INSALATE *[Salads]*

M I S T A Seasonal spring mix with Roma tomatoes, carrots, fennel & radish, tossed in a citrus vinaigrette (GF/V/NF/DF) 16

P E R A Baby arugula, radish, crumbled gorgonzola, bartlett pears & toasted walnuts tossed in balsamic vinaigrette (V/GF) 20

C A P R E S E Mozzarella di bufala with a mix of fresh tomatoes, basil infused olive oil & balsamic reduction (GF/V/NF) 23

G E M C A E S A R Baby Gem lettuce, radicchio, creamy caesar dressing, crispy prosciutto & radish, topped with breadcrumbs & Parmigiano cheese (NF) 20

ANTIPASTI CARNE E PESCE *[Meat & Seafood Appetizers]*

C A R P A C C I O D I M A N Z O House cured peppercorn crusted beef tenderloin, pickled red onion, truffle essence, baby arugula & shaved Parmigiano cheese (NF) 26

B U R R A T A Italian burrata cheese with prosciutto (pork), arugula, grapes & vincotto, topped with pistachio crumble (GF) 29

T A G L I E R E D I S A L U M I Chef's choice of Italian salumi (pork) & cheese, served with marinated olives & homemade focaccia (NF) 32

extra cheese add $8 *extra meat add $6*

P O L P E T T E A mix of beef, veal and pork meatballs braised in a homemade tomato sauce topped with ricotta salata & served with crostini focaccia ***exclusive to Thornhill**** 25

C A L A M A R I A L L A G R I G L I A Marinated grilled calamari, julienne roasted red peppers & scallions finished with a balsamic reduction (GF/NF) 26

C O Z Z E P.E.I Mussels in a choice of white wine, lemon, roasted fennel & garlic **OR** tomato basil sauce. Served with homemade focaccia (NF/DF) 23

P O L I P O A L L A G R I G L I A Braised Mediterranean octopus, roasted eggplant puree, potato, black olive tapenade & basil (GF/NF/DF) 27

Gluten Free (GF) | Dairy Free (DF) | Nut Free (NF) | Vegetarian (V) | Vegetarian contains rennet (V)*
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ANTIPASTI VEGITARIANI *[Vegetarian Appetizers]*

F O C A C C I A Served with black olive tapenade (DF/V/NF) 5

B R U S C H E T T A Toasted focaccia topped with diced Roma tomatoes & shaved Parmigiano cheese (V/ NF) 10

A R A N C I N I Sweet pea risotto balls stuffed with smoked provolone cheese with tomato sauce & topped with grated Parmigiano cheese (NF/V) 18

M E L A N Z A N A A L L A P A R M I G I A N A Lightly fried eggplant, layered with mozzarella di bufala, tomato sauce topped & Parmigiano cheese (NF/V) 22

F U N G H I D I B O S C O Herb-marinated roasted King Oyster mushrooms with arugula & radicchio topped with goat cheese & balsamic reduction (V/NF/GF) 24

PASTA GRANO DURO

Gluten free Pasta add $3

P E N N E A L L' A R R A B B I A T A Penne in tomato sauce with chili peppers & black olives topped with green onion (NF/V) 23

P E N N E A L L A V O D K A Penne with sautéed pancetta (pork) & green onions tossed in a vodka infused tomato cream sauce (NF) 27

F U S I L L I P E S T O E P O L L O Fusilli in basil pesto cream sauce, grilled chicken & sundried tomatoes topped with pecorino cheese 28

C A S A R E C C E Z U C C H I N E E G A M B E R I Casarecce served with sautéed shrimp, zucchini crema, fried zucchini & fresh herbs (NF) ***exclusive to Thornhill**** 30

L I N G U I N I M A R E Linguini tossed with sautéed shrimp, P.E.I mussels, scallops & calamari in a light white wine tomato sauce (NF/DF) 33

PASTA FRESCA & RISOTTO *[Fresh Pasta & Risotto]*

G N O C C H I Q U A T T R O F O R M A G G I Potato dumplings in a silky four cheese cream sauce (NF) 28

