

PIANO PIANO

THE RESTAURANT

DRINKS / BEVANDE

WINE / VINO

RED / ROSSO	WHITE / BIANCO
<p>HOUSE WINE / VINO DA TAVOLA Cabernet Merlot 2021 <i>PIANO PIANO x Tawse – Beamsville, Ontario</i> 5 oz. Glass / \$14 Bottle / \$59</p>	<p>HOUSE WINE / VINO DA TAVOLA Pinot Gris 2022 <i>PIANO PIANO x Tawse – Beamsville, Ontario</i> 5 oz. Glass / \$14 Bottle / \$59</p>
69 / SIXTY NINE / SESSANTANOVE	
<p>Montepulciano d’Abruzzo 2022 <i>Jasci & Marchesani – Abruzzo, Italy</i> 5 oz. Glass / \$16 Sangiovese 2021 <i>Panizzi Colli Senesi – Tuscany, Italy</i> 5 oz. Glass / \$16 Primitivo 2020 – <i>Coppi ‘Siniscalco’ – Puglia, Italy</i> Valpolicella 2022 <i>Begali Lorenzo Classico – Veneto, Italy</i> Nero D’avola 2022 <i>Matto – Sicily, Italy</i></p>	<p>Pinot Grigio 2023 <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 2023 <i>Chateau Haut-Grelot – Bordeaux, France</i> Riesling 2021 <i>Redstone Winery ‘Limestone Ridge’ – Beamsville, Ontario</i></p>
89 / EIGHTY NINE / OTTANTANOVE	
<p>Barbera 2020 <i>Punset ‘NEH!’ – Piedmont, 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 2019 <i>La Guardiense Janare ‘Lucchero’ – Campania, Italy</i> Cabernet Sauvignon NV 11th Hour Cellars – <i>San Joaquin Valley, California</i></p>	<p>Sauvignon Blanc 2023 <i>Antmoore – Marlborough, New Zealand</i> 5 oz. Glass / \$18 Vernaccia 2021 <i>Panizzi – Tuscany, Italy</i> 5 oz. Glass / \$18 Etna Bianco 2022 <i>Nicosia ‘Vulka’ – Sicily, Italy</i> Soave 2022 <i>PRA ‘Otto’ – Veneto, Italy</i> Chardonnay 2021 <i>Pearce Predhomme Pender ‘3XP’ – Niagara, Ontario</i></p>
119 / ONE NINETEEN / CENTODICIANNOVE	
<p>Barolo 2018 <i>Terre del Barolo – Piedmont, Italy</i> 5 oz. Glass / \$24 Amarone 2020 <i>Negrar ‘Classico’ – Veneto, Italy</i> Sangiovese 2021 <i>Romitorio ‘Tuscania’ – Tuscany, Italy</i> Rosso di Montalcino 2021 <i>il Poggione – Tuscany, Italy</i> Etna Rosso 2020 <i>Nicosia ‘Vulkà’ – Sicily, Italy</i></p>	<p>Chardonnay 2021 <i>Hess ‘Shirtail Ranch’ – Monterey, California</i> 5 oz. Glass / \$24 Sauvignon Blanc / Semillon 2021 <i>Hidden Bench ‘Nuit Blanche’ – Beamsville, Ontario</i> Sancerre 2021 <i>Daniel Chotard – Loire, France</i> Nascetta <i>Elvio Coglio ‘Anas-Cetta’ – Langhe, Italy</i> Chardonnay / Sauvignon Blanc 2022 <i>Luigi Baudana Dragon Bianco – Piedmont, Italy</i></p>

