

SALAD

- 15 **Burnt Caprese** roasted vine tomatoes, bufala, roasted grapes, pistachio, aged balsamic, olive oil
- 13 **Honey Crisp Kale** apple, pecorino, maple cider vinaigrette, pomegranate, apple crisps
- 14 **Winter Roasted Pear Kale** prosciutto, grilled halloumi cheese, arugula, endive, candied pecan, pink peppercorn, lemon vinaigrette
- 14 **Wood Grilled Mushrooms** spinach, mixed mushrooms, caramelized shallots, garlic, toasted pin nuts, lemon oil, grana

PASTA

- 21 **Braised Short Rib Rigatoni** red wine shaved pecorino
- 19 **Green Pesto Penne** quinoa penne, wood grilled chard leek pesto, zucchini, broccoli, aglio olio, almond crumble, cashew cheese
- 19 **Grilled Portobella Carbonara** pappardelle, seasonal mushrooms, greens, grana padano

FROM THE WOOD GRILL

Where we draw inspiration from around the world.

- 16 **Tamarind Chicken** half chicken, chili ginger, coriander, sauteed rapini, sesame
- 15 **Wild Boar Meatballs** fire roasted tomatoes, grana padano, wood fired focaccia

VEGETABLES

- 10 **Crispy Green Beans** truffle aioli, grana padano
- 10 **Crispy Brussels Sprouts** double smoked bacon, sun dried tomatoes, grana padano, lemon
- 10 **Grilled Shishito Peppers** romanesco, toasted almond crumble
- 10 **Citrus Roasted Beets** goat yogurt, fennel, orange, pistachios, dill
- 10 **Fire Roasted Potatoes Poutine** fingerlings, thyme, mushroom gravy, curds
- 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.

- 15 **Pompei** SM tomato sauce, fior di latte, olives, anchovies, oregano, basil
- 16 **Diavola** SM tomato sauce, fior di latte, sopressata, grana padano, basil, oregano
- 17 **Campbell Park** SM tomato sauce, fior di latte, sopressata, mushrooms, red onions, grana padano, basil, oregano
- 17 **Roncy** fior di latte, yukon gold, double smoked bacon, caramelized shallots, grana padano, cracked black pepper, dill
- 17 **Junction Triangle** SM tomato sauce, fior di latte, portuguese chicken, red peppers, black olives, cherry tomato confit, red onions, lemon, parsley
- 18 **Rapini Sausage** fior di latte, straciatella, gremolata, rapini, caramelized shallots
- 18 **Prosciutto** SM tomato sauce, fior di latte, arugula, grana padano, extra virgin olive oil, lemon
- 19 **The Red Hot Chilli Pepper** SM tomato sauce, fior di latte, hot chorizo, sopressata, roasted peppers, jalapenos, chili flakes
- 19 **Pumba** SM tomato sauce, fior di latte, wild boar meatballs, mushrooms, grana padano, caramelized shallots, garlic confit, oregano
- 20 **Spanish Coca** SM tomato sauce, fior di latte, chorizo, arugula, peppers, chèvre, olives, caramelized onions, charroul, sweet drops
- 21 **Maximus** steak, fior di latte, mushrooms, gorgonzola, tomato confit, caramelized shallots, salsa verde, grana
- 20 **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

- 14 **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
- 19 **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.*