

Soup		<u>Salads</u>	
Daily Soup Feature	6	Arugula Salad	17
Shrimp Bisque	8	Prosciutto, mustard dressing, and shaved parmes cheese	
Appetizers		Caesar Salad	15
Bread Basket	3	Seasoned croutons, bacon bits and parmesan chacreamy caesar dressing	
Marinated Olives 10 Assortment of Mediterranean olives, infused fennel, garlic, red pepper, and E.V. olive oil		Mixed Green Salad 15 Organic fresh leafy greens, tomato, cucumber, oliv	
Grilled Sardines	22	in balsamic vinaigrette	
Grilled whole sardines with E.V. olive		Iberica Salad	15
Bruschetta 12 Grilled house baked baguette, basil pesto, ripe plum tomato salsa and parmigiano cheese		Cherry tomatoes, cucumber, olives, red onion, oregano, tossed in red wine vinaigrette, sprinkled with goat cheese	
Sardine Bruschetta	17	Beet' raba Salad	17
With fennel lemon preserve, E.V. olive oil		Assorted beets, arugula, pistachio, goat cheese,	
Shrimps Piri-Piri	22	lemon honey vinaigrette.	
Sautéed in Piri-Piri sauce			
Calamari Rings	22	Pasta & Risotto	
Battered in house, with chefs own tai	rtar sauce		
Grilled Smoked ChouriÇo Saus	age	Mushroom Risotto	20
h	alf 14 full 24	Wild mushroom mix, chefs own mushroom brotl Arborio rice and, parmigiano.	
Gambas a La Plancha	29	· -	20
Grilled tiger shrimps, then sautéed in our own Piri- Piri sauce & Brandy		Seafood Risotto Chefs own risotto of mussels, shrimp, tiger shrimp squid, scallop and fresh fish	
Calamari a La "Griglia"	23	Seafood Linguini	32
Grilled calamari rings, sautéed in extra virgin olive oil, onions, garlic, white wine, thyme and parsley		Tiger shrimp, mussels, calamari, scallop, shrimps, tomato sauce, drizzled with saffron, white wine a	
Polvo (Octopus)	27	parsley	
Grilled with pureed cannellini beans o		Rigattoni alla Griccia	20
Burrata & Parma	27	Guanciali, pecorino romano, black pep	
Whole Italian burrata, proschiutto di and pistou	Parma, arugula,	Chicken Fettuccine Alfredo Grilled chicken, wild mushrooms, red of roasted peppers, and alfredo sauce	24 onions,



Fish		Pizza	
Grilled Atlantic Salmon Seasoned with sea salt, dill, tarragon, roas potatoes and vegetables	29 ted	Margarida San Marzano tomatoes, mozzarella di Buff	22 alo, basil
Dourada (Grilled Whole Seabream Roasted potatoes and vegetables) 35	olive oíl and sea salt Vegetariana	24
Robalo (Grilled Whole Seabass) Roasted potatoes and vegetables	35	San Marzano tomatoes, grilled eggplant, zucchini, roasted red peppers and goat cheese	
Grilled Sardines Cracked garlic, roasted potatoes and saute vegetables	25 éed	Angelica Fresh pesto base, whole burrata cheese an 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 I peppers,
Grilled Bacalhau (Salted Codfish) With lemon, thyme, olive oil, roasted garlio and sautéed vegetables	32 c potatoes	Iberica San Marzana tomatoos, mazzaralla di huff	24
Grilled Succulent Octopus (Polvo) With salmoriglio sauce, roasted garlic pota sautéed vegetables	39 itoes, and	San Marzano tomatoes, mozzarella di buff choriço and caramelized Vidalia onions	uio,
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 peppers in a tomato broth		Lusiada (White) 26 Bocconcini, parmigiano regiano, asiago, presunto di Parma, arugula	
Meat		Oceanica San Marzano tomatoes, bocconcini, sautée & Octopus in mild Piri-Piri sauce	30 ed shrimps
Piri-Piri Chicken Grilled to perfection with fresh cut fries, gr and Piri-Piri Sauce	25 een salad,	Chicken "Calzone" Pulled grilled chicken, tomato sauce, smok	24 ed
Chefs Frenched Pork Chop Red onion soubise, roasted potatoes, saute peppers and mushrooms	27 éed bell	provolone, and rosemary Kids	
10 oz. Angus Steak Topped with fried egg, chefs own peppercoand fresh cut fries	39 orn sauce	Fish & Chips	15
Rack of Lamb New Zealand lamb chops grilled with our of pepper sauce over a mushroom risotto	49 own mint &	Pasta Chicken Fingers with French Fries	12 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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