

PIANO PIANO

THE RESTAURANT

DRINKS / BEVANDE

WINE / VINO

RED / ROSSO	WHITE / BIANCO
HOUSE WINE / VINO DA TAVOLA Cabernet Merlot 2019 <i>PIANO PIANO x Tawse – Beamsville, Ontario</i> 5 oz. Glass / \$14 Bottle / \$59	HOUSE WINE / VINO DA TAVOLA Chardonnay 2020 <i>PIANO PIANO x Tawse – Beamsville, Ontario</i> 5 oz. Glass / \$14 Bottle / \$59

69 / SIXTY NINE / SESSANTANOVE

Montepulciano d’Abruzzo 2021 <i>Jasci & Marchesani – Abruzzo, Italy</i> 5 oz. Glass / \$16 Sangiovese 2020 <i>Panizzi Colli Senesi – Tuscany, Italy</i> 5 oz. Glass / \$16 Primitivo 2020 – <i>Coppi ‘Siniscalco’ – Puglia, Italy</i> Valpolicella 2020 <i>Begali Lorenzo Classico – Veneto, Italy</i> Nero D’avola 2021 <i>Matto – Sicily, Italy</i>	Pinot Grigio 2022 <i>Giorgio and Gianni – Veneto, Italy</i> 5 oz. Glass / \$16 Pecorino 2022 <i>Tombacco – Abruzzo, Italy</i> 5 oz. Glass / \$16 Trebbiano 2022 <i>Masciarelli – Abruzzo Italy</i> Semillon / Sauvignon Blanc 2021 <i>Chateau Haut-Grelot – Bordeaux, France</i> Riesling 2021 <i>Redstone Winery ‘Limestone Ridge’ – Beamsville, Ontario</i>
--	--

89 / EIGHTY NINE / OTTANTANOVE

Barbera 2019 <i>Punset ‘NEH!’ – Piedmonte, Italy</i> 5 oz. Glass / \$18 Chianti Classico 2020 <i>Castelvecchi ‘Capotondo’ – Tuscany, Italy</i> 5 oz. Glass / \$18 Pinot Noir 2021 <i>Hidden Bench – Beamsville, Ontario</i> Aglianico 2017 <i>La Guardiense Janare ‘Lucchero’ – Campania, Italy</i> Cabernet Sauvignon 2019 <i>Kenwood Vineyards – Sonoma, California</i>	Sauvignon Blanc 2022 <i>Antmoore – Marlborough, New Zealand</i> 5 oz. Glass / \$18 Vernaccia 2021 <i>Panizzi – Tuscany, Italy</i> 5 oz. Glass / \$18 Etna Bianco 2021 <i>Nicosia ‘Vulka’ – Sicily, Italy</i> Soave 2021 <i>PRA ‘Otto’ – Veneto, Italy</i> Chardonnay 2021 <i>Pearce Predhomme Pender ‘3XP’ – Niagara, Ontario</i>
--	--

119 / ONE NINETEEN / CENTODICIANNOVE

Barolo 2018 <i>Terre del Barolo – Piedmonte, Italy</i> 5 oz. Glass / \$24 Amarone 2019 <i>Negrar ‘Classico’ – Veneto, Italy</i> Sangiovese 2021 <i>Romitorio ‘Tuscana’ – Tuscany, Italy</i> Rosso di Montalcino 2020 <i>il Poggione – Tuscany, Italy</i> Etna Rosso 2020 <i>Nicosia ‘Vulkà’ – Sicily, Italy</i>	Chardonnay 2020 <i>Hess ‘Shirtail Ranch’ – Monterey, California</i> 5 oz. Glass / \$24 Sauvignon Blanc / Semillon 2020 <i>Hidden Bench ‘Nuit Blanche’ – Beamsville, Ontario</i> Sancerre 2021 <i>Daniel Chotard – Loire, France</i> Nascetta <i>Elvio Corno ‘Anas-Cetta’ – Langhe, Italy</i> Chardonnay / Sauvignon Blanc 2022 <i>Luigi Baudana Dragon Bianco – Piedmont, Italy</i>
---	---

