

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 / \$15 Bottle / \$59</p>	<p>HOUSE WINE / VINO DA TAVOLA Chardonnay 2023 <i>PIANO PIANO x Tawse – Beamsville, Ontario</i> 5 oz. Glass / \$15 Bottle / \$59</p>

75 / SEVENTY FIVE / SETTANTACINQUE

<p>Montepulciano d’Abruzzo 2023 <i>Jasci & Marchesani – Abruzzo, Italy</i> 5 oz. Glass / \$17 Sangiovese 2021 <i>Panizzi Colli Senesi – Tuscany, Italy</i> 5 oz. Glass / \$17 Primitivo 2020 <i>Coppi ‘Siniscalco’ – Puglia, Italy</i> Valpolicella 2023 <i>Begali Lorenzo Classico – Veneto, Italy</i> Nero D’avola 2023 <i>Matto – Sicily, Italy</i></p>	<p>Pinot Grigio 2023 <i>Giorgio and Gianni – Veneto, Italy</i> 5 oz. Glass / \$17 Pecorino 2023 <i>Tombacco – Abruzzo, Italy</i> 5 oz. Glass / \$17 Trebbiano 2023 <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>
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95 / NINETY FIVE / NOVANTACINQUE

<p>Barbera 2021 <i>Punset ‘NEH!’ – Piedmont, Italy</i> 5 oz. Glass / \$19 Chianti Classico 2021 <i>Castelvecchi ‘Capotondo’ – Tuscany, Italy</i> 5 oz. Glass / \$19 Pinot Noir 2022 <i>Hidden Bench – Beamsville, Ontario</i> Aglianico 2019 <i>La Guardiense Janare ‘Lucchero’ – Campania, Italy</i> Cabernet Sauvignon NV 11th Hour Cellars – San Joaquin Valley, California</p>	<p>Sauvignon Blanc 2024 <i>Stoneleigh ‘Latitude’ – Marlborough, New Zealand</i> 5 oz. Glass / \$19 Vernaccia 2023 <i>Panizzi – Tuscany, Italy</i> 5 oz. Glass / \$19 Etna Bianco 2023 <i>Nicosia ‘Vulka’ – Sicily, Italy</i> Soave 2023 <i>PRA ‘Otto’ – Veneto, Italy</i> Chardonnay 2021 <i>Pearce Predhomme Pender ‘3XP’ – Niagara, Ontario</i></p>
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125 / ONE TWENTY FIVE / CENTOVENTICINQUE

<p>Barolo 2019 <i>Terre del Barolo – Piedmont, Italy</i> 5 oz. Glass / \$25 Amarone 2021 <i>Negrar ‘Classico’ – Veneto, Italy</i> Super Tuscan 2021 <i>Romitorio ‘Tuscan’ – Tuscany, Italy</i> Rosso di Montalcino 2022 <i>il Poggione – Tuscany, Italy</i> Etna Rosso 2021 <i>Nicosia ‘Vulkà’ – Sicily, Italy</i></p>	<p>Chardonnay 2022 <i>Hess ‘Shirtail Ranch’ – Monterey, California</i> 5 oz. Glass / \$25 Sauvignon Blanc / Semillon 2021 <i>Hidden Bench ‘Nuit Blanche’ – Beamsville, Ontario</i> Sancerre 2023 <i>Daniel Chotard – Loire, France</i> Nascetta 2023 <i>Elvio Cagno ‘Anas-Cetta’ – Langhe, Italy</i> Chardonnay / Sauvignon Blanc 2022 <i>Luigi Baudana Dragon Bianco – Piedmont, Italy</i></p>
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FOR A SELECTION OF OUR FINER WINES / PLEASE ASK US FOR A RESERVE LIST

