

THE BALCONY

STARTERS AND SHAREABLES

DAILY SOUP (CHEF'S CHOICE) 8

PARM & HONEY

CHICKEN FINGERS 18

CHICKEN TENDERS WITH A CRISPY COATING, CHILI & OREGANO DUSTED, TOPPED WITH PARMESAN, SERVED WITH A HONEY CHILI DIPPING SAUCE AND FRIES

GARLIC BREAD WITH CHEESE 12

FRESH BAKED PIZZA DOUGH, STUFFED WITH FIOR DI LATTE, MARBLE CHEESE, PARMESAN, ROASTED GARLIC, FRESH HERBS, EXTRA VIRGIN OLIVE OIL

FRESH TOMATO BRUSCHETTA 16

GARLIC RUBBED CIABATTA, CHERRY TOMATOES, GOAT CHEESE, EXTRA VIRGIN OLIVE OIL AND BALSAMIC DRIZZLE

LAMB SPEDUCCI 28

LAMB SKEWERS (12) SERVED WITH SPICY ITALIAN RAPINI AND CANNELLINI BEANS

ARANCINI 12

6 RICE BALLS STUFFED WITH MOZZARELLA, TOPPED WITH ARUGULA AND SHAVED PARMESAN, SERVED WITH A TOMATO DIPPING SAUCE

CALAMARI FRITTI 19

SQUID, LIGHTLY FLOURED AND FRIED, SERVED WITH LEMON AIOLI DIP

ADD SHRIMP (5) +8

PARM FRIES 12

FRIES TOSSED WITH EXTRA VIRGIN OLIVE OIL, PARMESAN, FRESH HERBS, SERVED WITH LEMON AIOLI DIP

CHEF'S BOARD 25

SELECTION OF CURED MEATS AND CHEESES, OLIVES, HOUSE MADE PICKLED VEGETABLES AND CROSTINI

WINGS 19

1 POUND OF CRISPY FRIED WINGS WITH YOUR CHOICE OF BUFFALO, HOT, MEDIUM, MILD, HONEY GARLIC, BBQ, ITALIAN BOMBA, OR DRY SPICE RUB (CHILI, OREGANO, FENNEL SEED), SERVED WITH PECORINO CREMA DIP, CARROTS AND CUCUMBERS

NACHOS 23

MOZZARELLA & MARBLE CHEESE, SCALLIONS, JALAPEÑOS, BLACK OLIVES, CORN & BLACK BEANS, SALSA, LIME CREMA

ADD CHICKEN OR GROUND BEEF +8

TACOS 25

4 SOFT SHELL TACOS. CHOICE OF CHILI CHICKEN, GROUND BEEF OR TIGER SHRIMP, TOPPED WITH CABBAGE SLAW, TOMATO, CILANTRO, MARBLE CHEESE AND FINISHED WITH A LIME CREMA

GREENS

+ GRILLED SHRIMP 8
+ CHICKEN 8
+ STEAK 10

CAESAR 16

ROMAINE LETTUCE, CIABATTA GARLIC CROUTONS, PICKLED ONIONS, BACON, PARMESAN, HOUSE MADE CAESAR DRESSING

HOUSE 15

LEMON & WHITE BALSAMIC DRESSING, CUCUMBERS, CHERRY TOMATOES, SHAVED RADISH, GREEN APPLE

ARUGULA 17

ARUGULA, WALNUT, FIG, GOAT CHEESE, BALSAMIC VINEGAR DRESSING

CAPRESE 18

SLICED TOMATOES, FIOR DI LATTE, ARUGULA AND BASIL PESTO DRESSING, BALSAMIC DRIZZLE

HANDHELDS

ALL HANDHELDS ARE SERVED WITH FRIES OR HOUSE SALAD. **SUB +4 FOR SIDE CAESAR OR ARUGULA**

BALCONY BURGER 22

TWO 4 OZ BRISKET AND CHUCK BLEND HOUSEMADE SMASH PATTIES TOPPED WITH CHEDDAR CHEESE, DICED ONION, ARUGULA SLICED TOMATO AND SECRET SAUCE SERVED ON BRIOCHE BUN
ADD BACON +2, MUSHROOMS +2, CARMELIZED ONIONS +1, JALAPENO PEPPERS +1

HERBED CHICKEN 22

GRILLED CHICKEN BREAST, FRESH MOZZARELLA, LEMON AIOLI, ARUGULA, TOMATO, PICKLED ONION, CIABATTA BUN

ANTONIO 20

FRESH BAKED PIZZA DOUGH PANINO, PROSCIUTTO, FIOR DI LATTE, ARUGULA, TOMATO, BALSAMIC DRIZZLE

FISH FILET 22

BIRRA MORETTI BATTERED HADDOCK, LEMON MAYO, TOMATO, BLACK OLIVE & FENNEL SEED SALSA, ARUGULA, BRIOCHE BUN

GRILLED VEG WRAP 20

SOFT FLOUR TORTILLA FILLED WITH A WHITE BEAN HUMMUS, GRILLED MARINATED EGGPLANT AND ZUCCHINI, PICKLED ONIONS AND ARUGULA **ADD CHICKEN +8**

CHICKEN PARM 22

FRIED CHICKEN BREAST WITH FRESH TOMATO SAUCE AND MELTED FIOR DI LATTE ON A TOASTED CIABATTA BUN
ADD MUSHROOMS +2, ROASTED RED PEPPERS +1, CARMELIZED ONIONS +1, JALAPENO PEPPERS +1

 **VEGETARIAN**

FOOD PREPARED IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING INGREDIENTS: MILK, EGGS, WHEAT, PEANUTS & TREE NUTS. IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER.