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

BUBBLES BOLLE Prosecco Mionetto ‘Prestige’ – Treviso, Italy 59 Prosecco Enoitalia ‘Bellino’ – Veneto, Italy 69 5 oz. Glass / \$16 Franciacorta Castello Bonomi Cuvée 22 – Lombard, Italy 140 Champagne Tarlant ‘Bruit Reserve’ – Champagne, France 175	ROSE ROSA Lambrusco Medici Ermete – Emilia-Romagna, Italy 65 Prosecco Rose Enoitalia ‘Bellino’ – Veneto, Italy 65 Pinot Noir 2021 Hidden Bench ‘Nocturn’ – Beamsville, Ontario 69 5 oz. Glass / \$16 Grenache 2022 St. John ‘Beausoleil’ – Languedoc, France 75
---	--

COCKTAILS / COCKTAIL

Some of our signature cocktails can be made zero-proof! Ask your server for details.

ROSEMARY NEGRONI \$16 3 oz. <i>Rosemary Infused Dillon’s Dry Gin No. 7, Campari, Cocchi Rosa, Orange Zest</i>	PIANO PIANO SPRITZ \$16 3 oz. <i>Dillon’s Peach Schnapps, Select Aperitivo, Prosecco, St. Germain, Brio Limonata</i>
THE SUN ALSO RISES \$18 2.25 oz. <i>Havana Club 7yr, Amaro Montenegro, Affino, Lemon Juice, Ginger-Honey Syrup, Mezcal Wash</i>	FLATIRON MANHATTAN \$18 3 oz. <i>Gooderham & Worts Whisky, Averna Amaro, Luxardo Mareschino, Chocolate Cherry Cinnamon Bitters</i>
NONNA’S GARDEN \$20 2 oz. <i>Basil Infused Olmeca Altos, Amaro Lucano, Green Chartreuse, Lime Juice, Lemon-Ginger Bitters, Muddled Cucumber, Agave, Soda</i>	LA FATA ROSSA \$20 2.25 oz. <i>Thyme Infused Tito’s Handmade Vodka, Cointreau, Luxardo Mareschino, Dillon’s Absinthe, Pomegranate Syrup, Lime Juice, Ginger Beer</i>

TAX not included VA LONTANO // SLOWLY SLOWLY WE GO FURTHER GRATUITY (20%) May be added to groups of 6 or more

88 Harbord Street | 623 Mount Pleasant Road | 120 Thomas Street | 55 Colborne Street

PIANO PIANO

THE RESTAURANT

SPRING / SUMMER 2024

PIANO PIANO VA LONTANO

TRANSLATION (ITALIAN > ENGLISH)

SLOWLY SLOWLY WE GO FURTHER



SPLENDIDO KITCHEN, c.2012 | 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, afterall, our restaurants are 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 | Toronto

120 Thomas Street | Oakville

55 Colborne Street | Toronto

PIANO PIANO

THE RESTAURANT

FOOD / CIBO

THE PIANO PIANO 3 COURSE DINNER SPECIAL | \$48

Choose any Snack, followed by any Pasta or Pizza, and wrap it all up with Dessert. Mamma Mia, whatta deal!

Please note, this offer is available for dine-in only and is priced per person. Tax & Gratuity are not included.

SNACKS / SPUNTINO

Marinated Olives / 10

Garlic, Citrus, Chili

Whipped Ricotta / 14

Focaccia, Sunflower Seeds, Chili, Rosemary

Shrimp Cocktail / 16

Chilled Shrimp, Iceberg Lettuce, Cocktail Sauce

Salmon Crudo / 16

Olive Oil, Lemon, Red Onion, Capers

Spicy Manila Clams / 18

Focaccia, 'Nduja, Basil, Garlic, Olive Oil

Croquettes alla Vodka / 16

Prosciutto, Potato, Fontina, 'Nduja, Parmigiano

APPETIZERS / ANTIPASTI

A dish before the main course of a meal, to stimulate one's appetite. Perfectly portioned for sharing.

Chopped Salad

Kale, Salami, Olives, Onions, Pickled Cucumber, Chickpeas, Crispy Polenta, Feta, Brussel Sprouts,

19

Baby Gem Caesar Salad

Bacon, Croutons, White Anchovy, Caesar Dressing, Chive, Parmigiano

19

Prosciutto Crudo

Roasted Grapes, Balsamic di Modena, Garlic, Chili, Parmigiano & Chive

22

Calamari Fritti

Crispy Artichokes, Chili Garlic Aioli, Parsley

24

Burrata al Campagnolo

Belgioso Burrata, Roasted Grapes, Garlic, Chilies, Maldon Salt, Focaccia

24

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 c.1998 | PHOTO Mom

FAMILY / FAMIGLIA | \$69 | PER PERSON

Sometimes the best family style dinners revolve around great company and large platters of food down the middle of the table!

