

THE MEET UP | shareables

OYSTERS a selection of east coast oysters served on crushed ice with red wine mignonette, lemon + shaved horseradish <i>GF</i>			
	half dozen	23	
	dozen	45	
ARANCINI gruyère stuffed crispy fried rice, pomodoro, basil <i>V</i>		19	
CALAMARI FRITTI crispy calamari, house made tzatziki, zucchini chips, lemon		24	
CRISPY PORK BELLY roasted BBQ pork belly, honey dijon, chicarones		22	
POLENTA FRIES crispy polenta, braised BPV ragout, grana padano		18	
SHRIMP COCKTAIL poached jumbo shrimp, lemon, classic seafood sauce <i>GF</i>		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 <i>GF V</i>	18
AHI TUNA CRUDO seared ahi tuna, green onion-ginger ponzu, sesame, chili, corn nuts	24
BURRATA <i>(limited availability)</i> seasonal mostarda, grilled focaccia <i>V</i>	26
DEEP SEA SCALLOPS pan seared scallops, cafe de paris butter, fine herbs, fried parsley	28

GF Gluten Free *V* Vegetarian *Vg* Vegan

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 <i>V</i>	36
FETTUCCINE ALFREDO garlic cream sauce, shaved grana padano, parsley <i>V</i>	26
* gluten free pasta 2	

THE USUAL SUSPECTS | main dishes

STUFFED EGGPLANT oven roasted eggplant, pomodoro, mozzarella, pangrattato, seasonal vegetables <i>V</i>	29
BONELESS HALF CHICKEN mashed potatoes, seasonal vegetables, herbed jus <i>GF</i>	36
GRILLED VEAL MEDALLIONS veal striploin, sauce picatta, roasted new potatoes, grilled rapini, lemon <i>GF</i>	39
CHICKEN PARMIGIANA breaded chicken breast, pomodoro, buffalo mozzarella, rigatoni alla vodka	34
PAN SEARED SCOTISH ORGANIC SALMON dijon cream sauce, roasted new potatoes, seasonal vegetables <i>GF</i>	45
GRILLED BUTTERFLIED BRANZINO seasonal vegetables, roasted new potatoes, chimichurri, grilled lemon <i>GF</i>	49

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

THE STEAK OUT | steak

all steaks served with roasted new potatoes, seasonal vegetables, red wine jus <i>GF</i>			
TENDERLOIN 4 OZ	36	TENDERLOIN 8 OZ	65
STRIPLOIN 6 OZ	39	STRIPLOIN 12 OZ	75

OCEANS 168 *a complete summary of all our jewels from the sea*
| seafood appetizers

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CALAMARI FRITTI crispy calamari, house made tzatziki, zucchini chips, lemon	24
SHRIMP COCKTAIL poached jumbo shrimp, lemon, classic seafood sauce <i>GF</i>	21
AHI TUNA CRUDO seared ahi tuna, green onion-ginger ponzu, sesame, chili, corn nuts	24
DEEP SEA SCALLOPS pan seared scallops, cafe de paris butter, fine herbs, fried parsley	28
seafood mains	
PAN SEARED SCOTISH ORGANIC SALMON dijon cream sauce, roasted new potatoes, seasonal vegetables <i>GF</i>	45
GRILLED BUTTERFLIED BRANZINO seasonal vegetables, roasted new potatoes, chimichurri, grilled lemon <i>GF</i>	49
CAUGHT RED HANDED daily line caught fresh fish - ask your server for details	MP

ACCOMPLICES | sides

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

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