



## ◇◇ ANTIPASTI ◇◇

**BRUSCHETTA POMODORO** 🍷 Chopped Roma tomato, red onion, basil & olive oil served on your choice of: herbed goat cheese CROSTINI /9.5 or MOZZARELLA PIZZA /15.95

**MAGIC MUSHROOMS** 🍷 Portobello & oyster wild mushrooms baked on crostini + a roasted garlic cream reduction. 3pcs /8.5 5pcs /13.95

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

**BURRATA** 🍷 Fresh whole burrata + homemade orange marmalade + arugula + toasted walnuts + herbed crostini /17.5

**OCTOPUS e CHORIZO** ✨ Char-grilled Moroccan octopus + served with a spicy n'duja chickpea & chorizo ragu + lemon arugula /17.5

**MEATBALLS** Braised veal meatballs in a marinara sauce + baked on focaccia bread with mozzarella & parmigiana /12.95

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

\* Also available in a white wine lemon sauce

**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 potatoes /15.5

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

**GARLIC-MOZZ' BREAD** 🍷 Homemade focaccia baked with a garlic-butter spread & mozzarella - FULL /8.5 HALF /4.5

**100km BOARD** 🍷 Locally sourced (100km Foods) artisan cured meats & cheese + fig jam + homemade focaccia /18.5

## ◇◇ INSALATE ◇◇

**MISTA** 🍷 ✨ Mixed greens & organic sprouts + toasted pumpkin seeds + endive + avocado + cherry tomato + lemon-basil vinaigrette /12.95

**PEAR e GORGONZOLA** 🍷 ✨ 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

**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 /14.5

**CLASSIC CAESAR** 🍷 Romaine hearts + garlic croutons + Parmigiano + caesar dressing (sm/reg) 8.5 / 12.5

\* Add Crispy Pancetta +2.95

**POLLO** Grilled balsamic marinated chicken breast topped on caesar salad with sun-dried tomato + roasted red peppers + croutons + Parmigiano /16.95

**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
- Tiger Prawn Shrimp (4) /5.5
- BBQ Boneless Beef Rib /9.5
- Grilled Calamari /6.95
- Crispy Pancetta /2.95
- Quinoa (with veg) /3.5

## ◇◇ PASTA ◇◇

### SPAGHETTI ALLA MARINARA

Fresh spaghetti with tiger prawn shrimp + calamari + sea scallops + P.E.I. mussels + light marinara sauce /23.95

**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 + chillies + 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

**PAPPARDELLE AL FUNGHI** 🍷 Fresh pappardelle with wild mushrooms + white truffle + parmigiana + EV olive oil /18.95

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

**GNOCCHI BUFALA** 🍷 Fresh potato gnocchi + tomato sauce + fresh ricotta /18.5

**GNOCCHI PORCINI ROSÉ** 🍷 Fresh potato gnocchi + porcini-rosé sauce + ricotta salata /18.95

**RAVIOLI e ANACARDI** 🍷 Ricotta stuffed fresh ravioli + cashew brown butter sauce /18.5

**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

**PRIMAVERA** 🍷 Fresh fettuccine in a pomodoro-basil sauce + julienne vegetables + broccoli + mushrooms /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** ✨ Spicy italian sausage + n'duja pomodoro + tiger prawn shrimps + zucchini + parmigiana shavings /18.5

**FUNGHI** ✨ Wild mushrooms + fresh herbs + freshly parmigiana + white truffle oil /19.5



## PIZZA

### ROSSA

#### MARGHERITA TRADIZIONALE

Fior di latte + parmigiano + tomato sauce + basil + EV olive oil /15.95

**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 /21.95

**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 soppressata + fior di latte mozzarella + roasted red peppers + bomba aioli & tomato sauce + honey drizzle /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 + spicy maple drizzle /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 + fior di latte mozzarella + oregano /17.5

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

### BIANCA

**FUNGHI BIANCO** Wild mushrooms + caramelized onions + garlic confit + rosemary & thyme + bianco sauce + fontina & mozzarella + white truffle oil /19.5

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

**MAMMA MIA** Cherry tomatoes + basil + bufala mozzarella + bianco sauce + arugula + parmigian + balsamic reduction /17.95

\* Add Garlic Tiger Shrimp +3.95

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

**MEATBALL BIANCO** Braised veal meatballs + pickled jalapeno + diced white onion + bianco sauce + fior di latte mozzarella /18.95

### DIPS & HOT SAUCE

- Roasted Garlic Aioli +2.25
- Bomba Aioli +2.25
- Spicy Oil +1.25
- Peperoncino +1.75
- Honey +1.75

### +ADD-ONS /CHEESE /CRUST /SAUCE

- ADD Arugula or Mixed Greens +3.5
- ADD Prosciutto +3.95
- ADD Garlic Tiger Shrimp +3.95
- SUB. Spelt Crust +1.95
- SUB. Bianco Sugo +1.5
- SUB. Vegan Mozzarella (Daiya) +2.95

## PANINI

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

**SMOKED BEEF RIB** Smoked & pulled boneless beef rib in a bourbon BBQ sauce + provolone & mozzarella + caramelized onions & pancetta + baked on artisanal baguette /15.95

**CHARLES** Grilled marinated chicken breast + sun-dried tomato + provolone + basil pesto + olive paste + baked on artisanal baguette /15.5

**FERRO** Prosciutto di Parma + spicy salami + fresh mozzarella + tomato + arugula + balsamic glaze + artisanal baguette /15.5

**MEATBALL PANOUZZO** Braised veal meatballs with a tomato sauce + mozzarella & fontina + mushrooms & onions + baked in a homemade panouzzo roll /14.95

## SOUP

**MINISTRONE** /7.5

Add: Grilled chicken or Italian sausage +3.5

**ZUPPA DI GIORNO** /MP

## SIDES

**Wild Mushrooms Sauté** /8.95

**Garlic Rapini** /8.95

**Rosemary New Potatoes** /5.95

**Broccoli, Kale & Pancetta** /9.95

**Lemon Parmigiano Asparagus** /8.95

**Sautéed Spinach** /6.95

**Garlic Broccoli** /6.95



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  
/ Company Functions.

\* 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.

## CATERING

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