

The food is North American modern. The atmosphere is relaxed. We use only the finest ingredients in all our dishes and we pride ourselves on sourcing them locally whenever we can.

STARTERS

FOCACCIA & HUMMUS fresh focaccia, our signature hummus with olive oil and everything seasoning. 13

PROSCIUTTO PLATE sliced prosciutto, gnocco fritto, olive oil ricotta, marinated olives. 21

TOSTADAS crisp corn tortillas, chipotle bbq pork, gouda, guacamole, radish, pickled jalapeño. 23

STICKY RIBS pork back ribs, hoisin glaze, wood fire baked, togarashi spice. 24

WARM CRAB DIP red crab meat, cream cheese, old bay seasoning, hot sauce, baked in the wood oven. tortilla chips. 24

CHEESE RISOTTO BALLS fontina, pecorino and ricotta risotto, fried, wood oven tomato sauce. 23

MISTO FRITTI calamari, shrimp, cod, lemon aioli. 23

GARLIC SHRIMP garlic butter, white wine, lemon, parsley, focaccia bread. 22

SALADS

VILLAGE SALAD local tomatoes, persian cucumbers, red onion, bell pepper, feta, oregano vinaigrette. 20

CARIBOU CAESAR flatbread croutons, pancetta, parmesan. 20

ARUGULA SALAD starter size, baby gem lettuces, radish, italian vinaigrette. 10

MAINS

KOREAN FLATIRON STEAK 8oz certified angus beef®, gochujang glaze, grilled, carved over kimchi fried rice with fried egg. 48

BLACKENED PORK CHOP heritage pork, bbq rub, cast iron seared, roasted apples, vanilla rum-apricot glaze, buttered potatoes, pancetta brussel sprouts. 49

ROASTED SALMON wood oven roasted salmon, topped with a grilled artichoke-pistachio relish. roasted zucchini-spinach risotto, basil oil. 51

PIRI PIRI CHICKEN boneless half chicken, wood roasted, piri sauce, charred peppers, shoestring fries. 43

TUNA TATAKI ginger-chili tamari, wasabi-mayo, crispy sticky rice, spicy bean sprouts, sesame cucumber salad. 37

PORCINI FILET grilled 7oz certified angus beef®, bacon wrapped, whipped golden potatoes, roasted mushrooms, asparagus, braised onion jus. 65

CHICKEN MILANESE & GNOCCHI chicken milanese, pan fried golden, topped with potato gnocchi in a tomato vodka cream sauce, stracciatella cheese. 38

RISOTTO ALLE ZUCCHINE (V) creamy risotto with grilled zucchini, spinach, finished with basil oil, crispy artichokes. 30

PASTA

TAGLIATELLE slow cooked tomato ragù of braised pork & beef ribs, scented with rosemary, topped with parmesan cheese. 36

LUMACHE RIGATE ALLA VODKA spicy oven roasted tomato sauce, cream, butter, basil, vodka, parmesan cheese. 34
add sautéed shrimp 10

PENNE pancetta, asparagus, peas, parmesan cream, wood roasted chicken supreme. 38

SEAFOOD LINGUINE shrimp, bay scallops, mussels, tomato, basil, fresh saffron linguine, bagna butter. 41

WOOD OVEN PIZZAS

CAPRICCIOSA tomato sauce, mozzarini, parmesan, ham, mushroom, grilled artichokes, olives, oregano. 26

FIG AND PEAR olive oil, mozzarella, italian ham, aged gouda, arugula, roasted pears, black mission figs. 26

PROSCIUTTO ARUGULA tomato sauce, basil, mozzarini, parmesan, olive oil. 26

BROOKLYN tomato sauce, pecorino, mozzarella, garlic confit, charred smoked pepperoni, basil, ricotta, hot honey. 26

SIENNA MARGHERITA tomato sauce, sea salt, olive oil, basil, mozzarini, parmesan. 24

GLASS WINES

RED 7oz glass

- the wanted zin old vines zinfandel 14
- beronia tempranillo 14
- henry of pelham baco noir 15
- rodet côtes du Rhône 15
- trivento reserva malbec 16
- finca decero remolinos cabernet 18
- bachelder ‘parfum’ pinot noir 19

WHITE 7oz glass

- barone montalto pinot grigio 14
- pasqua soave 14
- deinhard green label riesling 14
- calmel & joseph villa blanche chardonnay 17
- bollini pinot grigio 18
- kim crawford sauvignon blanc 20

SPARKLING 5oz glass

- val d’oca prosecco 13
- chiarli castelvetro lambrusco 13

BEER

ON TAP 16oz glass

- lakehead brewing selection 10
- dawson trail selection 10
- lake of the woods selection 10

BOTTLE / CAN

- | | |
|------------|-------------------------------|
| corona 9 | coors light 8 |
| heineken 9 | lago mexican-style lager 9 |
| peroni 9 | great big tea hard iced tea 8 |

MICRO BREWS

- lakehead brewery light lager 9
- lake of the woods sultana gold blonde ale 10
- dawson trail plinth german pils 10
- collective arts life in the clouds new england ipa 10

NON ALCOHOLIC BREWS

- clausthaler premium non alcoholic 9
- 0.0 peroni 8

COCKTAILS 1oz

DARK & STORMY

capitan morgan spiced rum, lime, ginger beer, ginger ale, bitters. 13

MAPLE MULE

cabot trail maple whiskey, lime juice, maple syrup, ginger beer. 13

REBEL

blueberry vodka, fresh mint, muddled lemon, white cranberry, 7up, soda. 13

MOUNTAIN MAN

canadian club whiskey, peach schnapps, lemon juice, maple syrup, ginger beer. 13

CRAFT COCKTAILS 1.5oz

HUGO LAMBRUSCO SPRITZ

st. germaine, lambrusco, fresh mint, soda. 15

ITALIAN CHERRY MARGARITA

tequila blanco, amaretto, pitted cherries, lime juice, simple syrup. 15

CANDY APPLE NEGRONI SOUR

dillon’s 22 gin, campari, sweet vermouth, spiced apple cider, lemon juice, grenadine, egg white. 15

WHITE LINEN

bombay sapphire gin, st. germaine, cucumber, lemon juice, simple syrup. 15

SHAKEN + STIRRED 2OZ

PINK PONY CLUB

beefeater gin, campari, lemon juice, strawberry syrup, egg white. 16

CANADIAN OLD FASHIONED

forty creek barrel select whisky, maple syrup, maraschino cherry, orange slice, lemon, bitters. 16

SALTED CARAMEL ESPRESSO MARTINI

iceberg vodka, kahlua, espresso, caramel syrup, sea salt. 16

BARREL AGED 3OZ

NEGRONI

campari, beefeater gin, sweet vermouth. 17

WHISKEY MANHATTAN

forty creek barrel aged whiskey, cinzano rosso, maple syrup, orange bitters. 17

ZERO-PROOF DRINKS

PINK FAUX-JITO

muddled mint, white cranberry, lime and lemon juices, ginger ale, raspberries, cranberry juice. 10

PINK STARBURST DIRTY SODA

7up, watermelon syrup, pineapple syrup, coconut milk. 9

ORANGE CREAMSICLE

orange juice, vanilla syrup, 7up, heavy cream. 9

GIN & TONIC

atypique non-alcoholic sparkling cocktail. 9

AMARETTO SOUR

atypique non-alcoholic sparkling cocktail. 9

