

ANTIPASTI

Bruschetta Pomodoro 🍷 Served on herbed goat cheese crostini with tomato, basil & extra virgin olive oil /9.5

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

Olives 🍷 Warmed marinated assorted olives with herbed crostini /6.95

Burrata é Bomba Fresh whole baby burrata served with sautéed garlic rapini & sun-dried tomato + bomba sauce + crostini /15.95

Salumi é Formaggi Selection of artisanal Italian cured meats (3) & cheeses (2) + giardinieri + truffled honey + nuts /17.5

Carpaccio ✨ Thinly sliced beef crudo + arugula + roasted red peppers + olives + Parmigiano + lemon + extra virgin olive oil /13.95

Octopus Char-grilled Moroccan octopus with romesco sauce + sautéed kale + chorizo + crushed new potato /16.5

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

* Also available in a white wine lemon sauce

Calamari Alla Puttanesca ✨ Grilled whole calamari served with a puttanesca sauce + crispy polenta /14.95

Eggplant Parmigiana 🍷 Thinly sliced eggplant fritti al forno with a pomodoro sauce + Parmigiano + fior di latte mozzarella /13.5

INSALATE

Bufala Caprese 🍷 ✨ Mozzarella di bufala D.O.P. + vine & cherry tomato + olive oil + balsamic reduction vinaigrette /13.95 * Add anchovie +1.5

Pollo Grilled marinated chicken breast topped on the Classic Caesar with roasted red peppers + semi sun-dried tomato + croutons + freshly shaved Parmigiano /15.5

Zucca 🍷 ✨ Roasted squash on a bed of baby kale & treviso + cherry tomato + herbed goat cheese + spiced pumpkin seeds + cherry-fig vinaigrette /13.5

Rustica 🍷 ✨ Seared wild mushrooms + arugula + semi sun-dried tomato + balsamic honey vinaigrette + white truffle + ricotta salata /13.95

* Make it a Steak Salad +8.95

Ferro Mista 🍷 ✨ Mixed greens + sunflower sprouts + toasted pumpkin seeds + belgium endive + avocado + cherry tomato + balsamic honey vinaigrette /10.5

Salmone Agro Dolce ✨ Grilled filet of Atlantic salmon served on a bed of mixed greens + roasted beets + herbed goat cheese + pistachio + golden raisins + sunflower sprouts + lemon-basil vinaigrette /19.95

* Enjoy the Agro Dolce salad w/out the grilled salmon filet /13.5

Kale Caesar ✨ Curly kale & treviso tossed with a lemon-caesar dressing + avocado + crispy prosciutto & chickpeas + shaved Parmigiano /13.5

Classic Caesar 🍷 Romaine hearts + caesar dressing + croutons + shaved Parmigiano (sm/reg) 7.5 / 10.5

* Add crispy prosciutto +3.5

>> ADD TO YOUR SALAD +

- Grilled Chicken Breast /4.95
- Grilled Atlantic Salmon Filet (6oz) /8.95
- Grilled Beef Steak (6oz) /8.95
- Tiger Shrimp (4) /6.95
- Jumbo Tiger Prawns (2) /8.5
- Grilled Calamari /6.5
- Crispy Prosciutto /3.5
- Baked Rock Lobster Tail (4oz) /12.95

PASTA

Capellini Alla Marinara Fresh capellini with tiger prawn shrimp + calamari + sea scallops + P.E.I. mussels + light marinara sauce /23.5

Linguine Aragosta Baked whole Rock lobster tail + sea scallops + red bell pepper + wild mushrooms + white wine sauce /26.95

Fusilli With smoked chicken + wild mushrooms + sun-dried tomato + broccoli + gorgonzola cream sauce /18.5

Calabrese Fresh penne with spicy fennel sausage + n'duja + rapini + garlic + tomato sauce /17.95

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 + Parmigiano + extra-virgin olive oil /18.95

Gnocchi 🍷 Fresh potato gnocchi + tomato sauce + bufala ricotta /17.95

* Also available in a gorgonzola cream sauce /17.5

SECONDI

Black Angus Grilled certified AAA New York strip (12oz) served with a green peppercorn sauce + chef's potato + asparagus & portobello mushroom /32.95

Gallina ✨ Roasted crispy skin chicken supreme served with a balsamic caramelized onion sauce + red skin potatoes + asparagus & roasted bell peppers /23.95

Saltimbocca Veal scallopini topped with prosciutto & artichoke hearts in a white wine sage sauce + red skin potatoes + sautéed garlic rapini /24.5

Veal Limone Veal scallopini served with a white wine lemon caper sauce + red skin potatoes + sautéed garlic rapini /23.95

Parmigiana Lightly fried breaded veal cutlet al forno with Parmigiano & mozzarella + tomato sauce + fusilli pomodoro + sautéed garlic rapini /22.95

Piatto Di Pesce ✨ A platter of seasonal fresh seafood including jumbo tiger prawns, calamari, P.E.I. mussels & filets of fish in a light tomato broth - **for one** /29.95 **for two** /41.95

