

PICCOLI ANTIPASTI

Italian Inspired small plates

BRUSCHETTA CORRETTO

Warm Toasted bread topped with raw ripe tomatoes garlic torn basil and EVOO- single serving. 5.75

ZUPPA DEL GIORNO

Daily soup selection 7.50

CROSTINI DI CUCINA

Italian toast done two always changing ways. 12.00

MINISTRONE DI VERDURE

Hearty vegetable soup 8.50

ANTIPASTI

Antipasto means "before the meal" and is the traditional first course of a formal Italian dinner.

TERRINA DI FUNGHI

Mushroom terrine with house made pickles, jams and Gorgonzola cheese 10

INSALATA DI MISTA

Heritage greens, endive, asiago cheese tossed with house vinaigrette. 11.00

PIATTO DI SALUMI E FORMAGGI

A selection of always changing Denominazione d' Origine Protetta (roughly, "protected designation of origin") cold meats and local cheeses. Per person 17.50

INSALATA DI BARBABIETOLA E MOZZARELLA DI BUFALA

Roasted beet salad with buffalo mozzarella 12

The name Antipazzo is a play on two Italian words. Antipasto-which means appetizer and Pazzo which means a little crazy.



Our approach is based on how an Italian would cook here at Antipazzo, Creating Italian plates using various regional Italian recipes to match our regions seasons and flavours believing the Slow Food movement idea that food is defined by three interconnected principles:

GOOD

Quality, flavoursome and healthy food

CLEAN

Production that does not harm the environment

FAIR

Accessible prices for consumers and fair pay for producers.

PRIMI PIATTI

Primi Piatti are typically pasta based and served before the Secondo or enjoyed as a main course

SPAGHETTI CARBONARA II

A take on the Roman classic made with farm fresh eggs, cheese, pancetta, and black pepper but garnished with fresh quail egg. Primo 14.50 Secondo 18.50

RAVIOLI DI CASA

Butternut squash ravioli with brown butter sauce and fried sage. Primo 15.75 Secondo 19.75

GNOCCHI CON GORGONZOLA

House made gnocchi with prosciutto and Gorgonzola cheese Primo 15.50 Secondo 19.50

STINCO DI AGNELLO CON PAPPARDELLE

Lamb shank braised with tomato and fennel served on a bed of buttered parpadelle Secondo 27.00

SECONDI PIATTI

Traditionalists prefer to serve a well sourced protein with seasonal vegetables

TORRE DI FUNGHI

Roasted portobello mushroom stacked with white marinated white beans, roasted red peppers and eggplant with house made ricotta cheese 23.00

PORCHETTA ALLA PUTTANESCA

Stuffed pork belly with puttanesca sauce and roasted potatoes 28

GALLINA ALLA SALTINBOCCA

Roasted Quebec game hen with sage white wine polenta and soffritto 27.00

COSTATA DI MANZO

Slow braised beef short-rib with duck fat potatoes 29.00

MERLUZZO ARROSTO

Herb roasted cod with pickled mushrooms, zucchini and cherry tomatoes 26.00

Good

Clean

Fair

