





Appetizers

CALAMARI 16 
cornmeal dusted ocean squid, kalamata olives, mango
vinaigrette, curry yogurt aioli

STEAK BITES 15 
crispy coated flash-seared tenderloin, maple garlic
sauce, house-smoked aioli

SUMMER-FRIED BROCCOLI 14 
toasted caraway, hemp hearts, dried cranberries,
almonds, pepitas, cilantro aioli **

GARLIC PARM FRIES 10 
hand-cut potatoes, gated parmesan, minced garlic,
house-smoked aioli

ARANCINI 14
breaded risotto balls filled with mozzarella, served in
rose sauce with fresh parmesan and herbs

CIABATTA BRUSCHETTA 13
house-made ricotta cheese, red onion jam, cherry
tomatoes, fresh herbs, balsamic reduction

SHY'S GARLIC-CHEESE BREAD 9
ciabatta baguette mounded with our garlic cheese
spread, topped with more cheese and oven baked


Charcuterie


cured meats, artisan hard and soft cheeses, pickles, jam, crostinis
board for two | 23 _ board for four | 42

Salads

CAESAR SALAD -STARTER 9 | MEAL 15
romaine hearts, house-made dressing, bacon crumble,
croutons, shaved parmigiano
* pairs perfectly with our artisanal pizzas

GREEK SALAD -STARTER 10 | MEAL 16
romaine, red onions, bell peppers, cherry tomatoes,
cucumber, kalamata olives, feta, honey balsamic

MOROCCAN CHICKEN SALAD 23 
mixed lettuce, chickpeas, cherry tomatoes, goat
cheese, mango vinaigrette, walnuts, topped with a
Moroccan-spiced grilled chicken breast and curry
yogurt aioli **

QUINOA + MINT SALAD 19 
Baby arugula, watermelon, red onions, quinoa, bell
peppers, pepitas, feta, mint pesto vinaigrette**

Top Your Salad

5 oz grilled chicken breast 7 4 oz baked salmon 11
5 pcs garlic prawns 8 4oz plant-based sausage 8

Pizza

PROSCIUTTO + PARMESAN 21
cherry tomatoes, spinach, shaved prosciutto, fresh
grated parmesan, balsamic reduction

SALUMI QUATTRO 20
genoa salami, diced pancetta, chorizo sausage, dry-
cured pepperoni

PESTO + FETA 20
basil pesto base, artichokes, sun-dried tomatoes,
roasted mushrooms, red onions

ITALIAN SAUSAGE SUPREME 21
Plant-based italian sausage, onions, peppers, roasted
mushrooms, sun-dried tomato bruschetta base

MUSHROOM + PEPPER DIAVOLA 19
roasted mushroom trio, banana peppers, bell peppers,
roasted red peppers, sweetie drops, hot chili pesto

CHICKEN CAESAR 22
grilled chicken breast, roasted red peppers, pancetta,
red onions, roasted mushroom trio

Pastas

BAKED ARTICHOKE LINGUINE **25**
grilled chicken breast, cherry tomatoes, spinach, sun-dried tomato rosé sauce

SHRIMP SCAMPI FETTUCINE **26**
garlic buttered shrimp, roasted rep peppers, scallions, white wine cream sauce

PEPPERONI AMATRICIANA **23**
dry-cured pepperoni, pancetta, stewed and cherry tomatoes, chilli flakes

SMOKED SALMON CAPELLINI **25**
capers, spinach, sweetie drops, dill + lemon white wine cream sauce

SWEET ITALIAN SAUSAGE SPAGHETTI **24**
plant-based mild Italian sausage, sweet peppers, caramelized red onion, rosé sauce

STEAK + PEPPER LINGUINE **26**
sautéed tenderloin, white onions, bell peppers, sun-dried tomato pesto + olive oil sauce, baked with cheddar

SPINACH + RICOTTA CAPELLINI **24**
artichokes, mushrooms, red onions, house-made ricotta cheese, light cream sauce

GREEK CHICKEN FETTUCINE **25**
lemon + oregano marinated chicken, tomatoes, olives, bell peppers, basil cream sauce

****add our garlic & cheese ciabatta bread to your pasta 5***

Mains

SHY'S GOURMET BURGER **23**
fresh ground chuck, roasted mushrooms, cheddar & mozzarella, sun-dried tomato pesto, house-smoked aioli, lettuce, tomato, onion pickle, served with choice of:
hand-cut fries, garden salad, soup

CHICKEN PARMIGIANA **24**
buttermilk brined chicken breast, gluten free breading, your choice of marinara or alfredo spaghetti

SALMON ROMESCO **36**
sustainably caught Atlantic salmon, romesco sauce, chorizo + quinoa pilaf, feta cheese **

STEAK FRITES **32**
8oz marinated AAA Ontario top sirloin, served with our house-cut fries + chef's vegetable, topped with caramelized red onions and red wine demi

RISOTTO VERDE **22** 
arborio rice, fava beans, sweet green peas, spinach, nutritional yeast, arugula mint pesto **



Gluten free.



Vegan

** contains nuts

Other dishes can be made vegan or gluten-free with small variations. Please ask your server for chef's suggestions.