

## PRIMI

Antipasto Misto	21
cured meat, assorted cheese, marinated wild mushrooms, olives, herb crostini	
di Mare	23
grilled octopus, scallops, tiger shrimp, calamari smoked salmon, crostini & lemon gremolata	
Rustic Bruschetta	12
tomato basil & padano herb ricotta, olive oil drizzle country olive tapenade	
Calamari Grigliata	15
grilled calamari, artichoke, arugula, crispy capers, tomato jam	
Beet Caprese	13
roasted beets, vine ripened tomato, bocconcini, almond pesto, balsamic reduction, extra virgin olive oil	
Cavolo Nero Salad	12
tuscan kale, cranberries, pecorino, toasted almonds, parmesan, lemon vinaigrette	

## PIZZA

Funghi	18
wild marinated mushrooms, balsamic glazed onions, fontina, truffle oil	
Prosciutto	18
bocconcini, basil, prosciutto di parma, lemon arugula, cherry tomato	
Pollo	18
chicken breast, black kale, roasted red pepper herb ricotta, mozzarella	
Speziatto	18
genoa salami, Italian sausage, spicy soppressata mozzarella	
Margherita	16
san marzano tomato sauce, fresh mozzarella, basil leaves	
Add-on	
marinated wild mushrooms, balsamic glazed onions, sweet peppers, sundried tomatoes, mediterranean olives, pepperoncini 1.75 ea soppressata, pancetta, smoked bacon, Italian sausage, pepperoni, chicken, feta, goat cheese, mozzarella, bocconcini, fontina 2.25 ea anchovies, smoked salmon, prosciutto, 2.75 ea	

All shared entrees add 3.50.

A 12.00 minimum charge per person between 11:30 - 2pm

18% Gratuity is added on groups over 10



[www.mioristobar.com](http://www.mioristobar.com)

## PASTA

Tagliatelle Salmone	22
atlantic salmon, brandy parmesan cream, spring peas fresh dill	
Rigatoni	20
slow braised beef short rib ragu, pepperoncini, basil, padano	
Penne con Salsiccia	19
italian sausage, julienne peppers, kalamata olives, spicy tomato sauce	
Ravioli	21
wild mushroom, sage butter sauce, pine nuts, pecorino	
Risotto del Giorno	21

*Gluten free or Whole Wheat Pasta available*

## SECONDI

Filetto di Salmone	23
poached salmon, lemon spinach risotto, sundried tomato chutney, grilled artichokes	
Veal Scallopini	21
butternut squash, grilled asparagus, porcini cream	
Steak & Frites	23
angus striploin, grilled asparagus, wild mushrooms jus, horseradish gremolata	
Pollo Farcito	23
arugula, fontina stuffed chicken, creamy potato, sautéed rapini, crispy pancetta, fig jus	
Mio Burger	20
angus sirloin, maple smoked bacon, gorgonzola aioli, house cut fries	
Insalata di Tonno	18
Italian flaked tuna, mixed greens, green beans radish, kalamata olives, egg, purple onion, tomato, lemon vinaigrette	

## CONTORI

Rapini	7
sautéed, garlic, pepperoncini	
Asparagus	7
grilled, lemon vinaigrette, padano	
Wild Mushrooms	7
sage, truffle oil, padano	
Patatine Fritte	7
yukon gold potato, truffle aioli	
Insalata Mista	8
mixed greens, kale, radish, carrot, onion, tomato, lemon	




## DOLCI

Mio Tiramisu Infused with brandy & marsala	8
Italian Lemon Cake blueberry coulis, sweet ricotta, organic honey	8
Blackbottom Pecan chocolate pecan flan, chocolate ganache	8
Gelato vanilla with white baci with dark chocolate	8
Affogato illy espresso on a scoop of vanilla gelato	8
Biscotti cranberry orange almond chocolate chip double chocolate	3

## DIGESTIF

Camomilla Grappa	11
Grappa	10
Limoncello	8
Sambuca	10
Courvoisier V.S	10
St Remy Authentic VSOP	12
Remy Martin Champagne Cognac	17



we proudly serve 

## ESPRESSO

	Single	Double
Espresso freshly ground espresso bean	4.00	5.20
Macchiato espresso with a dollop of froth	4.25	5.45
Espresso Con Panna espresso + whipped cream	4.25	
Americano espresso + hot water	4.00	

## LATTE + CAPPUCINO

Cappuccino espresso, steam milk, froth	4.75
Maple Cappuccino Canadian maple syrup	5.00
Chocolate Cappuccino Ghirardelli chocolate	5.00
Latte espresso, steam milk	4.75
Mocha Latte espresso, steam milk, chocolate	5.00
Hot Chocolate steam milk, Ghirardelli chocolate	4.75

## BREWED COFFEE

Regular Roast	3.50
Decaffeinated	
Café au Lait <i>illy</i> brewed coffee, hot milk	3.85

## TEAS

Tea Selection	3.50
orange pekoe, earl grey, green, chamomile, mint, lemon	

## BIANCO



	5oz	8oz	750ml
Chardonnay Kingston Estate 13, Australia	11	16	45
Chardonnay Seven Peaks 14, Ca, USA	13	19	54
Fiano Lunate 13, Sicilia, Italy	12	17	48
Pinot Grigio Veneto 14, Italy	11	16	45
Pinot Grigio Bidoli 14, Italy	13	19	54
Sauvignon Blanc Mapu 14, Chile	10	15	42
Sauvignon Blanc Map Maker 14, NZ	13	19	54
Rose Rose Coines, 14, France	13	19	54
Champagne   Prosecco Prosecco Riva Luce, Italy	11		45
Champagne Veuve Clicquot, France		375ml	86
		750ml	155



## ROSSO

	5oz	8oz	750ml
Cabernet Sauvignon James Mitchell 12, CA	13	19	54
Chianti Casalbosco 13, Italy	12	17	48
Malbec Humberto Canale 14, Argentina	13	19	54
Merlot Estrada Creek 13, CA	12	17	48
Merlot Mapu 14, Chile	10	15	42
Pinot Noir Audax 14, Verolanuova, Italy	12	17	48
Shiraz Sixrows 14, South Australia	11	16	45
Valpolicella Speri 14, Italy	13	19	54
Vintage Chianti Classico Luiano 13, Italy			68
Amarone della Valpolicella Righetti 11, Marano, Italy			80
Cabernet Sauvignon Waterstone 11, Napa Valley, CA			84

## BEVERAGES Non-Alcoholic

Flat or Sparkling Filtered Q Water	3.25pp
San Pellegrino Limonata, Aranciata, Rossa	3.75
Brio	4.00
Soda Pops, Gingerale	3.00
Fresh Orange or Grapefruit Juice	4.00
Juice – tomato, pineapple, cranberry	4.00
Simply Lemonade or Apple	4.25

## ON TAP

7.50

18oz.



16oz.

ASK YOUR SERVER FOR THIS WEEKS SPECIAL

## BOTTLED BEVERAGES

Becks non-alcoholic, Coors Light	6.50
Corona, Heineken,	7.25
Guinness, Somersby Cider	7.50
Smirnoff Ice	8.00

**PRIVATE EVENTS AVAILABLE UP TO 150**