

Primo

GARLIC PARM FRIES 16 🌱*

hand-cut potatoes, grated parmesan, minced garlic, house aioli

STEAK BITES 20 🌱

crispy coated flash-fried tenderloin, maple garlic sauce, smoked aioli

STRACCIATELLA 19

house-made stracciatella cheese, sweet corn purée, toasted flat bread

CALAMARI 20 🌱*

dusted and fried ocean gems, shallots, kalamata olives, curry aioli, mango vinaigrette, lime

FRIED MUSHROOMS 18

breaded oyster mushrooms, root vegetable slaw, blood orange vinaigrette, tomato aioli

STARTER CAESAR SALAD 15

romaine hearts, pancetta chip, crispy capers, croutons, shaved parmigiano

Pizzas

** we are happy to cook pizzas as your first course, but they will take longer to prepare**

MARGHERITA 27

signature marinara, buffalo mozzarella, fresh basil, parmesan petals

SALUMI DIAVOLO 29

salami, pancetta, roasted red peppers, sambal chili pesto, buffalo mozzarella

PATATOSA 26

basil pesto, white cheddar, thin-sliced potatoes, rosemary, olive oil

OLIO D'OLIVA 28

roasted garlic pesto, olives, capers, preserved lemon, buffalo mozzarella

PROSCIUTTO + BLUE 26

kale pesto, buffalo mozzarella, red onion jam, prosciutto di parma, arugula, blue cheese, walnuts

*Join us every Wednesday @ 4pm for
PIZZA & PINOT
\$17 pizza & ½ price bottles of pinot*

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*gluten free pizza not available

Secondo

COSTOLA CORTA 43

(beef short rib)

AAA Ontario short rib, potato and butternut mashed, chef's vegetables, port demi

SALMON al CARTOCCHIO 40

atlantic salmon wrapped in parchment, oven baked with fingerling potatoes, chef's vegetables, preserved lemon, beurre-blanc

PORK SCALLOPINI PICCATA 38

breaded pork cutlets, potato and butternut mashed, chef's vegetables, lemon piccata cream sauce

Risotto

ANATRA (duck) 35

duck confit polpette,
roasted butternut squash,
pickled onions, blood orange

ROASTED CORN + LEEK 34 *

roasted sweet corn, sautéed leeks,
crispy salami, kale

Ensalata

WEDGE SALAD 21

baby gems, blue cheese dressing, pancetta chip, egg, tomato, cucumber

MOROCCAN CHICKEN SALAD 27


chickpeas, cherry tomatoes, dates, goat cheese, mango vinaigrette, walnuts, topped with a moroccan-spiced grilled chicken breast and a curry aioli drizzle

CAPRESE SALAD 20

buffalo mozzarella, heirloom tomatoes, olive oil, fresh basil, balsamic reduction

MEAL CAESAR SALAD 21

romaine hearts, pancetta chip, crispy capers, croutons,
shaved parmigiano

* = gluten free with modifications

Pasta

CHICKEN PARMIGIANA 36

buttermilk chicken breast, gluten-free breading, melted parmesan and mozzarella, your choice of marinara, alfredo or rosé capellini

LEMON PISTACCHIO FETTUCINE 31

lemon and white wine cream sauce, pistachio herb pesto, red onion jam, arugula, crumbled goat cheese

SUN-DRIED TOMATO CAPELLINI 29

sundried tomato pesto, oyster mushrooms, arugula, basil oil, balsamic reduction

FETTUCINE ALLA SAMBUCA 32

mild andouille sausage, red onions and fresh herbs sautéed with white sambuca in a rosé sauce with arugula and parmesan cheese

KALE PESTO FETTUCINE 29

kale and herb pesto, roasted butternut squash, blood orange, red onion, crispy leeks, honey drizzle

TOMATO BACON CAPELLINI 31

Italian pancetta, bacon lardons, cherry tomatoes, roasted red peppers, marinara, prosciutto di parma

****add our garlic & cheese ciabatta bread to your pasta 8***

Sides

6 oz grilled chicken breast 9


4 oz atlantic salmon 12

garlic prawns (5 pcs) 9

sautéed oyster mushrooms 6

breaded chicken parmesan breast 11

All our noodles are made fresh in house daily from semolina flour and farm fresh eggs.

 *Gluten-free/egg-free penne available upon request.*

Please inform your server of any dietary restrictions as not all ingredients are listed.

 *Vegan modifications may be available upon request. Ask your server!*

All dishes have been designed to compliment all components.
Please avoid modifications of dishes unless it is an allergen.
Some modifications may not be possible.

Shy's Place

*Please note: as a fresh scratch kitchen, items may sell out at any time.
Menu and prices subject to change without notice, based on availability.
Wait times may be longer during prime dine times.*

lunch

TUESDAY – FRIDAY 11:30 - 2:30PM

appy hour

TUESDAY – SUNDAY 3 - 4PM

dinner

TUESDAY – SUNDAY 4 – 9PM

brunch

SATURDAY + SUNDAY 10:30 - 2:30PM

Tuesday – TAPAS SHARE PLATES

4PM-CL

\$15 TAPAS MENU + WINE AND DRINK SPECIALS

Wednesday – PIZZA + PINOT

4PM-CL

\$17 PIZZA + ½ PRICE BOTTLES OF ALL PINOT

Thursday - HALF PRICE 3 THIEVES

Private events + weddings

SEE HOST FOR INFORMATION

We are thrilled to be able to host you.

All parties of 8+ have an automatic 20% gratuity applied to the final bill(s).

Thank you for allowing us to honour all reservations by respecting your seating timeline.