* Also available in a white wine lemon sauce

RISOTTO

Pescatore ✨ Black tiger prawn shrimp + sea scallops + calamari + P.E.I. mussels + light tomato basil sauce /22.95

Funghi ✨ Wild mushrooms + fresh herbs + freshly shaved Parmigiano + white truffle oil /18.5

PIZZA

* Our pizzas are baked in our Italian wood-fired oven. * Spelt dough crust available with all pizza +\$1.5

Margherita Traditionale

Fior di latte + Parmigiano + tomato sauce + basil /14.95

Domenico For the meat lover! Italian fennel sausage + smoked bacon + soppressata + caramelized onions + tomato sauce + mozzarella /17.95

* Add Gorgonzola +2

Piccante Italian spicy sausage + caramelized onions + hot peppers + tomato sauce + basil + fior di latte /17.5

* Add Gorgonzola +2

Mi Casa Spicy soppressata + kalamata olives + roasted red peppers + tomato sauce + fior di latte + Parmigiano + basil + spicy oil /17.95

N'duja (spicy soft Italian sausage) + pepperoni + mozzarella di bufala + caramelized onions + tomato sauce /17.95

The Hawaiian Soppressata + pineapple + fior di latte mozzarella + tomato sauce + spicy maple drizzle /17.5

Stagione San Daniele prosciutto + artichoke hearts + black olives + cremini mushrooms + tomato sauce + fior di latte mozzarella /17.95

Prosciutto Marinara San Daniele prosciutto + fior di latte + Parmigiano + tomato sauce + basil + garlic + arugula /17.5

Guanciale Red onion + fontina & scamorza cheese + rosemary + chilies + tomato sauce /17.5

Iano Grilled chicken tenders + smoked bacon + caramelized onions + basil pesto + scamorza & fior di latte /16.95

* Add tomato sauce - No charge.

Maria Grilled chicken tenders + portobello mushrooms + roasted red peppers + goat cheese + tomato sauce + mozzarella /17.95

Originale Pepperoni + green peppers + cremini mushrooms + tomato sauce + mozzarella /16.95

Carmelo Roasted red peppers + grilled zucchini + spinach + tomato sauce + fior di latte & goat cheese /17.5

Mamma Mia Cherry tomato + basil + whipped bufala mozzarella + arugula + Parmigiano + balsamic reduction /16.95

* Add Garlic Shrimp +4.5

Shrimp Bianco Tiger shrimp + lemon garlic sauce + fresh red chilies + red onion + fontina & havarti /17.95

Amòre Semi sun-dried tomato + artichoke hearts + tomato sauce + goat cheese + fior di latte + arugula /17.5

Funghi Bianco Wild mushrooms + caramelized onions + fontina & fior di latte + rosemary & thyme + white truffle oil drizzle /17.95

Speck (smoked prosciutto) + bosc pear + walnuts + gorgonzola & mascarpone + arugula + honey drizzle /17.95

Siciliano Anchovy + cherry tomato + basil + mozzarella di bufala & parmigiano + chili oil drizzle + arugula /17.5

ON ANY PIZZA +

- Add Arugula or Mixed Greens +3.5
- Add Prosciutto or Speck +3.5
- Sub. Fior Di Latte / Bufala Mozzarella +2.5/3
- Add White Truffle Oil +1.95
- Sub. Spelt dough crust +1.5

PANINI



Available only Sunday to Thursday

Panini are served with a choice of a side Classic Caesar or Mista Salad

Giardiniere Roasted red peppers + grilled eggplant + marinated mushrooms & artichoke hearts, olive paste + goat cheese + arugula + artisanal baguette /13.5

Charles Grilled marinated chicken breast + sun-dried tomato + provolone cheese + basil pesto + olive paste + baked on artisanal baguette /13.95

SIDES



Available only with an order of a Secondi

Wild mushrooms sauté /6.5

Garlic rapini + white bean /5.95

Rosemary new potatoes /4.95

Spinach sauté & tomato concasse /4.95

CALZONE

Turn any pizza into a large folded over crescent, filled with all the same ingredients, that will challenge your appetite! +1.5

Served w/ Mamma's roma tomato sauce.

ZUPPA

Minestrone /6.5

Add: Grilled chicken or Italian sausage +1.95

Zuppa Di Giorno /MP

Benvenuti!

"Our family has been hosting Ferro for over 19 years and with each new generation we're committed to our ever changing neighbourhood. We have grown up with the many families of the community that have become friends and welcomed faithful customers. As the neighbourhood changes, we are too! Enlarged facilities means that we accommodate all types of large group parties and celebrations. With these larger functions, we stand beside the same level of personable service & menu choices as you have grown accustomed to. We believe in the traditional family style of a crowded table filled with quality, tasty foods and plenty of welcoming hospitality. We strive to uphold our Italian traditions, serving the recipes as preserved and refined by the generations of family that has preceded us. If there are things that we can do for you, please call on us. Salute!"

The Pronesti Family

Established and family operated since 1993.

01/2017



VEGETARIAN * GLUTEN FREE

DO YOU HAVE ANY QUESTIONS OR COMMENTS?

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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.

Ferro

RESTAURANT * BAR * LOUNGE

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Since 1993

