

buonanotte

dal 1991

ANTIPASTI FREDDI

CAPRESE	23
Sliced Tomato, Fior Di Latte, Basil, Organic Sicilian Extra Virgin Olive Oil served on a Focaccia	
AFFETTATI MISTI	27
Selection of Daily Cured Meats	
OLIVE	7
Cerignola Olives Marinated in Garlic, Oregano and Organic Sicilian Extra Virgin Olive Oil	
CARPACCIO D'ANATRA	19
Duck Carpaccio with Onion Jam Mascarpone Mousse, Artichokes and Croistini	

INSALATE

MISTA	10
Mixed Spring Greens with Strawberries, Candied Pecans and Balsamic Dressing	
RUCOLA	11
Arugula Salad with Toasted Walnut, Bosc Pear, Gorgonzola Cheese and Sherry Vinaigrette	
BARBABIETOLE AL FORNO	13
Roasted Beets with Stracciatella, Rhubarb, Pistachio Crumble and Greens	

ANTIPASTI CALDI

POLPETTINE	13
Homemade Meatballs with Parmigiano Reggiano in Tomato Sauce	
FRITTO MISTO	18
Fried Calamari and Shrimp	
CAPELANTE SCOTTATE	21
Pan Seared Scallops with Sun Choke Puree, Citrus, Roasted Fennel and Vanilla Brown Butter	
POLIPO ALLA GRIGLIA	19
Grilled Octopus with Fingerling Potato, Black Olive, Cherry Tomato and N'duja mayo	

WOOD BURNING OVEN PIZZA

MARGHERITA	15	PECCATO	20
Crushed San Marzano Tomatoes, Fior Di Latte, Parmigiano Reggiano, Basil and Extra Virgin Olive Oil		Crushed San Marzano Tomatoes, Fior Di Latte, Spicy Calabrese Sopressata, Italian Ham, Oregano, Basil and Extra Virgin Olive Oil	
BUFALINA	26	PUGLIESE	19
White Pizza with Fresh basil, Cruncy Speck, Confit Cherry Tomatoes, Fresh Garlic, Buffalo Mozzarella and Evoo		Crushed San Marzano Tomatoes, Fresh Basil, Thinly Sliced Onions, Oven Roasted Black Pitted Olives, Fior di Latte and Evoo	
CAPRICCIOSA	24	SCAMORZA	20
Crushed San Marzano Tomatoes, Fresh Basil, Italian Baked Ham, Grilled Artichokes, Champignon Mushrooms, Fior di latte and Evoo		Crushed San Marzano Tomatoes, Fresh Basil, Rosemary, Eggplant Jam and Smoked Scamorza Cheese	
'NDUJA	21	VALTELLINA	21
Crushed San Marzano Tomatoes, Fresh Basil, 'nduja Calabrese, Oven Roasted Black Pitted Olive, Fresh Cut Chives, Fior di Latte and Evoo		White Pizza with Fresh Basil, Fior di Latte, Fresh Arugula, Beef Carpaccio, Lemon and Orange Slivers and Evoo	
CRUDO E MASCARPONE	19	PEPERONATA	23
Crushed San Marzano Tomatoes, Fior Di Latte, Mascarpone Cheese, Basil, 24 Month Aged Prosciutto Di Parma and Extra Virgin Olive Oil		Peperonata, Asiago Cheese, Champignon Mushrooms, Pancetta and Fresh Basil	
ASIAGO	23	BUONANOTTE	26
Crushed San Marzano Tomatoes, Fresh Basil, Asiago Cheese D.O.P, Spicy Salami, Shallots and Extra Virgin Olive Oil		Bufala Mozzarella, Champignon Mushrooms, Crispy 24 Month Aged Prosciutto Di Parma, Basil and Truffle Oil	

PASTA

TAGLIATELLE CON FUNGHI SELVAGGI	23	FRUTTO DEL MARE	26
Tagliatelle with Wild Mushrooms, Demi Glace, Extra Virgin Olive Oil and Fresh Thyme		Trenete Pasta with Mussels, Calamari and Shrimp in White Wine Sauce	
SPAGHETTI AL POMODORO	18	ORECCHIETTE CON CIME DI RAPA	21
Spaghetti with Tomatoes, Fresh Basil and Extra Virgin Olive Oil		Orecchiette with Italian Sausage, Fresh Pepperoncino, Cherry Tomatoes, Rapini and Extra Virgin Olive Oil	
GNOCCHI DI PATATE ALLA BOLOGNESE	21	RISOTTO DEL GIORNO	MP
Homemade Potato Gnocchi with Bolognese Sauce		Daily Risotto	

PESCE

BRANZINO ALLA PIEMONTESE	30
Seared Mediterranean Seabass with Blonde Swiss Chard, Confit Cherry Tomatoes and Salsa Verde	
SALMONE ARROSTO	28
Roasted Salmone with Asparagus, Wild Mushrooms and Romesco Sauce	

CONTORNI

Roasted Fingerling Potato
Sautéed Mushrooms
Daily Vegetable
9

CARNE

VITELLO PECCATA	30
Floured and Seared Veal Striploin in a Lemon Caper Sauce served with Patty Pan Squash and Green Beans	
POLLO ARROSTO	28
Hazelnut Crusted Chicken with Sautéed Arugula, Roasted Root Vegetable, Cipollini Onion and Truffle Sauce	
BISTECCA DI MANZO	30
Grilled Beef Striploin (11oz) with Roasted Fingerling Potato and Grilled Rapini	

Please advise your server of any allergies before placing your order.
Gluten free pasta is also available upon request.
\$35 per person minimum food expenditure applies on Friday and Saturday.
Parties of 8 or more will receive one bill.
Parties of 14 or more will receive one bill, including an 18% gratuity.
Prices exclude applicable tax.



