

## PIANO PIANO

THE RESTAURANT

## DRINKS / BEVANDE

## WINE / VINO

RED / ROSSO	WHITE / BIANCO
<b>HOUSE WINE / VINO DA TAVOLA</b> <b>Cabernet Merlot</b> 2021 <i>PIANO PIANO</i> x Tawse – Beamsville, Ontario <b>5 oz. Glass / \$15    Bottle / \$59</b>	<b>HOUSE WINE / VINO DA TAVOLA</b> <b>Chardonnay</b> 2022 <i>PIANO PIANO</i> x Tawse – Beamsville, Ontario <b>5 oz. Glass / \$15    Bottle / \$59</b>

## 75 / SEVENTY FIVE / SETTANTACINQUE

<b>Montepulciano d'Abruzzo</b> 2023 <i>Jasci &amp; Marchesani</i> – Abruzzo, Italy <b>5 oz. Glass / \$17</b> <b>Sangiovese</b> 2021 <i>Panizzi Colli Senesi</i> – Tuscany, Italy <b>5 oz. Glass / \$17</b> <b>Primitivo</b> 2020 <i>Coppi 'Siniscalco'</i> – Puglia, Italy <b>Valpolicella</b> 2023 <i>Begali Lorenzo Classico</i> – Veneto, Italy <b>Nero D'avola</b> 2023 <i>Matto</i> – Sicily, Italy	<b>Pinot Grigio</b> 2023 <i>Giorgio and Gianni</i> – Veneto, Italy <b>5 oz. Glass / \$17</b> <b>Pecorino</b> 2023 <i>Tombacco</i> – Abruzzo, Italy <b>5 oz. Glass / \$17</b> <b>Trebbiano</b> 2023 <i>Masciarelli</i> – Abruzzo, Italy <b>Semillon / Sauvignon Blanc</b> 2023 <i>Chateau Haut-Grelot</i> – Bordeaux, France <b>Riesling</b> 2021 <i>Redstone Winery 'Limestone Ridge'</i> – Beamsville, Ontario
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## 95 / NINETY FIVE / NOVANTACINQUE

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

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

<b>BUBBLES   BOLLE</b> <b>Prosecco</b> <i>Mionetto 'Prestige'</i> – Treviso, Italy <b>59</b> <b>Prosecco</b> <i>Enoitalia 'Bellino'</i> – Veneto, Italy <b>69</b>   <b>5 oz. Glass / \$16</b> <b>Franciacorta</b> <i>Castello Bonomi Cuvée 22</i> – Lombardy, Italy <b>140</b> <b>Champagne</b> <i>Mumm Grand Cordon 'Brut'</i> – Champagne, France <b>180</b>	<b>ROSE   ROSA</b> <b>Lambrusco</b> <i>Medici Ermete</i> – Emilia-Romagna, Italy <b>79</b> <b>Prosecco Rosé</b> 2023 <i>Enoitalia 'Bellino'</i> – Veneto, Italy <b>69</b> <b>Pinot Noir</b> 2023 <i>Hidden Bench 'Locust Lane'</i> – Beamsville, Ontario <b>79</b>   <b>5 oz. Glass / \$18</b>
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## COCKTAILS / COCKTAIL

**PIANO PIANO SPRITZ** \$16 <sup>3 oz.</sup>  
*Dillon's Peach Schnapps,*  
*Select Aperitivo, Prosecco,*  
*St. Germain, Brio Limonata*

**THE BOUNCEBACK** \$18 <sup>3 oz.</sup>  
*Oro Caffè Espresso, Absolut Vodka,*  
*Kahlua Coffee Liqueur*

**BASILICO MEZCALDO** \$20 <sup>2 oz.</sup>  
*Basil Infused Olmeca Altos, Affino,*  
*Sombra Mezcal, Jalapeño Agave,*  
*Lime Juice, Maldon Salt*

TRIVIA ANSWERS  
 1.Dom Perignon 2. Pepper & Nutmeg  
 3.Buffalo 4.Madagascar 5.Baskets  
 6.Guadeloupe 7.Apple Sauce 8.Herring

## ZERO PROOF / PROVA ZERO

**PIANO PIANO SPRITZ** \$14  
*Cipriani Peach Bellini, Orange Juice,*  
*Pomegranate Syrup, Brio Limonata,*  
*Oddbird 0% Sparkling Wine*

**THE NO\*GRONI** \$14  
*NOA Dry London Gin, NOA Bitter,*  
*NOA Sweet Vermouth, Orange*  
*ZestRosemary-Orange Bitters*

**GINGER PEACH BELLINI** *Cipriani Peach, Ginger Beer, Lime Juice* **12**  
**SPARKLING** *Oddbird De-Alcoholized Sparkling Wine – Languedoc, France* **14**  
**BEER** *Partake Pale Ale* <sup>0.3% ABV</sup> **7**    *Corona Sunbrew* <sup>0.0% ABV</sup> **7**

**ACQUA | DOLOMIA ITALIA** *Sparkling* **8**    *Still* **8**  
**CAFFÈ | Espresso** **4**    *Cappuccino* **5**

## BEER / BIRRA

**Carlsberg Pilsner** 20 oz. **10**  
**Kronenbourg 1664 Blanc** 20 oz. **10**  
**Somersby Cider** 20 oz. **10**

**Kronenbourg Rosé** 330 ml. **8**  
**Peroni** 330 ml. **8**  
**Birra Moretti** 330 ml. **8**

**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**

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

## PIANO PIANO

## THE RESTAURANT

## SPRING 2025

PIANO PIANO VA LONTANO

TRANSLATION (ITALIAN &gt; 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

LUNCH SPECIAL

\$36

per person

choice of  
1/2 APPETIZER  
PIZZA or PASTA  
& DESSERT

Please-note: Dine in only;  
Dessert options are Ice Cream or Nutella Tiramisu  
Upgrade to Lobster Fusilli for \$15



FAMILY / FAMIGLIA  
\$45 | PER PERSON

GROUPS OF 10 OR MORE

Sometimes the best meals  
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  
table, you would just know  
that it was going to be  
"tasty & f\*#kn delicious!"

