



◇◇◇ ANTIPASTI ◇◇◇

BRUSCHETTA POMODORO 🍷 ✂ Summer fresh tomato, red onion, basil & EV olive oil served on your choice of:

-> **Herbed Goat Cheese Crostini** /9.5

or

-> **Pizza Flat Bread w/ Mozzarella & Goat Cheese** /15.95

MAGIC MUSHROOMS 🍷 ✂ Portobello & oyster wild mushrooms baked on crostini + a roasted garlic cream reduction. 3pcs /7.95 5pcs /12.95

TRIO A platter including the Magic Mushrooms, Bruschetta & Crostino of the day. 6 pieces - great to share! /13.95

MISTA 🍷 ✂ Mixed greens & organic sprouts + toasted pumpkin seeds + endive + avocado + cherry tomato + lemon-basil vinaigrette /12.5

PEAR e GORGONZOLA 🍷 ✂ Bosc pear + crumbled Italian gorgonzola + candied walnuts + arugula & treviso + balsamic-honey vinaigrette /13.95

RUSTICA 🍷 ✂ Seared wild mushrooms + arugula + semi sun-dried tomato + balsamic honey vinaigrette + white truffle + ricotta salata /14.5

* **Make it a Steak Salad +8.95**

BUFALA CAPRESE 🍷 ✂ Mozzarella di bufala D.O.P. + vine & cherry tomato + ripened black olives + balsamic vinaigrette /15.95

BURRATA 🍷 ✂ Fresh whole burrata + homemade orange marmalade + arugula + toasted walnuts + herbed crostini /16.95

OCTOPUS e CHORIZO ✂ Char-grilled Moroccan octopus with bomba sauce + sautéed spicy chorizo & kale + crisp new potato /17.5

MIAMI RIBS Grilled beef short ribs with a spicy BBQ sauce + crispy potato hash /14.95

COZZE ✂ Steamed P.E.I. mussels + light tomato basil sauce /15.5

* **Also available in a white wine lemon sauce**

◇◇◇ INSALATE ◇◇◇

SALMONE AGRO DOLCE ✂ Grilled filet of Atlantic salmon served on mixed greens + roasted beets + herbed goat cheese + candied walnut + sprouts + golden raisins + lemon-basil vinaigrette /21.5

* **Enjoy the Agro Dolce w/out the Grilled Salmon** /13.95

KALE CAESAR ✂ Kale & treviso tossed with a caesar-grainy mustard vinaigrette + avocado + crispy **pancetta** + chickpeas + Parmigiano /13.95

CLASSIC CAESAR 🍷 Romaine hearts + caesar dressing + croutons + Parmigiano (sm/reg) 7.95 / 11.95

* **Add Crispy Pancetta +2.95**

CALAMARI ALLA GRIGLIA ✂ Grilled whole calamari + served with an arugula, potato, capers & artichoke salad + tomato-bomba sauce /15.5

CHICKEN WINGS 1lb of deep-fried jumbo chicken wings tossed in housemade hot sauce + served with chef's daily potato /14.95

EGGPLANT PARMIGIANA 🍷 Thinly sliced eggplant fritti al forno with a pomodoro sauce + fior di latte mozzarella & parmigiano /13.5

GARLIC-MOZZ' BREAD 🍷 FULL /8.5 HALF /4.5

POLLO Grilled balsamic marinated chicken breast topped on caesar salad with sun-dried tomato + roasted red peppers + croutons + Parmigiano /16.5

TROUT QUINOA Smoked filet of rainbow trout + garlic tiger prawns + citrus quinoa salad & mixed greens + roasted beets + goat cheese + toasted pumpkin seeds + lemon-basil vinaigrette /17.95

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>> **ADD TO YOUR SALAD +**
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- Grilled Chicken Breast /5.95
- Grilled Atlantic Salmon Filet (7oz) /8.95
- Grilled Flat Iron Steak (6oz) /8.95
- Tiger Prawn Shrimp (4) /5.5
- Grilled Calamari /6.95
- Crispy Pancetta /2.95
- Quinoa (with veg) /3.5