R A V I O L I F U N G H I Porcini & ricotta ravioli in a mushroom & truffle white wine butter sauce tossed with fresh herbs ***exclusive to Thornhill**** 34

T A G L I A T E L L E B O L O G N E S E Fresh Tagliatelle tossed with slow-braised ground beef & veal in a tomato sauce topped with pecorino cheese (NF) ***exclusive to Thornhill**** 28

R I S O T T O A L L' A R A G O S T A Whole butter poached lobster tail, langostinos, creamy carnaroli rice, mascarpone cheese & lemon (NF) ***exclusive to Thornhill**** 45

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SECONDI DI CARNE E PESCE *[Meat & Seafood Main courses]*

D I A N O M A R I N A Veal scaloppine in a mushroom cream sauce served with roasted potato & seasonal vegetable (NF) 35

P O L L O R I P I E N O Roasted chicken supreme stuffed with ricotta & spinach, served with roasted potatoes & seasonal vegetable in its own reduction ***exclusive to thornhill**** 34

A G N E L L O A L F O R N O Tomato braised lamb shank with parsnip mashed potatoes & seasonal vegetables (NF) 42

T A G L I A T A D I M A N Z O Grilled 12oz Canadian Angus striploin steak with arugula, charred bell peppers & onions, balsamic glaze & Parmigiano cheese (NF/GF) 59

B R A N Z I N O A L L A L I V O R N E S E Whole deboned Mediterranean Sea bass with cherry tomato, capers & black olive sauce, served with roasted potatoes & seasonal vegetables (NF/GF) 48

Z U P P A D I P E S C E Black tiger shrimp, P.E.I. mussels & calamari, gently stewed in a white wine tomato broth & served with homemade focaccia (NF) 47

CONTORNI *[Side dishes]*

Roasted potatoes	10
Seasonal Vegetables	10
Mista Salad	10
Linguini Aglio Olio	8
Penne in tomato sauce (full portion $20)	12
Fusilli in Rosé sauce (full portion $22)	14

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PIZZA

M A R G H E R I T A Tomato sauce, fior di latte, fresh basil & olive oil (V/NF) 19

I S A B E L L A Tomato sauce, fior di latte, roasted red peppers, mushrooms, spinach, caramelized onions & zucchini (V/NF) 22

L U C I A Tomato sauce, mozzarella, soppressata, chili flakes, red onion & honey (NF) 23

C O N T A D I N A Tomato sauce, fior di latte, grilled chicken, spinach topped with goat cheese & pesto 22

P R O V O L A Tomato sauce, fior di latte, smoked provolone, spicy Italian sausage (pork) & rapini (NF) 23

C A P R I C C I O S A Tomato sauce, fior di latte, spicy Italian salami (pork), mushrooms & roasted red peppers (NF) 23

P R O S C I U T T O E F U N G H I Tomato sauce, fior di latte, prosciutto cotto (pork) & mushrooms (NF) 22

B U F A L A Tomato sauce, mozzarella di bufala topped with arugula, prosciutto cotto (pork) & shaved Parmigiano cheese (NF) 25

Q U A T T R O S T A G I O N I Tomato sauce**,** fior di latte, artichoke, black olives, mushrooms & prosciutto cotto (pork) (NF) 24

L A V E C C H I A Tomato sauce, fior di latte, spicy Italian sausage (pork) & mushrooms (NF) 23

D I A V O L A Tomato sauce, fior di latte, spicy Italian salami (pork), black olives, jalapeno peppers & goat cheese (NF) 23

PIZZA BIANCA

M I A Fior di latte, mortadella (pork), mozzarella di bufala & basil pesto 23

F U N G H I Parmigiano, fontina, mushroom, truffle crema & hazelnut crumble (V) 24

J U L I A Grilled eggplant, caramelized onions, roasted cherry tomatoes, ricotta salata & fresh basil 24

S O P H I A Mozzarella, burrata, caramelized onion, fig, prosciutto & walnuts basil 29

P E R A Fior di latte, gorgonzola cheese, bartlett pear & honey (NF/V) 21

S A L M O N E Ricotta, fior di latte, smoked salmon, red onion & capers (NF) 24

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