

Il Dolce

Wine Country Inspired Crème Brûlée

Ask your server for the daily selection.

~6~

Caffè Semifreddo

Layers of creamy vanilla ice cream drizzled with a traditional espresso and topped with biscotti.

~6~

Dessert of the Day

Ask your server for the daily selection.

~6~



Scarsellones at Ridgpoint

*Marrying Old World Traditions
with the Tastes of Niagara*

*Open Wednesday through Sunday
12pm - 4pm*

Reservations Welcome



L'Antipasto

Insalata Misto

Baby greens topped with candied walnuts, goat cheese and grapes, then drizzled with Monticello vinaigrette.

~8~

Market Fresh Seafood Cakes

Pan-fried fish and crustacean cakes combined with coloured peppers, onions, and Riesling parsley aioli.

~10~

Ridgepoint Tapa

Grilled rosemary focaccia served with tomato bruschetta, warm goat cheese, olive oil and balsamic vinegar.

~8~

Soup of the Day

Made fresh with regional seasonal ingredients.

Ask your server for the daily selection.

~8~

Formaggio and Frutta

A selection of delicious artisan cheeses accompanied by fresh local fruit and candied walnuts.

~16~

Individual Wood Oven Pizza

Pizza Diavolo

A traditional wood oven crust dressed with fresh tomato sauce, mozzarella cheese, hot sopressata, onions, and black olives, then drizzled with spicy olive oil.

~14~

Pizza Primavera

A traditional wood oven crust dressed with fresh tomato sauce, mozzarella cheese, and an assortment of grilled vegetables.

~14~

Pizza Bruschetta

A traditional wood oven crust topped with fresh tomato bruschetta and creamy goat cheese.

~14~



Il Primo

Wine Country Daily Pasta

Inspired by the tastes of the vine and complimented by fresh local ingredients.

Ask your server for the daily selection.

~14~

Gnocchi in Mama's Sauce

Handmade gnocchi in a spiced tomato sauce topped with parmigiano reggiano and drizzled with a balsamic reduction.

~14~

Summer Risotto

Riesling-infused risotto with Niagara sweet corn, parmigiano reggiano and cold pressed olive oil.

~14~

Il Secondo

Summer Chicken

Roasted Fenwood Farm free-range chicken breast with sautéed summer squash, Niagara sweet peas, and a melody of mini potatoes with Riesling pan jus.

~16~

Ridgepoint Bison Burger

Grilled bison burger topped with Cabernet-Merlot caramelized onions and crumbled Gorgonzola cheese. Served with our insalata misto.

~16~

Lakeland Venison Sausage

Grilled Lakeland venison sausage on braised white bean, Cabernet-Merlot onion jam, roasted pepper, and corn ragout. Drizzled with Cabernet-Merlot reduction.

~16~

Market Fresh Fish

Ask your server about the daily selection.

~16~