◇◇◇ PASTA ◇◇◇

SPAGHETTI ALLA MARINARA

Fresh spaghetti with tiger prawn shrimp + calamari + P.E.I. mussels + light marinara sauce /23.5

FUSILLI With smoked chicken + wild mushrooms + sun-dried tomatoes + broccoli + gorgonzola cream sauce /18.5

CALABRESE Penne with spicy fennel sausage + n'duja + rapini + garlic + tomato sauce /18.5

ALLA VODKA Penne with guanciale + red onion + garlic + chilies + vodka rosé sauce /17.95

* **Add Tiger Shrimps +3.95**

LINGUINE CON BURRATA 🍷 Linguine in a basil pesto sauce + cherry tomato + fresh whole burrata /23.5

RIGATONI ALLA BOLOGNESE Fresh rigatoni with a traditional bolognese ragù + freshly shaved parmigiano /18.5

BEEF RAVIOLI 🍷 Handmade jumbo ravioli stuffed with braised beef cheek + porcini secchi rosé sauce + ricotta salata /18.5

FETTUCCINE VERDE 🍷 Fresh fettuccine + rapini-spinach pesto + cherry tomato + ricotta salata + EV olive oil /17.95

SPAGHETTI e MEATBALLS Fresh spaghetti in a pomodoro sauce + braised veal meatballs + parmigiano /18.95

PAPPARDELLE AL FUNGHI 🍷 Fresh pappardelle with wild mushrooms + white truffle + parmigiana + EV olive oil /19.5

GNOCCHI BUFALA 🍷 Fresh potato gnocchi + tomato sauce + bufala ricotta /17.95

GNOCCHI ALLA GORGONZOLA 🍷 Fresh potato gnocchi in an Italian gorgonzola-cream sauce + parmigiana /17.95

SPAGHETTI e N'DUJA Fresh spaghetti in an n'duja-tomato sauce + ricotta + basil /17.95

ALFREDO 🍷 With your choice of noodle in an Alfredo sauce (cream and parmigiana sauce) /16.95

ROSÉ 🍷 Served with your choice of noodle in a rosé sauce /14.95

LINGUINE PESTO CREAM 🍷 Linguine in a basil pesto and cream sauce + roasted cherry tomatoes + Parmigiano-Reggiano /17.5

◇◇◇ ENTRÉE & RISOTTO ◇◇◇

BONELESS BEEF RIBS Braised & smoked, fall-off-the-bone beef short ribs with a bourbon BBQ sauce + chef's daily potato & sautéed greens /24.95

CHICKEN PARMIGIANA Lightly fried breaded chicken cutlet al forno with Parmigiano & fresh mozzarella + served with your choice of pasta (fusilli pomodoro OR linguine alfredo) & garlic rapini /24.95

SALMON ALLA GRIGLIA Grilled fillet of Atlantic salmon served with a lemon caper sauce + risotto limoné + seasonal vegetables /22.95

PIATTO DI PESCE ✂ A platter of seasonal fresh seafood including jumbo tiger prawns, sea scallops, calamari, P.E.I. mussels & filets of fish in a light tomato broth - **for one** /30.95 **for two** /41.95

* **Also available in a white wine lemon sauce**

===== • RISOTTO • =====

MARE e MONTE ✂ Hot italian sausage + tiger prawn shrimps + roasted red peppers + parmigiano /18.5

FUNGHI ✂ Wild mushrooms + fresh herbs + freshly shaved parmigiano + white truffle oil /19.5



PIZZA

ROSSA

MARGHERITA TRADIZIONALE

Fior di latte + parmigiano + tomato sauce + basil + EV olive oil /15.5

BUFALA MARGHERITA Ontario bufala mozzarella + parmigiana + tomato sauce + basil + EV olive oil /18.5

BURRATA MARGHERITA Fresh whole burrata + parmigiana + tomato sauce + basil + EV olive oil /22.95

VEGHERITA (Vegan Margherita) Vegan mozzarella (Daiya) + tomato sauce + basil + EV olive oil /18.5

DOMENICO For the meat lover! Italian fennel sausage + smoked bacon + soppressata + caramelized onions + tomato sauce + mozzarella /18.95

