

ANTIPASTI

chef's selection of **CURED MEATS & CHEESES**,
crostini & preserves 27

flash-fried **CALAMARI & SHRIMP**, citrus aioli 17

grilled Moroccan **OCTOPUS**, warm potato and
n'duja salad, citrus gremolata 16

house cured **BEEF CARPACCIO**, tartufata, 30-
month Parmigiano-Reggiano, baby arugula, crisp
shallot, fried capers 15

grilled Ontario **LAMB SPIEDINI**, charred green
onion, maldon sea salt, salsa verde 16



veal, beef, pork & ricotta **MEATBALLS**, San
Marzano tomato sauce, Parmigiano-Reggiano 14

local **BURRATA**, grilled peaches, basil puree,
blistered cherry tomatoes, balsamic, pine nuts 19



gluten-free



vegetarian

INSALATA

crisp **ROMAINE SALAD**, pear, Parmigiano-Reggiano, walnuts, white wine & pommery mustard vinaigrette 14



baby arugula, grilled portobello **MUSHROOM SALAD**, Pecorino-Romano, rosemary focaccia croutons, truffle-balsamic vinaigrette 15



Tuscan **KALE SALAD**, Zante currants, pine nuts, pecorino-Romano, lemon & honey vinaigrette 14



ADDITIONS

grilled marinated **CHICKEN** breast 8

grilled black tiger **SHRIMP** 10

grilled 5 oz flat iron **STEAK** 11

traditional slow-cooked ragù alla **BOLOGNESE**, rigatoni, Parmigiano-Reggiano 18

mixed mushrooms, **PAPPARDELLE** pasta, tartufata, truffle-Parmigiano cream 19



CASARECCIA pasta, roasted chicken, red peppers, nicoise olives, cherry tomato, red onion, basil pesto, Pecorino-Romano 18

ORECCHIETTE, fresh Italian sausage, n'duja, rapini, extra virgin olive oil, pecorino-Romano 18

shrimp, bay scallop & calamari, **FETTUCCINE**, white wine, fresh herbs, extra-virgin olive oil 19

GLUTEN-FREE pasta available +3



PASTA

PIZZA

LOCUS 144, mozzarella, hot soppressata, salami, Italian sausage, porchetta 19

MARGHERITA, San Marzano tomato, mozzarella, Parmigiano-Reggiano, basil 14



whipped **BURRATA**, San Marzano tomato, basil, extra virgin olive oil 19



mozzarella, hot **SOPRESSATA**, n'duja, roasted red peppers 17

mozzarella, roasted herb **CHICKEN**, rapini, nicoise olives, red peppers, red onions 17

mozzarella, mixed **MUSHROOM**, truffle cream, Parmigiano-Reggiano, fresh herbs (white pizza) 18



mozzarella, **PROSCIUTTO & ARUGULA**, cherry tomato, Parmigiano shavings (white pizza) 19

Locus 144 is committed to sourcing organic and sustainable ingredients.

All dishes are carefully prepared, modifications are not recommended.

18% industry standard gratuity will be applied to tables of 6 or more.

Please inform your waiter of any dietary or allergy restrictions.

CARNE E PESCE

grilled and sliced 10 oz flat iron **STEAK**, grilled rapini, salsa verde, crispy shallots, truffle Tuscan fries & Parmigiano aioli 27

grilled lamb **BURGER**, harissa infused yogurt, baby arugula, cucumber, tomato and onion salsa, truffle Tuscan fries 17

grilled **SALMON**, asparagus and pine nuts, roasted persillade potatoes, salsa rossa, balsamic reduction 24

GRIGLIATI MISTI

di PESCE'
grilled ½ Moroccan octopus, black tiger shrimp, calamari & salmon, charred lemon, salmoriglio sauce, rapini & roasted potatoes 99
(serves 2-4)

alla FIORENTINA'
grilled 34 oz T-bone steak, Italian sausages & lamb spiedini, burning rosemary, salsa verde, rapini & roasted potatoes 119
(serves 2-4)

CONTORNI

truffle Tuscan **FRIES** and Parmigiano aioli
RAPINI garlic and chilies ✕
grilled **ASPARAGUS**, pine nuts, balsamic, Parmigiano ✕
roasted persillade **POTATOES**
ARUGULA & TOMATO salad, balsamic ✕
✓

6 ea.