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

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

ZERO PROOF / PROVA ZERO

BEER / BIRRA

<p>PIANO PIANO SPRITZ \$16 3 oz. <i>Dillon’s Peach Schnapps, Select Aperitivo, Prosecco, St. Germain, Brio Limonata</i></p>	<p>ROSEMARY NEGRONI \$16 3 oz. <i>Rosemary Infused Dillon’s Dry Gin No. 7, Campari, Dolin’s Rouge, Orange Zest</i></p>	<p>PIANO PIANO SPRITZ \$14 <i>Cipriani Peach Bellini, Orange Juice, Pomegranate Syrup, Brio Limonata, Oddbird 0% Sparkling Wine</i></p>	<p>PAID VACAY \$14 <i>Monday Zero Alcohol Whiskey, NOA Amaro, Pineapple & Lime Juice, Pomegranate Syrup, Soda</i></p>	<p>BOTTLES DRAUGHT CANS</p>	<p><i>Carlsberg Pilsner</i> 20 oz. 10 <i>Kronenbourg 1664 Blanc</i> 20 oz. 10 <i>Somersby Cider</i> 20 oz. 10 <i>Rotating Tap</i> 20 oz. 10</p>
<p>PINEAPPLE PIAZZA \$18 2 oz. <i>Havana Club 7yr, Averna, Strega, Pineapple & Lime Juice, Soda, Pomegranate Syrup, Mezcal Mist</i></p>	<p>SOUTHERN CHARMER \$18 2 oz. <i>Gooderham & Worts Rye Whisky, Cynar, Lemon & Grapefruit Juice, Mint, Ginger Beer, Agave</i></p>	<p>THE NO*GRONI \$14 <i>NOA Dry London Gin, NOA Bitter, NOA Sweet Vermouth, Orange Zest</i> ROSEMARY-ORANGE BITTERS</p>	<p>NO*PEROL SPRITZ \$14 <i>NOA Apertivo, Oddbird 0% Sparkling Wine, Soda</i></p>		<p><i>Kronenbourg Rosé</i> 330 ml. 8 <i>Peroni</i> 330 ml. 8 <i>Birra Moretti</i> 330 ml. 8</p>
<p>BASILICO MEZCALDO \$20 2 oz. <i>Basil Infused Olmeca Altos, Affino, Sombra Mezcal, Jalapeño Agave, Lemon Juice, Maldon Salt</i></p>	<p>LAST FLIGHT TO VENICE \$20 2.25 oz. <i>Thyme Infused Tito’s Handmade Vodka, Amaro Nonino, Dolin’s Dry Vermouth, Lemon Juice, Lavender-Prosecco Syrup, Green Chartreuse Mist</i></p>	<p>GINGER PEACH BELLINI <i>Cipriani Peach, Ginger Beer, Lime Juice</i> 12 SPARKLING <i>Oddbird De-Alcoholized Sparkling Wine – Languedoc, France</i> 14</p>	<p>BEER <i>Partake Pale Ale</i> 0.3% ABV 7 <i>Corona Sunbrew</i> 0.0% ABV 7</p>	<p><i>Stock & Row Cider</i> 355 ml. 9 <i>Burdock Tuesday</i> 355 ml. 9 <i>Blood Bros. Blood Light</i> 355 ml. 9 <i>Pabst Blue Ribbon</i> 355 ml. 7 <i>Goose Island IPA</i> 473 ml. 10 <i>Mystery Beer</i> var. ml. 8</p>	
<p>ACQUA DOLOMIA ITALIA Sparkling 8 <i>Still</i> 8</p>		<p>CAFFÈ Espresso 4 <i>Cappuccino</i> 5</p>			

TAX not included

VA LONTANO // SLOWLY SLOWLY WE GO FURTHER
 88 Harbord Street | 623 Mount Pleasant Road | 120 Thomas Street | 55 Colborne Street

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

PIANO PIANO

THE RESTAURANT

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

88 Harbord Street | Toronto

PIANO PIANO VA LONTANO // SLOWLY SLOWLY WE GO FURTHER
 623 Mount Pleasant Road | Toronto

120 Thomas Street | Oakville

55 Colborne Street | Toronto

PIANO PIANO

THE RESTAURANT

FOOD / CIBO

DINNER FOR TWO / CENA PER DUE | \$148 PLUS TAX & GRATUITY; REQUIRES PARTICIPATION OF ENTIRE TABLE.

The Greatest Hits, the Whole Shebang...and if you ask us, a f*#kin' delicious way to explore our menu!

Dinner kicks off with a 750ml bottle of PIANO PIANO x Tawse red or white wine, or Prosecco, your choice of a Snack and an Appetizer, any two Pizzas or Pastas, and a couple of Tiramisus to wrap it all up! Still have a little room left? Add two glasses of Amaro for just \$5 each!

