

THE MEET UP | shareables

FLATBREAD <i>proceeds to martha's table</i> flatbread, roasted eggplant, roasted red pepper, extra virgin olive oil <i>Vg</i>	4
ARANCINI gruyère stuffed crispy fried rice, pomodoro, basil <i>V</i>	19
POLENTA FRIES crispy polenta, bolognese, grana padano	18
OYSTERS a selection of east coast oysters served on crushed ice with red wine mignonette, lemon + shaved horseradish <i>GF</i>	
	half dozen 23 dozen 45
CRISPY PORK BELLY roasted BBQ pork belly, honey dijon, chicharrones	22
SHRIMP COCKTAIL poached jumbo shrimp, lemon, classic seafood sauce <i>GF</i>	23
CALAMARI FRITTI crispy calamari, house made tzatziki, zucchini chips, lemon	24

THE PLAN | appetizers

CAESAR SALAD romaine, grilled corn, applewood smoked bacon, grana padano, caesar dressing	19
ARTISANAL GREEN SALAD mixed greens, cider vinaigrette, crispy shallots, gremolata, shaved pecorino <i>GF V</i>	18
CARPACCIO peppered eye of round, cognac mustard, aioli, shaved grana padano, crispy shallot, maldon salt, olive oil	22
BURRATA <i>(limited availability)</i> roasted beets, pistachio gremolata, olive oil, maldon salt <i>V</i>	26
OCTOPUS pan seared octopus, piquillo peppers, crispy potatoes, braised tomato stew, parsley, hot oil	26

THE ITALIAN JOB | pasta

RIGATONI ALLA VODKA guanciale, chilies, vodka tomato cream sauce	26
FETTUCCINE ALFREDO garlic cream sauce, shaved grana padano, parsley <i>V</i>	26
TAGLIATELLE BOLOGNESE BPV ragu, basil, grana padano	28
CASARECCE italian sausage, braised kale, tomato, white wine, garlic	29
SPAGHETTI ALLA CHITARRA snow crab claw, picked blue crab meat, brandy, cherry tomato cream sauce, pangrattato	36
PAN ROASTED GNOCCHI grilled corn, roasted peppers, peas, mushrooms, scallion, garlic crema, grana padano <i>V</i>	36

* gluten free pasta | 2

THE USUAL SUSPECTS | main dishes

STUFFED EGGPLANT oven roasted eggplant, pomodoro, mozzarella, pangrattato, seasonal vegetables <i>V</i>	29
BONELESS HALF CHICKEN mashed potatoes, seasonal vegetables, herbed jus <i>GF</i>	36
GRILLED VEAL MEDALLIONS mushroom marsala sauce, braised kale, mashed potatoes <i>GF</i>	39
CHICKEN PARMIGIANA breaded chicken breast, pomodoro, buffalo mozzarella, rigatoni alla vodka	37
PAN SEARED SCOTTISH ORGANIC SALMON dijon cream sauce, roasted new potatoes, seasonal vegetables <i>GF</i>	45
GRILLED BUTTERFLIED BRANZINO seasonal vegetables, roasted new potatoes, chimichurri, grilled lemon <i>GF</i>	49

THE STEAK OUT | steak

all steaks served with roasted new potatoes, seasonal vegetables, red wine jus *GF*

TENDERLOIN 6 OZ	64	BAVETTE 8 OZ	47
STRIPLOIN 10 OZ	59		

OCEANS 168 *a complete summary of all our jewels from the sea*
| seafood appetizers

OYSTERS a selection of east coast oysters served on crushed ice with red wine mignonette, lemon + horseradish <i>GF</i>	23/45
CALAMARI FRITTI crispy calamari, house made tzatziki, zucchini chips, lemon	24
SHRIMP COCKTAIL poached jumbo shrimp, lemon, classic seafood sauce <i>GF</i>	23
OCTOPUS pan seared octopus, piquillo peppers, crispy potatoes, braised tomato stew, parsley, hot oil	26

| seafood mains

PAN SEARED SCOTTISH ORGANIC SALMON dijon cream sauce, roasted new potatoes, seasonal vegetables <i>GF</i>	45
GRILLED BUTTERFLIED BRANZINO seasonal vegetables, roasted new potatoes, chimichurri, grilled lemon <i>GF</i>	49
CAUGHT RED HANDED daily line caught fresh fish - ask your server for details	MP