<p>BUBBLES BOLLE 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 Mumm Grand Cordon ‘Brut’ – Champagne, France 180</p>	<p>ROSE ROSA Lambrusco Medici Ermete – Emilia-Romagna, Italy 79 Prosecco Rosé Enoitalia ‘Bellino’ – Veneto, Italy 69 Pinot Noir 2023 <i>Hidden Bench ‘Nocturn’ – Beamsville, Ontario</i> 79 5 oz. Glass / \$18</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>THE BOUNCEBACK \$18 3 oz. <i>Oro Caffè Espresso, Absolut Vodka, Kahlua Coffee Liquer</i></p> <p>BASILICO MEZCALDO \$20 2 oz. <i>Basil Infused Olmeca Altos, Affino, Sombra Mezcal, Jalapeño Agave, Lime Juice, Maldon Salt</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>FLATIRON MANHATTAN \$18 2.5 oz. <i>Gooderham & Worts Rye Whisky, Averna Amaro, Luxardo Mareschino, Chocolate Cherry Cinnamon Bitters</i></p> <p>THE SUN ALSO RISES \$18 2 oz. <i>Havana Club 7yr, Montenegro, Strega, Luxardo Limoncello, Casamigos Mezcal, Lemon Juice, Ginger-Honey Syrup, Cinnamon</i></p>	<p>PIANO PIANO SPRITZ \$14 <i>Cipriani Peach Bellini, Orange Juice, Pomegranate Syrup, Brio Limonata, Oddbird 0% Sparkling Wine</i></p> <p>THE NO*GRONI \$14 <i>NOA Dry London Gin, NOA Bitter, NOA Sweet Vermouth, Orange Zest, Rosemary-Orange Bitters</i></p> <p>GINGER PEACH BELLINI \$12 <i>Cipriani Peach, Ginger Beer, Lime Juice</i></p> <p>SPARKLING \$14 <i>Oddbird De-Alcoholized Sparkling Wine – Languedoc, France</i></p> <p>BEER \$7 <i>Partake Pale Ale 0.3% ABV 7 Corona Sunbrew 0.0% ABV 7</i></p> <p>ACQUA DOLOMIA ITALIA Sparkling \$8 Still 8 CAFFÈ Espresso \$4 Cappuccino 5</p>	<p>THE SUN NEVER SETS \$14 <i>Monday Whisky, Noa Amaro, Brio Limonata, Lemon Juice, Ginger-Honey Syrup, Cinnamon</i></p> <p>NO*PEROL SPRITZ \$14 <i>NOA Apertivo, Oddbird 0% Sparkling Wine, Soda</i></p> <p>BOTTLES DRAUGHT <i>Carlsberg Pilsner 20 oz. 10 Kronenbourg 1664 Blanc 20 oz. 10 Somersby Cider 20 oz. 10</i></p> <p>BOTTLES <i>Kronenbourg Rosé 330 ml. 8 Peroni 330 ml. 8 Birra Moretti 330 ml. 8</i></p> <p>CANS <i>Stock & Row Cider 355 ml. 9 Blood Bros. Blood Light 355 ml. 9 Pabst Blue Ribbon 355 ml. 7 Goose Island IPA 473 ml. 10 Mystery Beer var. ml. 8</i></p>
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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 | 1006 Bloor Street West | 1190 Dundas Street East

PIANO PIANO

THE RESTAURANT

SPRING 2025

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 1006 Bloor Street West | Toronto 1190 Dundas Street East | 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

Donut & Caviar / 15
Kaluga Caviar, Savoury Cruller, Crème Fraîche & Chives

Prosciutto Croquettes alla Vodka / 16
Potato, Nduja, Fontina & Parmigiano

Whipped Ricotta / 14
Focaccia, Sunflower Seeds, Chili & Rosemary

Shrimp Cocktail / 22
Chilled Shrimp, Lemon, Horseradish, Calabrian Chili, Cockatil Sauce & Chives

Spicy Manila Clams / 19
Nduja, Tomato, Basil, Garlic & Focaccia

Salmon Crudo / 17
Irish Organic Salmon, Horseradish, 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

Fritto Misto
Calamari, Sea Bass, Shrimp, Artichoke, Zucchini, Parsley & Chili Garlic Aioli
24

Burrata al Campagnolo
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.

