

ANTIPASTI

Garlic Bread

Grilled Italian pita with garlic butter & herbs

\$4.95

Bruschetta Classica

Diced tomato with oregano over freshly grilled bread

\$5.95

Bruschetta Trio

Freshly grilled bread served 3 ways, Traditional Classico, Vegetable Caponata & Wild Mushroom Salad

\$6.95

Caprese Duo

Fresh jumbo bocconcini with sliced tomato & fresh herb scented oil accompanied by grilled prosciutto

\$10.50

Fromaggio di Capra Cartocciata

Filo-wrapped goat cheese with toasted sesame seeds over grilled vegetables

\$10.50

Stuffed Portobello Mushroom

Grilled portobello mushroom cap stuffed with roasted vegetable caponata topped with asiago

\$10.50

Carpaccio di Manzo Classico

Marinated beef tenderloin with organic greens mushrooms, shaved parmigiano & lemon drizzle

\$10.95

Carpaccio di Salmone

Thin slices of smoked salmon served with red onions, capers, artichokes & black olives

\$10.95

Calamari Fritti

Flour dusted calamari with spicy dip

\$10.95

Cozze Marinara

P.E.I. mussels steamed with garlic, parsley & chunky tomato sauce & touch of chillies

\$10.50

Shrimp & Calamari Diavolo

Tender shrimp & calamari, pan seared with chunky tomato sauce, olive oil & a touch chillies

\$11.95

Antipasto Piati

Cured meats with cheese and marinated vegetables

\$9.95 per person-min 2 people



INSALATE E MINESTRE

Insalata Mista

Mixed organic greens, cherry tomatoes, tossed in a balsamic vinaigrette.
\$5.50

Insalata a la Cesare

Crisp romaine lettuce in a creamy garlic dressing, croutons topped with shaved parmigiano
\$6.50

Hearts of Romaine

Crisp hearts of romaine served with crumbled gorgonzola, charred yellow peppers, pecans & drizzled w
\$8.95

Baby Spinach & Asiago

Sweet baby spinach, seasonal fruit & pecans in a raspberry vinaigrette, asiago cheese
\$7.95

Zuppa del Giorno

\$4.95

Chefs Daily Creation

\$4.95



THIN CRUST BRICK OVEN PIZZA

Quattro Stagioni

Tomato, mozzarella, artichokes, black olives, mushrooms, prosciutto.
\$13.95

Canadese

Tomato, mozzarella, pepperoni & mushroom
\$11.50

Margherita

Tomato, bocconcini & fresh basil
\$10.95

Meat-Lovers

Tomato, mozzarella, pepperoni, sausage and prosciutto
\$14.95

Ricardo

Tomato, mozzarella, bacon, red peppers, pepperoni & onions
\$12.95

****Mediterranean****

Mozzarella, grilled vegetables, diced tomato, spinach & mushroom
\$13.95

****Pazzo****

Basil, pesto, grilled chicken, artichokes, black olives & bocconcini cheese
\$13.95

****Carpaccio****

Sun-dried tomato base, diced tomatoes, hot sausage & asiago cheese
\$12.95

PRIMI PIATTI

Rigatoni Calabrese

Rigatoni pasta sauteed with rapini, sliced sausage sun dried tomato, olive oil & garlic
\$15.95

Pappardelle Diavolo

Flat wide egg noodle, pan seared shrimp & calamari in a chunky tomato sauce with a touch of chillies
\$17.95