Let's face it...the truth is, if you were at Nonna's you wouldn't know what's coming to the dinner table, you would just know that it was going to be "tasty & f*#kn delicious!"

ALL GROUPS OF 10 OR MORE DINE FAMILY STYLE, BUT WE CAN CREATE A FAMILY STYLE MENU FOR SMALLER GROUPS TOO! PLEASE SPEAK WITH YOUR SERVER FOR DETAILS.

SPECIALS / SPECIALITA

They're called Specials for a reason!

New dishes & past favourites that are here for a good time, not a long time...



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 | 55 Colborne Street, Toronto

GRATUITY (20%)
May be added to groups of 6 or more

PIANO PIANO

THE RESTAURANT

PIZZA / PIZZA

\$26

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 didn't like!!!"

The Hot Rod

Tomato, Pepperoni, Fior di Latte, Chili & Fennel

The Godmother

Tomato, Pecorino, Sicilian Anchovy, Stracciatella, Basil & Chili

The Sweet Hornet

Tomato, Fior di Latte, Spicy Soppresata, Black Olives & Hot Honey

The Fun Guy

Oyster Mushrooms, Caramelized Onions, Mozzarella & Parmigiano

The People's Champ

Tomato, Prosciutto, Arugula, Grana Padano & Olive Oil

The Hawaiian

Tomato, Fior di Latte, 'Nduja, Canadian Bacon, Pineapple, Red Onion & Pickled Jalapeño

The Spaniard

Tomato, Red Onion Merguez Sausage, Piquillo Pepper, Pecorino, Oregano

Pizza Dips!

Buttermilk Ranch, Creamy Garlic, Tangy Chili Mayo

4 each; 9 for all three



VENICE, ITALY c.2013 | PHOTO Nikki Leigh Mckean

YOU HEARD IT HERE FIRST...

PIANO PIANO Frozen Pizzas are now available for purchase right here in the restaurant! Ask your server for details!

1 FROZEN PIZZA FOR \$12 or 6 FOR \$60

100% naturally leavened sourdough pizzas ready in 10 minutes. Bring 'em home and pretend Chef Victor is in your kitchen!

PIANO PIANO Frozen Pizzas are available in most independent grocery stores across Ontario! Visit our website for more information.

PASTA / MACARONI

\$28

Mushroom Cavatelli

Truffle Scented Oyster Mushroom, Parmigiano

Canestri alla Vodka

Tomato, Chili, Pancetta, Spicy 'Nduja, Parmigiano

Rigatoni & Meatballs

Pork and Beef Meatballs, Tomato Sauce, Fontina Bechamel, Black & Pink Peppercorn

Rigatoni Carbonara

Organic Eggs, Guanciale, Pecorino, Black Pepper

Egg Yolk Ravioli

Spinach, Ricotta, Brown Butter, Parmigiano

Tortelli Con Bolognese

Ricotta Stuffed Tortelli, Tomato, Beef, Brown Butter, Parmigiano

Toasted Focaccia \$2

DESSERT / DOLCE

ESPRESSO & AMARO / 14
Amaro Montenegro, Oro Caffè Espresso 2 oz.

LEMON CHEESECAKE / 14
Vanilla Lemon Curd, Cream Cheese, Graham Cracker

NUTELLA TIRAMISU / 14
Coffee, Cocoa, Mascarpone, Nutella

FOR TWO



COLOSSAL CREAM PUFF / 18
Soft Serve Ice Cream, Chocolate Sauce, Hazelnuts

6 LAYER CARROT CAKE / 24
Ginger Anglaise, Vanilla Ice Cream, Rum Raisins, Salted Caramel

GLUTEN & DAIRY FREE OPTIONS AVAILABLE PLEASE ASK YOUR SERVER

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 | 55 Colborne Street, Toronto

GRATUITY (20%)
May be added to groups of 6 or more