

PIANO PIANO

THE RESTAURANT

SUMMER / FALL | 2021

PIANO PIANO VA LONTANO

TRANSLATION (ITALIAN > ENGLISH)

SLOWLY SLOWLY WE GO FURTHER



SPLENDIDO KITCHEN, c2012 | PHOTO: Documentographer

A LOVE STORY

FROM SPLENDIDO > PIANO PIANO

It was a dream to own a restaurant like Splendido. I first started at Splendido in 2005, as an assistant pastry chef working under Chef David Lee. In July 2009 I fulfilled my dream of owning the renowned restaurant, at the young age of 26. December 31st, 2015 was our last service and it felt amazing to leave on a high and I am extremely proud of that.

We've created so many memories here and we are looking forward to writing a new chapter at Piano Piano. I love everything about Italian food and we wanted to create a space where people felt like they were dining in my home, after all this is our second home. When people ask me what region of Italy we are cooking, I joke with them... *New Jersey*. The food of Piano Piano is soulfully satisfying, tending to your hunger like a Nonna's instinctive touch. Every ingredient is on the plate for a reason, combining to make each dish far greater than the sum of its parts. It's "tasty & f*#kn delicious!". The name Piano Piano comes from "*piano piano va lontano*",

an Italian phrase I love that translates to "*slowly, slowly we go further*". And that's the dream... that if we slow down, take time to enjoy one another, great food and great wine then we all move together further as a family. Piano Piano is the Italian restaurant you always wished was just around the corner, and now it is.

KISSES

VICTOR BARRY

PIANO PIANO VA LONTANO // SLOWLY SLOWLY WE GO FURTHER

88 Harbord Street, Toronto

623 Mount Pleasant Road

120 Thomas Street

PIANO PIANO

THE RESTAURANT

FOOD / CIBO

SNACKS / \$12
SPUNTINO

Olives & Macona Almonds
Tarelli, Garlic, Citrus, Chili

Whipped Ricotta
Focaccia, Chili, Sunflower Seeds, Rosemary

Calamari
Chili Garlic Aioli

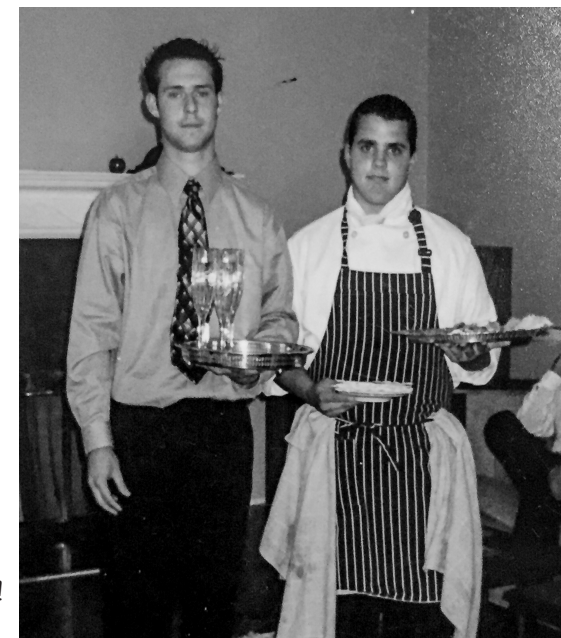
Shrimp Cocktail
Salad Shrimp, Marie Rose, Iceberg Lettuce

Salmon Crudo
Olive Oil, Lemon, Red Onion, Capers

VICTOR BARRY &
BRENDAN PIUNNO

“We always knew how to throw kick-ass dinner parties for the neighbours!”

Vic met Brendan growing up in Niagara-on-the-Lake and they have always shared the same passion for “Tasty & f*#kn delicious!” food and hospitality. Together they have over forty years experience in the restaurant industry and PIANO PIANO is the first time they will have re-united after their famous McNab dinner parties. They always joked that one day they would work together again and throw dinner parties every night and now they do just that!



BRENDAN & VIC c1998 | PHOTO Mom

APPETIZERS / ANTIPASTI \$19

A small dish of food before a meal, or the main course of a meal, to stimulate one's appetite.

Chopped Salad
Salami, Olives, Onions, Pickled Cucumbers, Chickpeas, Crisp Polenta, Brussel Sprouts, Feta

Baby Gem Caesar Salad
Bacon, Croutons, White Anchovy, Caesar Dressing, Chive, Parmigiano

Burrata Alla Campagnolo
Roasted Grapes, Garlic, Maldon Salt, Chili, Focaccia

Prosciutto Crudo
Roasted Grapes, Balsamic di Modena, Brown Butter, Parmigiano, Chive

Spicy Manilla Clams On Toast
'nduja, Focaccia, Parsley, Lemon, Olive Oil, Garlic, Basil

TRIVIA/
CURIOSITA

For answer cards please ask your server.