PIZZA

OUR PRIDE & JOY

—
INDULGE IN THE SYMPHONY
OF FLAVOURS AS OUR
RESTAURANT'S HOUSE-MADE
PIZZAS REDEFINE CULINARY
DELIGHT, TRANSFORMING
EVERY SLICE INTO A
MASTERPIECE OF TASTE AND
TRADITION.

RED

MARGHERITA 🌿 19

TOMATO SAUCE, FIOR DI LATTE, GRANA PADANO, FRESH BASIL, EXTRA VIRGIN OLIVE OIL

HOT HONEY 22 🌶️

TOMATO SAUCE, FIOR DI LATTE, SPICY SOPPRESSATA, HOT PEPPER BOMBA, HONEY DRIZZLE

THE CLASSIC PEP 21

TOMATO SAUCE, MOZZARELLA, FIOR DI LATTE, PEPPERONI, EXTRA VIRGIN OLIVE OIL

MEAT LOVERS ALLA VODKA 24

VODKA ROSE SAUCE, MOZZARELLA, PANCETTA, ITALIAN SAUSAGE, BACON

THE ITALIAN 22

ITALIAN SAUCE, MOZZARELLA, CHERRY TOMATOES, ITALIAN SAUSAGE, PEPPERONCINI PEPPERS, CHILI OREGANO & FENNEL SHAKE, EXTRA VIRGIN OLIVE OIL

WHITE

MUSHROOM 🌿 23

EXTRA VIRGIN OLIVE OIL, GRANA PADANO, FONTINA CHEESE, OYSTER, CREMINI & ENOKI MUSHROOMS, PICKLED ONIONS, TRUFFLE OIL,

CHILI CHICKEN 24

EXTRA VIRGIN OLIVE OIL, GRANA PADANO, FIOR DI LATTE, GOAT CHEESE, ROASTED PULLED CHILI CHICKEN, CARAMELIZED ONIONS

PROSCIUTTO & ARUGULA 22

EXTRA VIRGIN OLIVE OIL, GRANA PADANO, FIOR DI LATTE, BLISTERED CHERRY TOMATOES, PROSCIUTTO, ARUGULA, BALSAMIC DRIZZLE, PARMESAN SHAVINGS

POTATO 22

BECHAMEL SAUCE, SHAVED POTATO, BACON, ROASTED GARLIC, GORGONZOLA AND FINISHED WITH ROSEMARY OIL

PESTO CHICKEN 24

EXTRA VIRGIN OLIVE OIL, BASIL PESTO, GRILLED CHICKEN, ROASTED RED PEPPERS, GOAT CHEESE

SUB GLUTEN FREE CRUST +5
(BAKED IN INDIVIDUAL PANS)

PASTA

SPAGHETTI POMODORE 🌿 24

ITALIAN TOMATO SAUCE, FRESH BASIL, FIOR DI LATTE, PARMESAN CHEESE
ADD MEATBALLS +6, CHICKEN PARM +10

GNOCCHI PESTO 🌿 26

PESTO, BLISTERED CHERRY TOMATOES, LEMON RICOTTA

LINGUINE & SHRIMP 28

PAN SEARED TIGER SHRIMP WITH SAMBUCA, ROASTED RED PEPPERS, CRISPY PANKO

LINGUINE MARE 34 🌶️

ITALIAN TOMATO SAUCE, WHITE WINE, GARLIC, PAN SEARED TIGER SHRIMP, WHITE FISH, CALAMARI

FETTUCINE ALFREDO 24

HOUSEMADE ITALIAN BUTTER AND PARMESAN CHEESE SAUCE.
ADD CHICKEN +6, SHRIMP +6

RIGATONI ALLA VODKA 28

SWEET PANCETTA IN A VODKA TOMATO CREAM SAUCE

PAPPARDELLE BOLOGNESE 28

BEEF, VEAL & PORK ITALIAN TOMATO SAUCE, RED WINE, PARMESAN CHEESE

AGNOLOTTI ROSE 26

STUFFED RICOTTA AGNOLOTTI IN A ROSE CREAM SAUCE

PLATES

FISH & CHIPS 24

BIRRA MORETTI BATTERED HADDOCK, FRIES, TARTAR SAUCE

EGGPLANT MILANESE 🌿 26

PANKO CRUSTED EGGPLANT, FIOR DI LATTE, ITALIAN TOMATOES, TOPPED WITH RICOTTA CHEESE, SERVED WITH CHEF'S POTATO AND SEASONAL VEGETABLES

GRILLED CHICKEN 29

GRILLED CHICKEN BREAST, MUSHROOM BRANDY CREAM SAUCE, SERVED WITH CHEF'S POTATO AND SEASONAL VEGETABLES

RACK OF LAMB 42

DIJON MARINATED RACK OF LAMB (4), SERVED WITH MASHED POTATO, SEASONAL VEGETABLES AND A FIG JUS

GRILLED SALMON 33

ATLANTIC SALMON, TOMATO, BLACK OLIVE AND FENNEL SEED SALSA, SERVED WITH CHEF'S POTATO AND SEASONAL VEGETABLES

STEAKS

NY STRIP 10oz. 39

RIBEYE 12oz. 49

CHAR GRILLED AAA STEAK, TRUFFLE BUTTER, SERVED WITH CHEF'S POTATO AND SEASONAL VEGETABLES



SPICY



VEGETARIAN