions
- 19 **Grilled Portobella Carbonara** pappardelle, seasonal mushrooms, greens, grana padano

## FROM THE WOOD GRILL

*Where we draw inspiration from around the world.*

- 16 **St Lucia Jerk Chicken** grilled ananas, cilantro
- 19 **Kalbi Korean Ribs** roasted peppers, cilantro, lime
- 14 **Portuguese Grilled Sardines** parsley farro, muhammara, charmoula, pomegranate seeds
- 15 **Wild Boar Meatballs** fire roasted tomatoes, grana padano, wood fired focaccia

## VEGETABLES

- 10 **Crispy Green Beans** truffle aioli, grana padano Potager en Provence grilled garden vegetables, smoked eggplant pesto, mint
- 10 **Crispy Brussels Sprouts** double smoked bacon, sun dried tomatoes, grana padano, lemon
- 10 **Dupont Street Corn** lime chili butter, cilantro, cotija cheese
- 10 **Potager en Provence** grilled garden vegetables, citrus pesto, heat, mint
- 10 **Fire Roasted Potatoes** Yams, blues, red, yukon, thyme, goat curds, aioli
- 10 **Warm Olives** ouzo, feta, citrus zest

## SWEET

- 9 **Defina Beignets** crème anglaise, berries

## WOOD FIRED PIZZA

Choose from **NAPOLETANA, ROMA, KAMUT\*** or **GLUTEN FREE** (add \$5) style pizza dough.

\*Kamut is an ancient grain with higher protein than regular flour (add \$1)

Substitute Fior di Latte with Bufala Mozzarella add \$3.00  
Our tomato sauce is made with San Marzano Tomatoes DOP.

- 14 **Pompei** SM tomato sauce, fior di latte, olives, anchovies, oregano, basil
- 15 **Diavola** SM tomato sauce, fior di latte, sopressata, grana padano, basil, oregano
- 16 **Campbell Park** SM tomato sauce, fior di latte, sopressata, mushrooms, red onions, grana padano, basil, oregano
- 16 **Roncy** fior di latte, yukon gold, double smoked bacon, caramelized shallots, grana padano, cracked black pepper, dill
- 17 **Rapini Sausage** fior di latte, straciatella, gremolata, rapini, caramelized shallots
- 17 **Junction Triangle** SM tomato sauce, fior di latte, portuguese chicken, red peppers, black olives, cherry tomato confit, red onions, lemon, parsley
- 18 **Pumba** SM tomato sauce, fior di latte, wild boar meatballs, mushrooms, grana padano, caramelized shallots, garlic confit, oregano
- 18 **Prosciutto** SM tomato sauce, fior di latte, arugula, grana padano, extra virgin olive oil, lemon
- 18 **The Red Hot Chilli Pepper** SM tomato sauce, fior di latte, hot chorizo, sopressata, roasted peppers, jalapenos, chili flakes
- 19 **Spanish Coca** SM tomato sauce, fior di latte, chorizo, arugula, peppers, chèvre, olives, caramelized onions, charmoula, sweet drops
- 21 **Maximus** steak, fior di latte, mushrooms, gorgonzola, tomato confit, caramelized shallots, salsa verde, grana
- 19 **2013 Pizza Expo Best Traditional Pizza; International Region** nduja sausage, SM tomato sauce, bufala, hen of the woods mushrooms, tarragon, basil
- 24 **2016 Pizza Expo Pan Division Sicilian Style, Second Place International Region: Capo Faro** fior di latte, smoked mackerel, grilled octopus, grana padano, caciocavallo, arugula, manchego, tomato confit, toasted fennel oil

## HAND CRAFTED VEGETARIAN PIZZA

- 13 **Margherita** SM tomato sauce, fior di latte, grana padano, basil
- 17 **Fire Roasted Tomatoes** tomato basil pesto, fior di latte, SM tomatoes, tomato confit, caciocavallo, arugula, olive oil, smoke salt
- 18 **Wild Mushroom** fior di latte, gorgonzola, seasonal mushrooms, kale, garlic, balsamic onion, lemon, truffle oil
- 16 **Ontario Farmer** kale jalapeno pesto, tomato confit, red peppers, feta, sprouts, citrus, sweet drops

*Defina is not a nut free environment,  
please notify us of any allergies.*