GLUTEN & DAIRY FREE OPTIONS AVAILABLE PLEASE ASK YOUR SERVER

SPECIAL / SUNDAY SUPPER

A TIME-HONOURED TRADITION FILLED WITH LOVE, LAUGHTER, & COMFORT FOOD.

\$39
per person, for groups of 2+

Mozzarella Stix with Marinara Sauce

Caesar Salad Bacon, Anchovy & Croutons

The Great Canadian Chicken Parm Pepperoni, Green Pepper, Mushrooms, Tomato & Mozzarella

Canestri alla Vodka Nduja, Guanciale, Chili, Tomato & Parmigiano

Nutella Tiramisu Espresso, Cocoa, Mascarpone & Nutella

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

The Fun Guy
King Oyster Mushrooms, Onions Agrodolce, Taleggio, Mozzarella & Parmigiano
Add Black Truffles, MP

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



VENICE, ITALY c.2013 | PHOTO Nikki Leigh Mckean

The Spaniard
Tomato, Merguez Sausage, Roasted Pepper, Pecorino Romano, Red Onion & Sicilian Oregano

The People's Champ
Tomato, San Daniele, Prosciutto, Arugula & Grana Padano

The Bacon Alfredo
Alfredo Cream, Mozzarella, Canadian Bacon, Guanciale, Caramelized Onion, Grana Padano & Rosemary

The Sweet Hornet
Tomato, Spicy Soppresata, Moroccan Black Olives, Mozzarella, Fior di Latte & Hot Honey

Pizza Dips!
Buttermilk Ranch, Creamy Garlic, Tangy Chili Mayo
4 each / 9 for all 3

YOU HEARD IT HERE FIRST...

PIANO PIANO Frozen Pizzas are now available for purchase right here in the restaurant!

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
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, Guanciale, 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

Lobster Fusilli | 39
Nova Scotia Lobster, Mascarpone, Pomodoro Naturale, Garlic, Chili, Basil, Parsley & Panegrattato

SIDES / \$16 CONTORNI

Roasted Brocolini
Almond Romesco, Feta, Garlic, Lemon & Parsley Panegrattato

Potatoes Cacio e Pepe
Fontina Béchamel, Black Pepper & Pecorino Romano

Brussels Fritti
Chili Garlic Aioli, Lemon & Grana Padano

Insalata della Casa
Bibb Lettuce, Grana Padano, Red Onion, Mint, Parsley & Red Wine Vinaigrette

Nonna's Meatballs
Pork & Beef, Spicy Tomato, Parmigiano, Basil & Focaccia / 19

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

MAIN COURSE / CARNE E PESCE

Bone-In Veal Parm | 44
Spicy Soppresata, Fior di Latte, Tomato, Basil, Olive Oil & Parmigiano

Branzino al Cioppino | 36
Manila Clams, Artichoke, Castelvetro Olives, Piquillo Pepper, Fingerling Potatoes, Tomato & Basil

Chicken Piccata | 36
Roasted Half Chicken, Lemon, Chili, Capers, Parsley, Arugula & Parmigiano

Eggplant Parmesan | 28
Sicilian Cacciatore, Black Olives, Capers, Tomato, Basil & Whipped Ricotta

Toasted Focaccia \$2

DISHES TO SHARE / CIBO DA CONDIVIDERE

Glazed Mediterranean XXL Octopus | 79
Almond Romesco, Japanese Eggplant, Fermented Garlic Honey, Chili & Mint

Whole Rack of New Zealand Lamb | 99
Sicilian Caponata, Merguez, Basil & Olive Oil, served with Insalata Trevisano

20 oz. Boneless Ribeye | 99
Canadian AAA Boneless, served with Peppercorn Sauce & Potatoes Cacio e Pepe