COMIC/
FUMETTO

1. Who was the legendary Benedictine Monk who invented champagne?
2. What are the two top selling spices in the world?
3. What animals milk is used to make authentic Italian mozzarella cheese?
4. What nation produces two thirds of the world's vanilla?
5. What is the literal meaning of the Italian word linguine?
6. Where did the pineapple plant originate?
7. What is the only essential vitamin not found in the white potato?
8. What is the most widely eaten fish in the world?



PIANO PIANO AT HOME

PICK UP IS AVAILABLE THROUGH OUR WEBSITE
PIANOPIANOTHERESTAURANT.COM/TAKEOUT

DELIVERY IS AVAILABLE THROUGH UBEREATS

TAX not included

PIANO PIANO VA LONTANO // SLOWLY SLOWLY WE GO FURTHER
88 Harbord Street, Toronto
623 Mount Pleasant Road, Toronto
120 Thomas Street, Oakville

GRATUITY (18%)
May be added to groups of 6 or more

PIANO PIANO

THE RESTAURANT

PIZZA / PIZZA

\$24

Ask anyone and they will tell you that Victor's favourite food is pizza! Ask him what he really thinks and he will tell you quite frankly that he "Has never met a PIZZA he has never liked!!!"



VENICE, ITALY ©2013 | PHOTO Nikki Leigh Mckean

<p>The Mediterranean Tomato, Garlic, Black Olives, Red Onions, Oregano, Chilis, Pecorino, Sicilian Anchovy</p>	<p>The People's Champ Tomato, Parmigiano, Prosciutto, Arugula, Olive Oil</p>	<p>The Spicy Sicilian Fior di Latte, Tomato, 'nduja, Red Onion, Oregano, Parmigiano</p>	<p>The Hot Rod Fior di Latte, Tomato, Pepperoni, Chili, Fennel</p>	<p>The Fun Guy Roasted Mushrooms, Onions, Ricotta, Garlic, Arugula, Parmigiano</p>	<p>The Sweet Hornet Fior di Latte, Spicy Soppresata, Black Olives, Dru's Hot Honey</p>
---	---	--	---	---	---

PASTA / MACARONI

\$26

If someone ever tells you that you put too much parmigiano on your pasta, stop talking to them. You don't need that kind of negativity in your life!

Mushroom Cavatelli
Truffle Scented Oyster Mushroom, Parmigiano

Canestri alla Vodka
Tomato, Chili, Spicy 'Nduja, Parmigiano

Rigatoni alla Amatriciana
Tomato, Chili, Pancetta, Parmigiano

Egg Yolk Ravioli
Spinach, Ricotta, Brown Butter, Parmigiano

Tortelli Con Bolognese
Tomato, Beef, Brown Butter, Parmigiano

SIDES / \$12 CONTORNI

Brussels Fritti
*Garlic, Chili,
Parmigiano, Lemon*

Insalata della Casa
*Bibb Lettuce, Fresh Herbs,
Pecorino, Red Onions
Olive Oil, Red Wine Vinegar*

Potato Supremo
*Chili Garlic Aioli
Feta, Pickled Jalapeno*

MAIN COURSE / CARNE E PESCE

Bone-In Veal Parmesan
*Fior di Latte, Tomato,
Spicy Soppresata, Basil,
Olive Oil, Parmigiano*
34

Grilled Hanger Steak
*Eggplant & Zucchini
Caponata, Herb Salad
Crispy Potatoes,
Parmigiano*
32

Roasted Sea Bass
*Olive Oil New Potato,
Coriander Mint Parsley
Salsa Verde*
28

Grilled Octopus
*Almond Romesco, Potato,
Herb Salad, Red Onion,
Dandelion Greens,
Garlic, Olive Oil*
32

DESSERT / DOLCE

ICE CREAM
*Please ask your
server for our daily
selection!*

9

NUTELLA
TIRAMISU
*Coffee, Cocoa,
Mascarpone,
Nutella*

12

LEMON
CHEESECAKE
*Vanilla Lemon Curd,
Cream Cheese,
Graham Cracker*

12

CHOCOLATE CARAMEL
BANANA BUDINO
*Caramelized Banana,
Chocolate Crumble, Maldon Salt,
Vanilla Whipped Cream*

12

CARROT CAKE
*Ginger Anglaise,
Vanilla Ice Cream
Rum Raisins,
Salted Caramel*

19

GLUTEN & DAIRY FREE OPTIONS AVAILABLE PLEASE ASK YOUR SERVER

TAX
not included

GRATUITY (18%)
May be added to groups of 6 or more

PIANO PIANO

THE RESTAURANT

DRINKS / BEVANDE

WINE / VINO

RED / ROSSO

WHITE / BIANCO

49 / FORTY NINE / QUARANTANOVE

Montepulciano d'Abruzzo 2019 Lupi Reali – Abruzzo, Italy

Riesling 2015 Kew Vineyards 'Old Vine' – Beamsville, Ontario

Cabernet/Merlot

2016 PIANO PIANO X Tawse Winery
Beamsville, Ontario

5 oz. Glass / \$12

59 / FIFTY NINE / CINQUANTANOVE

PIANO PIANO X TAWSE

a collaboration of premium terrior-driven wines and “Tasty and F*#kn delicious” food