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COCKTAILS

PISCO FRESCA (2oz) 16
El Gobernador Pisco, Luxardo Maraschino Liqueur, Home Made Hibiscus Syrup and Fresh Lime Juice

MIELE AMARO (2oz) 18
Vanilla Infused Bulliet Bourbon, Home Made Honey Syrup, and Cardamom Bitters

BUONA NEGRONI (3oz) 15
Tanqueray, Martini & Rossi Rosso and Campari

APEROL SPRITZ (5oz) 14
Aperol, Grey Goose l'Orange, Prosecco and Soda

BUONA VECCHIO STILE (1oz) 20
Don Julio Reposado Tequila, Sugar, Grapefruit and Lemon Zest, Grapefruit Bitters and Home Made Strawberry-Basil Syrup

PERA DOLCE (3oz) 18
Blueberry Infused Tito's Vodka, Home Made Vanilla-Cardamom Syrup, Fresh Lime Juice and Cranberry-Pear Cider

BIRRA BARO (3oz) 13
St. Germain Elderflower Liqueur, Peroni Nastro Azzura Birra and Home Made Rhubarb Syrup

AMARETTO CREMA (2oz) 16
Chantilly's French Cream, Frangelico Hazelnut Liqueur and Disaronno Amaretto

BIRRA

Peroni (330ml) 7

Bruton (750ml) 28
Baladin (750ml) 30

SODA

(500ml)

Coke 4
Diet Coke 4
Sprite 4
Ginger ale 4
Soda Water 4

ACQUA

Galvanina Naturale 7
Galvanina Frizzante 7

SUCCO

(500ml)

Orange 5
Cranberry 5
Iced Tea 5

LIQUORE

(1.25oz)

VODKA

Ketel One 8
Tito's 10
Grey Goose 10
Grey Goose L'Orange 10
Grey Goose Le Citron 10
Grey Goose Cherry Noir 10
Ciroc Unflavoured 10
Ciroc Peach 10
Ciroc Red Berry 10
Ciroc Coconut 10
Belvedere 10
Chopin 10

RUM

Bacardi Superior 8
Bacardi Gold 8
Bacardi Black 8
Bacardi 8 Year 9
Bacardi Oakheart 10
Bacardi Añejo 10
Kraken 8
Ron Zacapa 23 Year 17
Malibu 9

TEQUILA

Cazadores Añejo 8
Don Julio Blanco 17
Don Julio Reposado 25
Don Julio 1942 30
Tromba Blanco 12
Tromba Reposado 15
Tromba Añejo 30
Patron Silver 15
Patron Añejo 23
Patron Café 8

GIN

Bombay Sapphire 8
Bombay Sapphire East 8
Tanqueray 8
Tanqueray No. Ten 10
Hendrick's 10

RYE/WHISKEY

Crown Royal 7
Jameson 7
Jack Daniel's 8

BOURBON

Bulleit 7
Makers Mark 8
Basil Hayden's 12

VERMUT

Martini & Rossi Rosso (Red) 7
Martini & Rossi Bianco (Sweet) 7
Martini & Rossi Sec (Dry) 7

ALTRO

Aperol 7
Fernet Branca 10
Branca Menta 10
Campari 8
Dubonnet Rouge 7
Maraschino "Luxardo" 8
Ramazzotti Sambuca 7
Ramazzotti Sambuca Nero 7
Strega 9
St. Germaine 15

AMARI

Averna 7
Lucano 8
Montenegro 8
Nonino 12

SINGLE MALT SCOTCH

Glenkinchie 12 Year 11
Dalwhinnie 15 Year 11
Oban 14 Year 13
Highland Park 12 Year 16
Highland Park 18 Year 32
Highland Park 21 Year 50
Highland Park 25 Year 65
Laguvulin 16 Year 24
Singleton 12 Year 10
Talisker Storm 14
Talisker 10 Year 16
The Macallan Gold 16
The Macallan Amber 24
The Macallan Sienna 42
The Macallan Ruby 60

BLENDED SCOTCH

Johnnie Walker Red 10
Johnnie Walker Black 12
Johnnie Walker Gold 18
Johnnie Walker Platinum 32
Johnnie Walker Blue 50
Great King St. 'Artist's Blend' 14
Oak Cross 13
The Peat Monster 14
The Spice Tree 16

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Ristorante
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