Penne Arrabiatta

Penne pasta with hot sausage in a spicy tomato sauce
\$14.95

Rigatoni alla Piemontese

Rigatoni tossed in a veal and beef ragout
\$12.95

Lasagna Calabrese

Pasta sheets layered, mozzarella, ricotta & ground veal
\$14.95

Fettuccine Amore

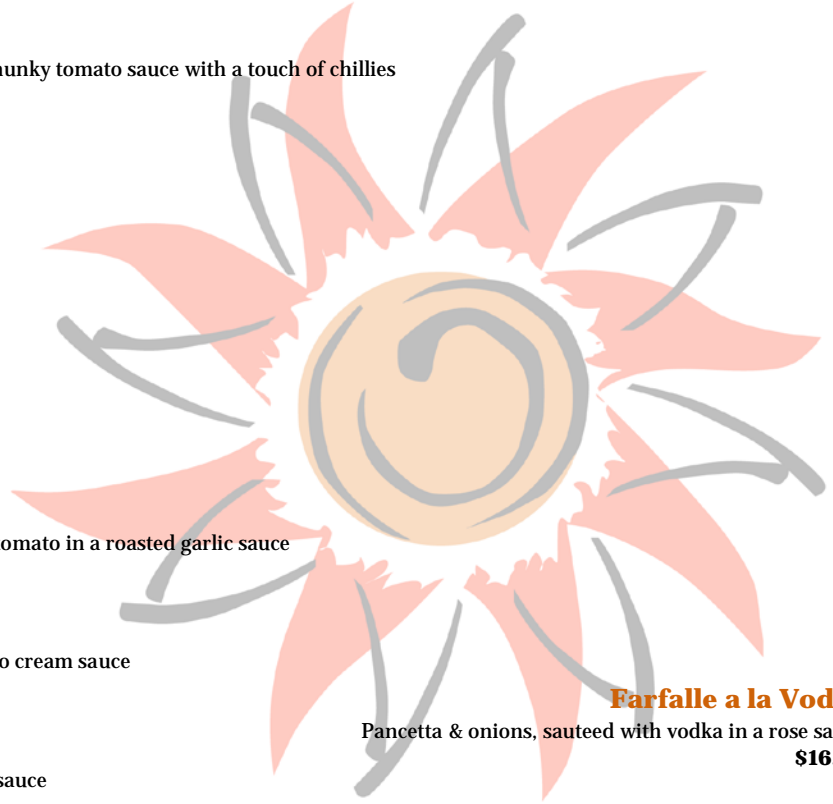
Fettucini pasta with asparagus, grilled chicken, sun-dried tomato in a roasted garlic sauce
\$16.95

Penne Genovese

Penne pasta served with sauteed chicken & bacon in a pesto cream sauce
\$16.95

Gnocchi Verdi

Spinach dumplings in a sundried tomato & asiago cream sauce
\$16.95



Farfalle a la Vodka

Pancetta & onions, sauteed with vodka in a rose sauce
\$16.95

Risotto Funghi con Tartufi Bianchi

Vialone nano rice with a medley of wild mushrooms topped with truffle oil drizzle
\$17.95

Spaghetti alla Pescatore

Steamed mussels & fresh seafood with a touch of tomato sauce
\$19.95

Penne Genovese

Penne pasta served with sauteed chicken and bacon in a pesto cream sauce
\$16.95

Spaghetti al Carpaccio

Spaghetti tossed in a rich homemade tomato sauce
\$10.95 add meatballs **\$3.95**

Taglierini al Pomodoro con Bocconcini

Egg noodle pasta with basil, chunks of bocconcini in a light tomato sauce
\$13.95

Quattro Fromaggio & Prosciutto Alfredo

Fettucini noodles in a 4 cheese blend with shaved prosciutto & cream (Asiago, Gorgonzola, Parmagiano)
\$17.95

Pappardelle Funghi

Flat wide egg noodle sauteed with mushroom mixture and roasted red peppers in garlic & olive oil
\$14.95

SECONDI PIATTI-MAIN COURSE

Pollo alla Parmigiana

Breaded boneless chicken breast with tomato, mozzarella, side daily pasta
\$17.95

Pollo a la Vodka

Boneless chicken breast flour dusted topped with an asparagus & prosciutto vodka rose sauce
\$18.95

Pollo Mediterranean

Grilled boneless chicken topped with baby spinach, roasted red peppers, asiago cheese & mushroom dem
\$18.95

Pollo Arlecchino

Oven roasted chicken breast supreme with asiago cheese, prosciutto and basil
\$18.95

Cotoletta di Vitello alla Parmigiana

Breaded veal cutlet with tomato, mozzarella, daily pasta on the side
\$17.95

Vitello Salsiccia

Breaded veal cutlet topped with a julienne of peppers & sausage sauteed in garlic butter
\$17.95

Scallopini al Marsala

Tender veal dusted with flour, pan fried in a mushroom marsala cream sauce
\$24.95

Scallopini al Pizzialo

Tender veal dusted with flour, pan fried in a oregano, white wine and chunky tomato sauce
\$24.95

Lombata di Maille

Grilled 16 oz. Berkshire pord T-bone topped with a savoury roasted apple butter & rosemary demi
\$24.95

Bistecca di Manzo

Grilled 14 oz. ribeye steak garnished with fried onion nest & rosemary demi
\$29.95

Lombata di Vitello

Grilled 16 oz. choice veal chop with fresh herb demi
\$32.95

Costolette di Agnello ai Ferri

Grilled rosemary & garlic scented rack of lamb
\$34.95

Bistecca ai Ferri

Grilled 12 oz. certified angus striploin with peppercorn demi & gorgonzola wedge
\$32.95

Salmone

Cedar plank salmon fillet with herb butter
\$19.95

