

## THE MEET UP | shareables

<b>FLATBREAD</b> <i>proceeds to martha's table</i>	4
flatbread, roasted eggplant, roasted red pepper, extra virgin olive oil <i>Vg</i>	
<b>ARANCINI</b>	19
gruyère stuffed crispy fried rice, pomodoro, basil <i>V</i>	
<b>POLENTA FRIES</b>	18
crispy polenta, bolognese, grana padano	
<b>OYSTERS</b>	
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
<b>CRISPY PORK BELLY</b>	22
roasted BBQ pork belly, honey dijon, chicharrones	
<b>SHRIMP COCKTAIL</b>	23
poached jumbo shrimp, lemon, classic seafood sauce <i>GF</i>	
<b>CALAMARI FRITTI</b>	24
crispy calamari, house made tzatziki, zucchini chips, lemon	

## THE PLAN | appetizers

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

## THE ITALIAN JOB | pasta

<b>RIGATONI ALLA VODKA</b>	26
guanciale, chilies, vodka tomato cream sauce	
<b>FETTUCCINE ALFREDO</b>	26
garlic cream sauce, shaved grana padano, parsley <i>V</i>	
<b>TAGLIATELLE BOLOGNESE</b>	28
BPV ragu, basil, grana padano	
<b>CASARECCE</b>	29
italian sausage, braised kale, tomato, white wine, garlic	
<b>SPAGHETTI ALLA CHITARRA</b>	36
snow crab claw, picked blue crab meat, brandy, cherry tomato cream sauce, pangrattato	
<b>PAN ROASTED GNOCCHI</b>	36
grilled corn, roasted peppers, peas, mushrooms, scallion, garlic crema, grana padano <i>V</i>	
* gluten free pasta   2	

## THE USUAL SUSPECTS | main dishes

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

## THE STEAK OUT | steak

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

<b>TENDERLOIN 6 OZ</b>	64	<b>BAVETTE 8 OZ</b>	47
<b>STRIPLOIN 10 OZ</b>	59		

## OCEANS 168

*a complete summary of all our jewels from the sea*

seafood appetizers	
<b>OYSTERS</b>	23/45
a selection of east coast oysters served on crushed ice with red wine mignonette, lemon + horseradish <i>GF</i>	
<b>CALAMARI FRITTI</b>	24
crispy calamari, house made tzatziki, zucchini chips, lemon	
<b>SHRIMP COCKTAIL</b>	23
poached jumbo shrimp, lemon, classic seafood sauce <i>GF</i>	
<b>OCTOPUS</b>	26
pan seared octopus, piquillo peppers, crispy potatoes, braised tomato stew, parsley, hot oil	
seafood mains	
<b>PAN SEARED SCOTTISH ORGANIC SALMON</b>	45
dijon cream sauce, roasted new potatoes, seasonal vegetables <i>GF</i>	
<b>GRILLED BUTTERFLIED BRANZINO</b>	49
seasonal vegetables, roasted new potatoes, chimichurri, grilled lemon <i>GF</i>	
<b>CAUGHT RED HANDED</b>	MP
daily line caught fresh fish - ask your server for details	

## 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

tomato sauce, buffalo mozzarella, basil *V*

23

### FRENCH ONION

caramelized onions, garlic crema, taleggio, chili crisp, mozzarella *V*

23

### THE FUN-GHI

roasted mushrooms, sweet onion, mozzarella, truffle oil *V*

25

### MEATLOVERS

house ragu, crispy bacon, sausage, mozzarella

25

### HOT HONEY

hot honey, soppressata, dried chilies, mozzarella

24

### PESTO CHICKEN

sunflower seed pesto, garlic crema, sundried tomatoes, grilled chicken breast

25

### BRIE + BACON

applewood smoked bacon jam, triple cream brie

26

*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

green tea-infused vodka, cointreau, cranberry, lime, simple syrup

17

### CLEAN GETAWAY

vodka, kahlua, licor 43, espresso

18

### FEMME FATALE

earl grey gin, lime, simple syrup, egg white, orange bitters, absinthe

18

### MARY'S DISTRACTION

gin, rosemary syrup, lime juice, cucumber soda

18

### SAFECRACKER

tequila, cointreau, lime, simple syrup, red wine

18

### STICK UP

brown butter bourbon, maple syrup, walnut bitters, dehydrated orange

18

## TEMPERANCE (non-alcoholic)

ADD SHOT FOR \$5

### ROBBERY

berry coulis, lime juice, simple syrup, mint, club soda

13

### MANGO MULE

mango purée, lemon juice, ginger beer

13

### THE TELLER

n/a prosecco, ceder's rose, amaro cherry, lemon

17

### N/A APEROL SPRITZ

n/a aperol, n/a prosecco, soda, orange

15