

## { ANTIPASTI }

**Bruschetta** 🍷 served on goat cheese crostini with fresh basil & oregano + extra virgin olive oil /8.95

**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

**Olives** 🍷 warmed marinated assorted olives with herbed crostini /6.95

**Burrata 'n' Bomba** fresh whole burrata + bomba sauce + prosciutto + charred rapini /13.95

**Salumi Misti** selection of artisanal Italian cured meats + giardinieri + crostini /17.5

**Formaggi Misti** 🍷 selection of artisanal cheeses + truffled honey + nuts + jam /17.95

\* Half and half, Salumi + Formaggi /18.95

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

**Octopus** char-grilled Moroccan octopus with a romesco sauce + sautéed kale + chourizo + crushed new potato /16.5

**Cozze** ✨ steamed P.E.I. mussels + light tomato basil sauce /14.95

\* Also available in a white wine lemon sauce

**Calamari Alla Griglia** ✨ grilled whole calamari with a salsa verde + crispy polenta + mixed greens with Tuscan white bean, black olives & cherry tomato /14.95

**Eggplant Parmigiana** 🍷 thinly sliced eggplant fritti + pomodoro sauce + Parmigiano + fior di latte /13.5

## { INSALATE }

**Bufala Caprese** 🍷 ✨ mozzarella di bufala D.O.P. + vine tomato + red onion + arugula + olive oil + balsamic reduction /13.95 \* Add anchovie +1.5

**Ferro Mista** 🍷 ✨ mixed greens + sunflower sprouts + toasted pumpkin seed + belgium endive + avocado + cherry tomato + lemon-basil vinaigrette /10.5

**Zucca** 🍷 ✨ honey glazed squash on a bed of baby kale & treviso + cherry tomato + herbed goat cheese + spiced pumpkin seeds + lemon-basil vinaigrette /13.5

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

**Pollo** grilled balsamic marinated chicken breast topped on the classic caesar + roasted red peppers + semi sun-dried tomato + croutons + Parmigiano /14.95

**Agro Dolce** 🍷 ✨ roasted beets + herbed goat cheese + toasted pistachio + golden raisins + mixed greens & sunflower sprouts + fresh mint + champagne honey vinaigrette /13.5

\* Enjoy this salad topped w/ a grilled salmon filet /17.95

**Kale Caesar** ✨ baby kale & treviso tossed with a lemon-caesar dressing + avocado + crispy prosciutto & chickpeas + Pecorino Romano /12.95

**Classic Caesar** 🍷 Romaine hearts + caesar dressing + croutons + Parmigiano (sm/reg) 7.5 / 9.95

\* Add crispy prosciutto +2.5

### >> ADD TO YOUR SALAD +

- Grilled Sliced Chicken Breast /4.95
- Grilled Salmon Filet /8.95
- Lemon Garlic Tiger Prawns (4) /6.95
- Jumbo Tiger Prawns (2) /8.5
- Grilled Beef Steak (6oz) /8.5
- Crispy or Fresh Prosciutto /2.95
- Avocado /1.95

## { PASTA }

**Cappellini** with tiger prawns + calamari + sea scallops + P.E.I. mussels + light marinara sauce /22.95

**Linguine Aragosta** baked whole Rock Lobster tail + sea scallops + shiitake + snow peas + sweet bell peppers + white wine sauce /25.95

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

**Orecchietti** with Berkshire & kale sausage + sweet pea + shiitake mushroom + fontina cheese + chili oil /17.95

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

**Rigatoni Alla Bolognese** fresh rigatoni with a traditional bolognese ragù + Parmigiano /17.95

**Pappardelle Al Funghi** 🍷 fresh pappardelle with wild mushrooms + white truffle + Parmigiano + extra-virgin olive oil /18.5

**Gnocchi** 🍷 semolina potato gnocchi + tomato sauce + bufala ricotta /17.95

\* Also available in a gorgonzola cream sauce /17.5

**Ravioli** 🍷 stuffed with butternut squash + light cream + radicchio + toasted walnut + sage /18.5

## { SECONDI }

**Black Angus** ✨ grilled New York strip loin (12oz) served with a green peppercorn sauce + chef's potato + heirloom carrots & asparagus /29.95

**Gallina** ✨ roasted crispy skin chicken supreme served with a balsamic caramelized onion sauce + chef's potato + heirloom carrots & asparagus /24.5

**Saltimbocca** veal scallopini topped with prosciutto & artichoke hearts + white wine sage sauce + rosemary red skin potatoes + sautéed garlic rapini /23.95

**Veal Limone** veal scallopini served with a white wine lemon caper sauce + rosemary red skin potatoes + sautéed garlic rapini & sweet bell pepper /23.5

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

**Piatto Di Pesce** ✨ a platter of seasonal fresh seafood including jumbo tiger prawns, wild caught scallops, calamari, P.E.I. mussels & filets of fish in a light tomato broth - For one /28.95 for two /39.95

\* Also available in a white wine lemon

## { RISOTTO }

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

**Funghi** ✨ wild mushrooms + fresh herbs + 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

### Margherita Traditionale

fior di latte + Parmigiano + tomato sauce + basil /13.95

### 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 /16.5

\* Add Gorgonzola +2

### Mi Casa

spicy soppressata + kalamata olives + roasted red peppers + tomato sauce + fior di latte + Parmigiano + basil + spicy oil /17.5

### N'duja

n'duja (spicy soft sausage) + pepperoni + mozzarella di bufala + caramelized onions + tomato sauce /17.5

### The Hawaiian

soppressata + pineapple + fior di latte mozzarella + tomato sauce + spicy maple drizzle /16.95

### 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 + garlic + arugula + basil /16.95

### 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 /17.5

### Originale

pepperoni + green peppers + cremini mushrooms + tomato sauce + fior di latte /16.5

### Carmelo

roasted red peppers + grilled zucchini + spinach + tomato sauce + fior di latte & goat cheese /16.95

### Mamma Mia

cherry tomato + basil + whipped bufala mozzarella + arugula + Parmigiano + balsamic reduction /16.5

\* Add Garlic Shrimp +4.5

### Amòre

semi sun-dry tomato + artichoke hearts + tomato sauce + goat cheese + fior di latte + arugula /16.5

### Ciacco

Berkshire & kale sausage + black olives + fior di latte & fontina cheese + tomato sauce + peperoncino /17.5

### Burrata

freshly torn whole burrata cheese + sautéed chili rapini + roasted garlic + white truffle oil drizzle /18.5

### Funghi Bianco

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

### Speck

speck (smoked prosciutto) + bosc pear + walnuts + gorgonzola & mascarpone + arugula + honey drizzle /17.5

### Wha' Guan'

Guanciale (cured pork cheek) + red onion + fontina cheese + rosemary + chilies + tomato sauce /17.95

## 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
- Sub. Spelt dough crust +1
- Add White Truffle Oil +1.95

## PANINI



Available only Sunday to Thursday

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

### Giardinere

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 + 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.

12/2014



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

WWW.FERROBARCAFE.CA

Since 1993

769 St. Clair Avenue

@FERROBARCAFE

