

## THE MEET UP | shareables

### OYSTERS

a selection of east coast oysters served on crushed ice with red wine mignonette, lemon + shaved horseradish **GF**

half dozen **23**  
dozen **45**

### ARANCINI

gruyère stuffed crispy fried rice, pomodoro, basil **V**

**19**

### CALAMARI FRITTI

bread crumbed calamari, house made tzatziki, zucchini chips, lemon

**24**

### CRISPY PORK BELLY

roasted BBQ pork belly, honey dijon, chicharones

**22**

### POLENTA FRIES

crispy polenta, braised BPV ragout, grana padano

**16**

### SHRIMP COCKTAIL

poached jumbo shrimp, lemon, classic seafood sauce **GF**

**21**

## 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 **GF V**

**18**

### AHI TUNA CRUDO

seared ahi tuna, green onion-ginger ponzu, sesame, chili, corn nuts

**24**

### BURRATA *(limited availability)*

seasonal mostarda, grilled focaccia **V**

**26**

### GRILLED LAMB LOIN CHOPS *(2 chops)*

shawarma spice, tahini, parsley, mint **GF**

**24**

### DEEP SEA SCALLOPS

pan seared scallops, cafe de paris butter, fine herbs, fried parsley

**28**

## THE ITALIAN JOB | pasta

### RIGATONI ALLA VODKA

guanciale, scallion, chilies, vodka tomato cream sauce

**26**

### LINGUINE FRA DIAVOLA

spicy prawns, tomato, fresh chili, basil, lemon

**29**

### TAGLIATELLE BOLOGNESE

BPV ragu, basil, grana padano

**28**

### CAVATELLI

italian sausage, cherry tomatoes, rapini, chilies, white wine, garlic

**29**

### PAN ROASTED GNOCCHI

grilled corn, roasted peppers, peas, mushrooms, scallion, garlic crema, grana padano **V**

**36**

### FETTUCCINE ALFREDO

garlic cream sauce, shaved grana padano, parsley **V**

**26**

\* gluten free pasta | 2

## THE USUAL SUSPECTS | main dishes

### STUFFED EGGPLANT

oven roasted eggplant, pomodoro, mozzarella, pangrattato, seasonal vegetables **V**

**29**

### BONELESS HALF CHICKEN

mashed potatoes, grilled swiss chard, herbed jus **GF**

**36**

### GRILLED VEAL MEDALLIONS

veal striploin, sauce picatta, roasted new potatoes, grilled rapini, lemon **GF**

**39**

### CHICKEN PARMIGIANA

breaded chicken breast, pomodoro, buffalo mozzarella, rigatoni alla vodka

**34**

### PAN SEARED SALMON

dijon cream sauce, new potatoes, green beans **GF**

**45**

### GRILLED BUTTERFLIED BRANZINO

rapini, new potatoes, chimichurri, grilled lemon **GF**

**49**

## THE STEAK OUT | steak

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

<b>TENDERLOIN 4 OZ</b>	<b>36</b>	<b>TENDERLOIN 8 OZ</b>	<b>65</b>
<b>STRIPLOIN 6 OZ</b>	<b>39</b>	<b>STRIPLOIN 12 OZ</b>	<b>75</b>

## OCEANS 168

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

### | seafood appetizers

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**23/45**

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### | seafood mains

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#### GRILLED BUTTERFLIED BRANZINO

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**49**

#### CAUGHT RED HANDED

daily line caught fresh fish - ask your server for details

**MP**

## ACCOMPLICES | sides

fries	<b>10</b>	grilled shrimp, 3pcs	<b>15</b>
roasted lemon potatoes	<b>13</b>	seared scallops, 2pcs	<b>18</b>
chicken breast, 5oz	<b>13</b>	grilled lobster tail	<b>25</b>
seasonal vegetables	<b>15</b>		

**GF** Gluten Free **V** Vegetarian **Vg** Vegan

*Many of our menu choices can be altered to accommodate dietary restrictions.*

*Please speak to your server for more information.*

## 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