

Soup

Salads

Daily Soup Feature	8	Arugula Salad	17
		Prosciutto, mustard dressing, and shave	ed parmesan
Appetizers		cheese	
Marinated Olives Assortment of Mediterranean olives,	10 infused fennel,	Caesar Salad Seasoned croutons, bacon bits and paracreamy caesar dressing	15 mesan cheese
garlic, red pepper, and E.V. olive oil Bread Basket	3	Mixed Green Salad	15
Bruschetta Grilled house baked baguette, basil p	12	Organic fresh leafy greens, tomato, cucumber, olive in balsamic vinaigrette	
tomato salsa and parmigiano cheese		Iberica Salad	17
Sardine Bruschetta With fennel lemon preserve, E.V. olive Grilled Sardines	17 e oil 22	Cherry tomatoes, cucumber, olives, red onion, oregano, tossed in red wine vinaigrette, sprinkled with goat cheese	
Grilled whole sardines with E.V. olive	oil and peppers	Beet' raba Salad 17	17
Shrimps Piri-Piri Sautéed in Piri-Piri sauce	22	Assorted beets, arugula, pistachio, goat cheese, lemon honey vinaigrette.	
Calamari Rings	22		
Battered in house, with chefs own tartar sauce		Pasta & Risotto	
Calamari a La "Griglia" 23 Grilled calamari rings, sautéed in extra virgin olive oil, onions, garlic, white wine, thyme and parsley Polvo (Octopus) 27		Mushroom Risotto 20 Wild mushroom mix, chefs own mushroom broth, Arborio rice and, parmigiano.	
Grilled with pureed cannellini beans and salsa verde Grilled Smoked ChouriÇo Sausage		Seafood Risotto Chefs own risotto of mussels, shrimp, tiger shrimp, squid, scallop and fresh fish	
Flamed with Portuguese Grappa	alf 14 full 24	Seafood Linguini Tiger shrimp, mussels, calamari, scallop tomato sauce, drizzled with saffron, wh	
Burrata & Parma	27	parsley	
Whole Italian burrata, proschiutto di Parma, arugula, and pistou		Chicken Fettuccine Alfredo 24 Grilled chicken, wild mushrooms, red onions, roasted peppers, and alfredo sauce	



Fish		<u>Pizza</u>	
Grilled Atlantic Salmon Seasoned with sea salt, dill, tarragon, roast potatoes and vegetables	29 ted	Margarida San Marzano tomatoes, mozzarella di Buffo olive oíl and sea salt	22 alo, basil
Dourada (Grilled Whole Seabream) Roasted potatoes and vegetables	35	Vegetariana	24
Robalo (Grilled Whole Seabass) Roasted potatoes and vegetables	35	San Marzano tomatoes, grilled eggplant, zo roasted red peppers and goat cheese	ucchini,
Grilled Sardines Cracked garlic, roasted potatoes and sauté vegetables	25 ed	Angelica Fresh pesto base, whole burrata cheese and bacon	24 d crispy
Grilled Squid With lemon, garlic, cumin, olive oil, choppe coriander, Roasted potatoes and vegetable		Chicken Pesto Basil pesto, grilled Piri-Piri chicken, roasted	24 peppers,
Grilled Bacalhau (Salted Codfish) With lemon, thyme, olive oil, roasted garlic and sautéed vegetables	32 potatoes	caramelized onions, goat cheese and toma Iberica	24
Grilled Succulent Octopus (Polvo) With salmoriglio sauce, roasted garlic pota sautéed vegetables	39 toes, and	San Marzano tomatoes, mozzarella di buffo choriço and caramelized Vidalia onions	olr,
Piri-Piri Fish Stew for one 39 for two 76 A bouillabaisse of mussels, shrimp, tiger shrimp, squid, scallop, fresh fish, with scalloped potatoes and		Lusiada (White) 26 Bocconcini, parmigiano regiano, asiago, presunto di Parma, arugula	
peppers in a tomato broth		Oceanica	30
Meat		San Marzano tomatoes, bocconcini, sautée & Octopus in mild Piri-Piri sauce	d shrimp:
Piri-Piri Chicken Grilled to perfection with fresh cut fries, greand Piri-Piri Sauce	25 een salad,	Chicken "Calzone" Pulled grilled chicken, tomato sauce, smoke	24 ed
Chefs Frenched Pork Chop Red onion soubise, roasted potatoes, sauté peppers and mushrooms	27 ed bell	provolone, and rosemary Kids	
10 oz. Angus Steak Topped with fried egg, chefs own pepperco	39 orn sauce	Fish & Chips	15
and fresh cut fries		Pasta	12
Rack of Lamb New Zealand lamb chops grilled with our o pepper sauce over a mushroom risotto	49 wn mint &	Chicken Fingers with French Fries	15

25

Piri-Piri Burger

Angus Beef, cheddar cheese, smoked honey Dijon mustard sauce, with arugula or fresh cut fries

^{*}All prices and item availability are subject to change without notice. Applicable taxes are not included.

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