Pinot Gris

2017 PIANO PIANO X Tawse Winery
Beamsville, Ontario

5 oz. Glass / \$12

69 / SIXTY NINE / SESSANTANOVE

Valpolicella 2019 Begali Lorenzo Classico – Veneto, Italy 5 oz. Glass / \$14

Primitivo 2018 Feudi di San Gregorio – Campania, Italy

Sangiovese 2019 Corteonesi Lèonus – Tuscany, Italy

Pinot Noir 2019 Hidden Bench 'Bistro' – Beamsville, Ontario

Barbera 2018 Punset 'NEH!' – Piedmont, Italy

Sauvignon Blanc 2020 Antmoore – Marlborough, New Zealand 5 oz. Glass / \$14

Pecorino 2020 Jasci Pecorino d'Abruzzo – Abruzzo, Italy

Trebiano 2020 Tiberio 'Trebiano D'Abruzzo' – Abruzzo Italy

Soave 2020 PRA 'Otto' – Veneto, Italy

89 / EIGHTY NINE / OTTANTANOVE

Cabernet Sauvignon 2018 Foxglove – Paso Robles, California 5 oz. Glass / \$18

Nebbiolo 2018 Abrigo Fratelli – Piedmonte, Italy

Dolcetto 2018 Azelia Dolcetto Bricco dell'Oriolo – Piedmont, Italy

Sangiovese 2018 Le Ragnaie 'Troncone' – Tuscany, Italy

Etna Rosso 2018 Nicosia 'Vulkà' – Sicily, Italy

Chardonnay 2015 Pearl Morissette 'Métis Blanc' – Jordan, Ontario 5 oz. Glass / \$18

Arneis 2018 Azienda Agricola Chiesa Carlo Roero Arneis – Piedmonte, Italy

Sauvignon Blanc 2019 G.D. Vajra 'Dragon Bianco' – Piedmonte, Italy

Vermentino 2019 Valdonica 'Mersino' – Tuscany, Italy

FOR A SELECTION OF OUR FINER WINES / PLEASE ASK US FOR A RESERVE LIST

BUBBLES / BOLLE | Prosecco, Fidora Tenuta Civranetta Brut – Veneto, Italy 69 | 5 oz. Glass / \$14
Tarlant 'Brut Reserve' – Champagne, France 130
Mumm 'Grand Cordon Brut' – Champagne, France 170ROSE / ROSA | Grenache 2020 Le Ballon – Provence, France 59 | 5 oz. Glass / \$16
Montepulciano 2020 Tiberio Cerasuolo d'Abruzzo - Abruzzo, France 69COCKTAILS / \$16
COCKTAILNEGRONI PREZZEMOLO 3 oz.
Italian Parslet & Black Pepper Infused
Beefeater Gin, Cocchi Rosa,
Campari, Orange ZestTHE BOUNCEBACK 3 oz.
Espresso, Amaro Montenegro,
Jameson, KahluaITALIAN TROTTER 3 oz.
Buffalo Trace, Cynar,
Grapefruit & Lemon Juice,
Ginger Beer, Mint, LemonPIANO PIANO SPRITZ 3 oz.
Dillon's Peach Schnapps, Aperol,
St. Germain, Prosecco,
Sparkling Lemon JuicePAID VACATION 3 oz.
Rosemary Infused Havana Club,
Amaro Montenegro, Affino,
Pineapple & Lemon Juice,BASILICO MEZCALDO 3 oz.
Basil Infused Olmeca Altos, Affino
Apertivo, Casamigos Mezcal, Lime
Juice, Jalapeño Agave, Maldon Salt
(available non alcoholic)

BEVERAGES / BEVANDE

ACQUA | DOLOMIA (sparkling) | DOLOMIA (still) 7

ZERO PROOF | Crodino Spritz 8 Stappi Spritz 8

CAFFÈ | Espresso 4 / Latte & Cappuccino 5

BEER / BIRRA

BOTTLES AND CANS

Stella Artois 8

Michelob Ultra 7

Mill Street Organic 8

Hoegaarden 8

Goose Island IPA 9 (Tall Can)

West Avenue Heritage Dry Cider (Tall Can) 9

Burdock Brewery Tuesday 8

Blood Brother Blood Light 8

Bench Brewing Saison 20 (750 ml)

TRIVIA ANSWERS

1. Dom Perignon 2. Pepper & Nutmeg 3. Buffalo 4. Madagascar
5. Little Tongues 6. Guadeloupe 7. Vitamin A 8. HerringVA LONTANO // SLOWLY SLOWLY WE GO FURTHER
88 Harbord Street, Toronto | 623 Mount Pleasant Road | 120 Thomas StreetGRATUITY (18%)
May be added to groups of 6 or more