PICCANTE Spicy Italian sausage + caramelize onions + pickled hot peppers + tomato sauce + basil + fior di latte /18.5

DIAVOLA Spicy Italian soppressata + fior di latte mozzarella + roasted red peppers + bomba aioli & tomato sauce /18.5

* All pizzas baked in our wood-fired Italian oven

MI CASA Spicy soppressata + kalamata olives + roasted red peppers + tomato sauce + gorgonzola + mozzarella + basil + spicy oil /18.5

THE HAWAIIAN Soppressata + pineapple + fior di latte + tomato sauce + jalapeno-garlic aioli /17.95

PROSCIUTTO MARINARA Prosciutto + fior di latte + parmigiano + tomato sauce + basil + garlic + arugula /18.5

ORIGINALE Pepperoni + green peppers + mushrooms + tomato sauce + mozzarella /17.5

N'DUJA (spicy soft Italian sausage) + pepperoni + fior di latte + caramelized onions + tomato sauce /17.95

MARIA Grilled chicken breast + roasted red peppers + cremini mushrooms + goat cheese + tomato sauce + mozzarella /18.5

PEPPERONI Tomato sauce + mozzarella + oregano /17.5

CARMELO Roasted red peppers + grilled zucchini + spinach + kalamata olives + tomato sauce + mozzarella & goat cheese /17.95

BIANCA

BIANCO e PROSCIUTTO Prosciutto + bosc pear + walnuts + gorgonzola & mascarpone + arugula + honey drizzle /18.95

TARTUFO e BURRATA Black truffle + fresh whole burrata + white truffle honey /23.95

FUNGHI BIANCO Wild mushrooms + caramelized onions + garlic confit + fontina & mozzarella + rosemary & thyme + white truffle oil /18.95

MAMMA MIA Cherry tomato + basil + whipped bufala mozzarella + arugula + parmigiano + balsamic reduction /17.5
* Add Garlic Tiger Shrimp +3.95

AFFUMICATO Double smoked bacon + fresh porcini mushroom + caramelized onions + fresh herbs + fontina & mozzarella /18.5

DIPS & HOT SAUCE

- Jalapeno-Garlic Aioli +2.25
- Bomba Aioli +2.25
- Spicy Oil +1.25
- Peperoncino +1.75

ADD-ONS / CHEESE / CRUST

- ADD Arugula or Mixed Greens +3.5
- ADD Prosciutto +3.95
- ADD Garlic Tiger Shrimp +3.95
- SUB. Spelt Crust +1.95
- SUB. Vegan Mozzarella (Daiya) +2.95

PANINI

Panini are served with a side of House Salad
Sub. Caesar Salad +1

BISTECCA Grilled beef steak + gorgonzola & mozzarella + caramelized onions & pancetta vin cotto + mushrooms /15.95

CHARLES Grilled marinated chicken breast + sun-dried tomato + provolone cheese + basil pesto + olive paste + baked on artisanal baguette /14.95

PROSCIUTTO Prosciutto di Parma + fresh mozzarella + marinated artichoke hearts + tomatoes + olive paste + olive oil + artisanal baguette. /14.95

MEATBALL SUB Braisaed veal meatballs with a tomato-BBQ sauce + mozzarella & fontina cheese + baked in homemade panouzzo roll/14.95

SOUP

MINISTRONE

7.5
Add: Grilled chicken or Italian sausage +3.5

ZUPPA DI GIORNO

SIDES

Wild Mushrooms Sauté /8.5

Garlic Rapini /8.5

Rosemary New Potatoes /5.95

Garlic Broccoli & Kale /8.95

Sautéed Spinach /6.95

Lemon Parmigiano Asparagus /8.5

 VEGETARIAN * GLUTEN FREE

DO YOU HAVE ANY QUESTIONS OR COMMENTS?

769 Saint Clair Avenue West
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Take-Out / Catering Available.
We Accept Larger Group Parties
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* A gratuity of 18% is added for parties of six

or more. Set-menus available for large group parties!
Please advise us of any allergies as every effort will be made to accommodate you to the best of our abilities.

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