



*Appetizer*

- Insalata `Bellini` \$17.99** *gf*  
Tomato, Cucumber, Red Onion, Carrot Ribbons, Greens, Italian Parsley, Fresh Basil  
Fresh Peach & Prosecco Vinaigrette
- Calamari "Portofino" \$19.99** *gf*  
Grilled Calamari, Chilled Tuscan Bean Salad,  
Canelini Puree, White Balsamic, Extra Virgin D.O.P. Emulsion
- Tortino Di Granchio Reale Cotto al forno \$24.99**  
Oven Baked Whole Crab Cake, Roasted Red Pepper Swipe
- La Caprese D.O.P. \$20.99** *gf*  
Ripe Cluster Tomato, Mozzarella di Bufalo, D.O.P.  
Torn Basil, Extra Virgin Olive Oil, Cracked Pepper, Sea Salt Flakes
- Classic Insalata Toula "Brasiliana" \$18.99** *gf*  
Belgium Endive, Avocado, shaved Imported Emmenthal Cheese,  
Charred Corn, Hearts of Palm, Light Lemon Vinaigrette,
- In House Salmone Affumicato Carpaccio \$20.99**  
In House Smoked Salmon, Red Onion & Caper Garnish,  
Crostoni, Sour Cream Chive Dressing
- The Gran Toula Shrimp Cocktail \$28.99** *gf*  
Chilled Jumbo Tiger Shrimp, Sauce Marie Rose,  
Romaine Slaw, Grated Fresh Horseradish
- Tagliere dello Chef \$31.99**  
A selection of Freshly prepared Italian D.O.P. cheese, cold cuts and cicchetti

*Pasta & Risotto*

- Paccheri di Gragnano al Ragù D' Agnelloe e Tartufo Nero \$26.99**  
Ontario Lamb Ragout Paccheri Pasta, Black Truffle Slices, Fresh Herbs
- Ravioli Collalto \$30.99**  
Handmade Ravioli stuffed with Robiola Cheese,  
Finished with Pancetta, Smoked Ricotta, Fresh Basil & Tomato Sauce
- Linguine Scoglio \$39.99**  
Sautéed Littleneck Clams, Tiger Shrimp, Calamari, & PEI Mussels,  
Pinot Grigio Garlic Ail Olio
- Gnocchi Botticelli \$27.99**  
Handmade Potato Gnocchi, Seasonal Vegetables, Sauce Pomodoro
- Tagliolini Verdi del Toula \$28.99**  
Handmade Spinach Tagliolini, Pancetta di Parma, Parmigiano D.O.P. Crust  
White Wine Garlic Cream Sauce
- Risotto del "Paron" \$27.99** *gf*  
Carnaroli Risotto with Scarola, Burrata Cheese D.O.P. and Braised Tropea Onion
- Carnaroli Risotto a Funghi \$28.99** *gf*  
Wild foraged Mushroom, Truffle Slices Grano Padano Reggiano D.O.P

*(Gluten-free pastas are available on request. Please ask your server)*



### *Carní*

**Filetto Alla San Marco \$50.99** *gf*  
8oz Certified Angus Beef Filet, Seared Foie Gras  
Amarone Reduction & Sliced Truffles, Served with Mashed Potatoes and Seasonal Vegetables

**Grand Cotoletta Biffi Sala \$41.99**  
8 oz Breaded Center cut Veal Chop Milanese style  
Salsa Arturo, Lemon & Caper Aioli and Toula Roasted Potatoes

**Tagliatta di Manzo Alla Senese \$42.99** *gf*  
Grilled 10oz Sterling Silver Striploin, Arugula Salad, Sliced Tomato, Parmigiano Reggiano,  
Roast Potato, Sauce Madagascar

**Polletto Croccante ``Alla Diavola`` \$40.99** *gf*  
Oven Roasted Cornish Hen,  
with Seasonal Vegetables

**Pork Tenderloin Alla Parmigiana \$40.99** *gf*  
7 oz Prosciutto Wrapped Tenderloin of Pork, Stuffed with Mushroom and Goat Cheese  
Honey Pommeray Demi Glace with Toula Roasted Potatoes

**Carre D' Agnello "In Crosta" \$50.99** *gf*  
Pecan and Honey Mustard Crusted Australian Lamb Rack,  
Scallion Mint Pesto, with Mashed Potatoes and Seasonal Vegetables

**Chateaubriand for 2 \$109.99 (24 oz)** *gf*  
Seasonal Accompaniments, Veal Demi Glace  
with Roast Potatoes and Seasonal Vegetables

### *Pesce*

**Branzino Alla Portofino \$41.99** *gf*  
Mediterranean Sea Bass  
Black Olive, Sundried Tomato & Caper Tapenade Crust, with Risotto and Zucchini

**Grilled Atlantic Salmon \$39.99** *gf*  
Salmon drizzled with Citrus Salsa, Champagne Butter Sauce, with Risotto and Zucchini

### *Sides*

5 oz Broiled Canadian Lobster Tail **\$21.99** *gf*

Butter Brushed Garlic Shrimp Skewer **\$17.99** (4pc) *gf*

Garlic Anchovy Fried Rapini **\$10.99** *gf*

Yukon Mash or Hand Cut Frites **\$9.99** *gf*

Seasonal Vegetables **\$10.99** *gf*

Truffle Parmigiano Risotto **\$15.99** *gf*

**Executive Chef: Andrea Boscherini**

*\* Our kitchen operates to the highest standard. However, please be aware that raw or undercooked food like meat, seafood, shellfish or eggs could be unsafe*

*gf We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.*