ACCOMPLICES | sides

fries	10	seasonal vegetables	15
roasted new potatoes	13	grilled shrimp, 2pcs	15
chicken breast, 5oz	13	grilled lobster tail	25

WINE BY THE GLASS (6 oz)

SPARKLING WINE

Prosecco Brut, Serenissima, Veneto, Italy 15

WHITE WINE

Sauvignon Blanc, Woolshed, Australia – 2022 15
Riesling, Bella Terra, Niagara, Ontario – 2021 15
Chardonnay, Cloudsley, Niagara Peninsula, Ontario – 2023 16
Pinot Grigio, ‘Matto’, Serenissima, Veneto, Italy – 2023 15
Feature White Wine By the Glass, Sommelier’s Choice MP

ROSÉ WINE

Ros’Aura, Feudi di San Gregorio, Campania, Italy – 2023 15

RED WINE

Cabernet Sauvignon, Scopa Reserve, Washington State – 2018 17
Shiraz, Earthworks, Barossa Valley, Australia – 2020 18
Negroamaro, ‘I Muri’, Vignetti del Salento, Puglia, Italy – 2023 18
Pinot Noir, Cloudsley, Niagara Peninsula, Ontario – 2021 19
Feature Red Wine By the Glass, Sommelier’s Choice MP

half price wine

FRIDAY + SATURDAY

half price bottles of wine
for reservations seated
at 8:30pm + later

THE ITALIAN JOB 2 | pizza

MARGHERITA	23
tomato sauce, buffalo mozzarella, basil	V
FRENCH ONION	23
caramelized onions, garlic crema, taleggio, chili crisp, mozzarella	V
THE FUN-GHI	25
roasted mushrooms, sweet onion, mozzarella, truffle oil	V
MEATLOVERS	25
house ragu, crispy bacon, sausage, mozzarella	
HOT HONEY	24
hot honey, soppressata, dried chilies, mozzarella	
PESTO CHICKEN	25
sunflower seed pesto, garlic crema, sundried tomatoes, grilled chicken breast	
BRIE + BACON	26
applewood smoked bacon jam, triple cream brie	

steal the moment

HAPPY HOUR

Tuesday - Friday
4:00pm - 6:00pm
enjoy at the bar only

HALF PRICE PIZZA + SHAREABLES
SIGNATURE COCKTAILS \$12
BY THE GLASS WINE SPECIALS \$10
BANKROLL - HEIST x FINE BALANCE \$7

SUNDAYLICIOUS

Every Sunday

SELECT 3-COURSE MENU \$49

HEIST

RESTAURANT + WINE CLUB

steal the moment

SIGNATURE COCKTAILS (2 oz)

CALLING CARD	17
green tea-infused vodka, cointreau, cranberry, lime, simple syrup	
CLEAN GETAWAY	18
vodka, kahlua, licor 43, espresso	
FEMME FATALE	18
earl grey gin, lime, simple syrup, egg white, orange bitters, absinthe	
MARY’S DISTRACTION	18
gin, rosemary syrup, lime juice, cucumber soda	
SAFECRACKER	18
tequila, cointreau, lime, simple syrup, red wine	
STICK UP	18
brown butter bourbon, maple syrup, walnut bitters, dehydrated orange	

TEMPERANCE (non-alcoholic)
ADD SHOT FOR \$5

ROBBERY	13
berry coulis, lime juice, simple syrup, mint, club soda	
MANGO MULE	13
mango purée, lemon juice, ginger beer	
THE TELLER	17
n/a prosecco, cedar’s rose, amaro cherry, lemon	
N/A APEROL SPRITZ	15
n/a aperol, n/a prosecco, soda, orange	