APPETIZERS / ANTIPASTI

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

<b>Prosciutto di San Daniele</b> Roasted Grapes, 10 Year Balsamic di Modena, Garlic, Chili, Parmigiano & Chives 22	<b>Fritto Misto</b> Calamari, Sea Bass, Shrimp, Artichoke, Zucchini, Parsley & Chili Garlic Aioli 24	<b>Burrata al Campagnolo</b> Burrata, Roasted Grapes, Garlic, Chili & Focaccia 24	<b>Chopped Salad</b> Kale, Salami, Olives, Onions, Pickled Cucumber, Chickpeas, Crispy Polenta, Feta & Brussels Sprouts 19	<b>The PIANO PIANO Caesar Salad</b> Baby Gem Lettuce, Crisp Pork Belly, Focaccia Croutons, Boquerones, Chives & Parmigiano 19
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TRIVIA/  
CURIOSITA

See reverse for answers

- Who was the legendary Benedictine Monk who invented champagne?
- What are the two top selling spices in the world?
- What animals milk is used to make authentic Italian mozzarella cheese?
- What nation produces two thirds of the world's vanilla?
- What is the literal meaning of the Italian word canestri?
- Where did the pineapple plant originate?
- What was the first food eaten in space?
- What is the most widely eaten fish in the world?

HAPPY HOUR /  
APERITIVO

CLOCK OUT EARLY  
AND GET IN ON  
THE BEST DEALS  
IN TOWN!

Every Day, starting at 3pm!

Food Specials from \$5 - \$15 til 5pm

Drink Deals from \$5 - \$15 til 6pm

Ask your server for details



COMIC/  
FUMETTO

TAX  
not included

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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,  
Taleggio, Mozzarella &  
Parmigiano  
Add Black Truffles, MP



PIANO PIANO PIZZA  
&  
Carlsberg

\$32

Any pizza and a 20 oz. Carlsberg  
luchtime only.

<b>The Hot Rod</b> Tomato, Ezzo Pepperoni, Fior di Latte, Mozzarella, Chili & Sicilian Oregano	<b>The Spaniard</b> Tomato, Merguez Sausage, Roasted Pepper, Pecorino Romano, Red Onion & Sicilian Oregano	<b>The People's Champ</b> Tomato, San Daniele, Prosciutto, Arugula & Grana Padano	<b>The Bacon Alfredo</b> Alfredo Cream, Mozzarella, Canadian Bacon, Guanciale, Caramelized Onion, Grana Padano & Rosemary	<b>The Sweet Hornet</b> Tomato, Spicy Soppresata, Moroccan Black Olives, Mozzarella, Fior di Latte & Hot Honey	<b>Pizza Dips!</b> Buttermilk Ranch, Creamy Garlic, Tangy Chili Mayo 4 each; 9 for all three
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PASTA / MACARONI \$28

MAIN COURSE / CARNE E PESCE

\*a la carte only; not available with the lunch special

<b>Mushroom Cavatelli</b> Porcini Cream, Truffle Scented Oyster Mushroom, Parmigiano & Chive, Add Black Truffles, MP	<b>Rigatoni Carbonara</b> Organic Eggs, Guanciale, Pecorino Romano & Black Pepper	<b>Canestri alla Vodka</b> 'Nduja, Guanciale, Chili, Tomato & Parmigiano	<b>Egg Yolk Ravioli</b> Spinach, Ricotta, Brown Butter & Parmigiano, served with Focaccia, Add Black Truffles, MP	<b>Ravioli Bolognese</b> Ricotta Stuffed Ravioli, Tomato, Beef, Brown Butter & Parmigiano	<b>Rigatoni &amp; Meatballs</b> Pork & Beef Meatballs, Tomato Sauce, Black Pepper Fontina Béchamel & Parmigiano	<b>Lobster Fusilli   39</b> Nova Scotia Lobster, Pomodoro Naturale, Mascarpone, Garlic, Chili, Basil, Parsley & Panegrattato
<b>Bone-In Veal Parm</b> Spicy Soppresata, Fior di Latte, Tomato, Basil, Olive Oil & Parmigiano 44	<b>Branzino al Cioppino</b> Manila Clams, Artichoke, Castelvetrano Olives, Piquillo Pepper, Fingerling Potatoes, Tomato & Basil 36	<b>Eggplant Parmesan</b> Sicilian Cacciatore, Black Olives, Capers, Tomato, Basil & Whipped Ricotta 28	<b>Toasted Focaccia \$2</b>			

BRENDAN PIUNNO & VICTOR BARRY

Vic met Brendan growing up in Niagara-on-the-Lake and they have  
always shared the same passion for "Tasty & f\*#kin' 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 reunited 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

DESSERT /  
DOLCE

ICE CREAM / 9 Please ask your server for our daily selection!	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!)
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GLUTEN & DAIRY FREE OPTIONS AVAILABLE PLEASE ASK YOUR SERVER

TAX  
not included

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