

{ 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

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 + 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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Tel: 416.654.9119
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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

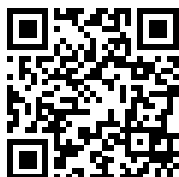
RESTAURANT * BAR * LOUNGE

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Since 1993

769 Saint Clair Avenue

@FERROBARCAFE



{ ANTIPASTI }

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

Magic Mushrooms 🍷 a Ferro signature! Portobello & oyster wild mushrooms + crostini + roasted garlic reduced cream.
3pcs /7.5 5pcs /11.95

Trio a platter including the Magic Mushrooms, Bruschetta + Crostini of the day. 6 pieces - great to share! /12.5

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

Cozze 🍷 steamed P.E.I. mussels + light tomato basil sauce /14.95 * Also available in a white wine lemon sauce.

Calamari grilled whole calamari with a salsa verde + crispy polenta + mixed greens with Tuscan white bean, black olives & cherry tomato /14.5

Carpaccio thinly sliced beef tenderloin + arugula + roasted red peppers + Parmigiano + lemon infused extra virgin olive oil /13.5

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

{ INSALATA }

Bufala Caprese 🍷 ✂️ mozzarella di bufala + vine tomato + red onion + arugula + EV olive oil + balsamic reduction /13.5
* Add anchovie +1.5

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

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

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

Pollo grilled balsamic marinated chicken breast topped on caesar salad with sun-dried tomato + roasted red peppers + croutons + Parmigiano /14.95

Kale Caesar ✂️ baby kale & treviso tossed with a lemon-caesar dressing + avocado + crispy prosciutto & chickpeas + Pecorino Romano /13.5

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

* Add crispy prosciutto +2.5

Trouta ✂️ smoked Georgian Bay filet of trout served on a bed of arugula + capers + new potato + hard boiled egg + snow pea + cherry tomato + lemon-basil vinaigrette /17.5

Agro Dolce 🍷 ✂️ roasted beets + herbed goat cheese + toasted pistachio + golden raisins + mixed greens & sunflower sprouts + fresh mint + champagne honey vinaigrette /13.95

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

>> ADD TO YOUR SALAD +

- Grilled Sliced Chicken Breast /4.95
- Grilled Salmon Filet /8.95
- Lemon Garlic Tiger Prawns (4) /5.95
- Jumbo Tiger Prawns (2) /8.5
- Grilled Beef Steak /9.5
- Smoked Trout Filet /9.95
- Crispy or Fresh Prosciutto /2.95
- Avocado /1.95

{ SANDWICHES }

Choose a side salad (included): Classic Caesar or Ferro Mista

Charles grilled marinated chicken breast + sun-dried tomato + provolone cheese + pesto + olive paste + artisanal baguette /12.95

Ferro Italian salami + provolone cheese + roasted red peppers + tomato + arugula + artisanal baguette /11.95

Vitello lightly fried breaded veal cutlet + Roma tomato sauce + caramelized onions & sweet bell peppers + artisanal baguette /12.95

Bistecca grilled beef steak + gorgonzola cheese + caramelized onion & pancetta vin cotto + wild mushrooms /12.95

Ingamba Prosciutto + brie cheese + marinated artichoke hearts + tomato + olive paste /12.95

Chourizo seared chourizo sausage + caramelized onions + tomato sauce + bufala mozzarella /12.95

Giardinere 🍷 roasted red peppers + grilled eggplant + marinated mushrooms & artichoke hearts, olive paste + goat cheese + arugola /10.95

{ PASTA }

Fusilli smoked chicken + sun-dried tomato + cremini mushroom + broccoli + gorgonzola cream sauce /17.95

Pappardelle Al Funghi 🍷 fresh pappardelle with wild mushrooms + white truffle + Parmigiano + aglio é olio /17.95

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

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

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

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

Cappellini black tiger shrimps + calamari + sea scallops + P.E.I. mussels + light tomato sauce /22.95

Gnocchi Bufala 🍷 semolina potato gnocchi + tomato sauce + bufala ricotta /17.5

* Also available in a gorgonzola cream sauce /17.5

Gnocchi Napoletana 🍷 semolina potato gnocchi + tomato sauce + spinach + mozzarella di bufala D.O.P. /17.5

Ravioli 🍷 fresh butternut squash stuffed ravioli served in a brown butter sage sauce + Parmigiano /17.95

{ PIZZA }

Our pizzas are baked in our Italian made wood-fired oven. * Spelt dough crust available with all pizza +\$1

Margherita Tradizionale

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 /16.95

N'duja n'duja (spicy soft sausage) + pepperoni + mozzarella di bufala + caramelized onions + tomato sauce /16.95

Stagione San Daniele prosciutto + artichoke hearts + black olives + cremini mushroom + tomato sauce + fior di latte mozzarella /17.5

The Hawaiian soppressata + pineapple + fior di latte mozzarella + tomato sauce + spicy maple drizzle /16.5

Prosciutto Marinara San Daniele prosciutto + fior di latte + Parmigiano + tomato sauce + garlic + arugula + basil /16.5

Speck speck (smoked prosciutto) + bosc pear + walnuts + gorgonzola & mascarpone + arugula + honey drizzle /16.95

Ciaccio Berkshire & kale sausage + black olives + fior di latte & fontina cheese + tomato sauce + peperoncino /16.95

Wha' Guan' guanciale (cured pork cheek) + red onion + fontina cheese + rosemary + chilies + tomato sauce /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 /16.95

Originale pepperoni + bell peppers + cremini mushrooms + tomato sauce + fior di latte mozzarella /15.95

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

Carmelo roasted red peppers + grilled zucchini + spinach + tomato sauce + fior di latte & goat cheese /16.5

Mamma Mia cherry tomato + basil + whipped bufala mozzarella + arugula + Parmigiano + balsamic reduction /15.95

* Add garlic shrimp +4

Burrata freshly torn whole burrata cheese + sautéed chili rapini + roasted garlic + white truffle oil drizzle /17.95

Funghi Bianco wild mushrooms + caramelized onions + fontina & fior di latte + rosemary & thyme + white truffle oil /17.5

Siciliano anchovy + cherry tomato + basil + mozzarella di bufala + chili oil drizzle /15.95

>> ON ANY PIZZA +

- Add tossed arugula / mixed greens +\$3
- Sub. Mozzarella di Bufala +\$3
- Sub. Fior di Latte Mozza +\$2.5
- Sub. spelt dough crust +\$1
- Add White Truffle Oil +1.95

{ ZUPPA }

Minestrone

Add: Grilled chicken or Italian sausage +\$2.5

Zuppa Di Pesce

Assorted fresh seafood served in a light tomato & fennel broth + crostino

Zuppa Del Giorno

/M.P.

{ RISOTTO }

Pescatore

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

Funghi

wild mushrooms + fresh herbs + Parmigiano-Reggiano + white truffle oil /17.95



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Salute!"

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