SNACKS / SPUNTINO

Prosciutto Croquettes alla Vodka / 16

Fontina, 'Nduja, Parmigiano & Potato

Whipped Ricotta / 14

Focaccia, Sunflower Seeds, Chili & Rosemary

Shrimp Cocktail / 16

Chilled Shrimp, Lemon, Chives & PIANO PIANO Cocktail Sauce

Spicy Manila Clams / 18

'Nduja, Tomato, Basil, Garlic & Focaccia

Salmon Crudo / 16

Irish Organic Salmon, Capers, Lemon, Red Onion & Chives

Marinated Olives / 10

Gaeta, Nocellara & Cerignola Olives, Garlic, Chili & Citrus

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

APPETIZERS / ANTIPASTI

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

Prosciutto di San Daniele

Roasted Grapes, 10 Year Balsamic di Modena, Garlic, Chili, Parmigiano & Chives

22

Calamari Fritti

Crispy Artichokes, Chili Garlic Aioli & Parsley

24

Burrata al Campagnolo

Belgioioso Burrata, Roasted Grapes, Garlic, Chili & Focaccia

24

Chopped Salad

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

19

The PIANO PIANO Caesar Salad

Baby Gem Lettuce, Crisp Pork Belly, Focaccia Croutons, Boquerones, Chives & Parmigiano

19

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!

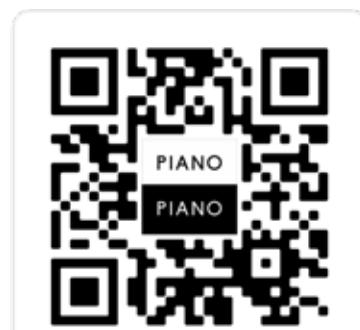
Let's face it...the truth is, if you were at Nonna's you wouldn't know what's coming to the dinner table, you would just know that it was going to be "tasty & f*#kn delicious!"

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...



Specials!!

GLUTEN & DAIRY FREE OPTIONS AVAILABLE PLEASE ASK YOUR SERVER

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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 Godmother

Tomato, Calabrian Chili, Pecorino Romano, Alessia Anchovy, Stracciatella & Olive Oil

The Fun Guy

King Oyster Mushrooms, Onions Agrodolce, Fior di Latte, Mozzarella & Parmigiano Add Black Truffles, MP



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.

The Hot Rod

Tomato, Ezzo Pepperoni, Fior di Latte, Mozzarella, Chili & Sicilian Oregano

The Chatham '62

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

The Spaniard

Tomato, Merguez Sausage, Piquillo Pepper, Pecorino Romano, Red Onion & Sicilian Oregano

The People's Champ

Tomato, San Daniele Prosciutto, Arugula & Grana Padano

The Sweet Hornet

Tomato, Spicy Soppressata, Moroccan Black Olives, Mozzarella, Fior di Latte & Hot Honey

Pizza Dips!

Buttermilk Ranch, Creamy Garlic, Tangy Chili Mayo 4 each; 9 for all three

PASTA / MACARONI

\$28

Mushroom Cavatelli

Porcini Cream, Truffle Scented Oyster Mushroom, Parmigiano & Chive, Add Black Truffles, MP

Rigatoni Carbonara

Organic Eggs, Guanciale, Pecorino Romano & Black Pepper

Canestri alla Vodka

'Nduja, Pancetta, Chili, Tomato & Parmigiano

Egg Yolk Ravioli

Spinach, Ricotta, Brown Butter & Parmigiano, served with Focaccia, Add Black Truffles, MP

Ravioli Bolognese

Ricotta Stuffed Ravioli, Tomato, Beef, Brown Butter & Parmigiano

Rigatoni & Meatballs

Pork & Beef Meatballs, Tomato Sauce, Black Pepper Fontina Béchamel & Parmigiano

Toasted Focaccia \$2

DESSERT / DOLCE

NUTELLA TIRAMISU / 14 Espresso, Cocoa, Mascarpone & Nutella

LEMON CHEESECAKE / 14 Cream Cheese, Vanilla, Lemon Curd & Caramelized White Chocolate

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

(for those who prefer dessert in liquid form!)

FOR TWO

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

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

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