

Antipasti

Zuppa del Giorno 7
Soup of the day (ask your server)

Antipasto di salumi 11
An assortment of Italian cured meats
pickled vegetables and homemade crostini

Calamari alla griglia 12
Grilled calamari in a cherry tomato,
black olives and balsamic reduction

Gamberoni Diavolo 12
Black tiger shrimp sautéed in a spicy
tomato sauce

Bruschetta 12
Homemade focaccia topped with tomato, garlic,
basil and arugula. (serves 2)

Salumi e formaggi 14
An assortment of Italian cured
meats and aged Italian cheeses with
homemade crostini

Cozze Marinara 11
P.E.I. mussels in a basil, white wine
and tomato sauce

Insalate

Mista 8
Mixed organic greens with cucumber and
tomatoes in a homemade balsamic dressing

Funghi 12
Grilled Portobello mushroom, goat cheese
and roasted red peppers
on a bed of baby greens

Bietola 12
Roasted red beets, walnuts and goat cheese
on a bed of mixed organic greens
tossed with a balsamic dressing

Cesare 9
Crispy romaine lettuce, croutons
and shaved Parmigiano cheese in
a homemade Caesar dressing

Caprese 13
Field tomatoes topped with fior di
latte, fresh basil and extra virgin
olive oil

Arugula 12
Baby arugula tossed with
caramelised walnuts, gorgonzola cheese
in a honey vinaigrette

Pizza

Margherita 13
Fior di latte cheese, fresh basil, olive oil
and homemade pizza sauce

Prosciutto e Rucola 15
Prosciutto, fior di latte, arugula
and homemade pizza sauce

Pesto 14
Broccoli, roasted red peppers,
and artichokes on top of a pesto cheese sauce

Florentia 14
Sundried tomatoes, goat cheese, arugula,
fior di latte cheese and Parmigiano cheese

Quattro formaggi 15
Fior di latte, goat cheese, gorgonzola cheese
and Parmigiano

Diavola 15
Spicy Italian sausage, jalapeno
peppers, fior di latte and homemade pizza
sauce

Capra 15
Grilled chicken breast, pesto, roasted
red pepper, sundried tomatoes, pesto
and goat cheese

Canadese 15
Pepperoni, mushroom
and mozzarella cheese

Carne 16
Prosciutto, salami, Italian sausage
and pancetta

Gluten free pizza dough add 3

Pasta

Gnocchi alla Gorgonzola 16

Potato gnocchi with sundried tomatoes in a gorgonzola cheese and cream sauce

Penne alla Rustica 17

Penne pasta with grilled chicken breast, roasted red peppers and goat cheese in a cream sauce

Penne Primavera 16

Penne pasta topped with seasonal market vegetables in a light tomato sauce

Linguine al Verde 16

Linguine tossed in garlic infused olive oil and pesto with zucchini, spinach and broccoli.

Rigatoni Arrabbiata con Salsiccia 17

Rigatoni pasta sautéed with spicy hot peppers, garlic and Italian sausage in a tomato basil sauce

Penne al salmone 18

Penne pasta tossed with Atlantic salmon and black tiger shrimps in a tomato cream sauce

Linguine di Mare 19

Linguine pasta with mussels, shrimp and calamari in a white wine tomato sauce

Spaghetti alla Carbonara 17

Classic spaghetti recipe prepared with pancetta, egg, black pepper and freshly grated Parmigiano in a cream sauce

Penne Puttanesca 16

Penne pasta sautéed with black olives, capers, and anchovies in a tomato sauce

Spaghetti Bolognese 17

Spaghetti pasta in a lean ground beef and tomato ragout sauce

Manicotti 16

Baked large pasta tubes stuffed with spinach, ricotta cheese and Parmigiano cheese topped with a tomato cream sauce

Rigatoni ai funghi 16

Rigatoni pasta with assorted mushrooms in a light cream sauce

Carne e Pesce

Scaloppini di Vitello

Tender veal scaloppini in your choice of sauce

Mushroom Marsala 21

Limone 20

Pizzaiola 20

Brandy peppercorn 22

Gorgonzola 23

Bistecca di Manzo 28

8 oz sirloin steak cooked to your liking topped with red wine reduction

add grilled Portobello mushroom 4

add sautéed onion and mushroom 4

Zuppa di Pesce 25

Shrimp, calamari, mussels and salmon cooked in a spicy tomato seafood broth

Vitello alla Parmigiana 20

Tender veal lightly breaded and topped With a tomato sauce and mozzarella cheese

Scaloppini di Pollo

Tender chicken scaloppini in your choice of sauce

Mushroom Marsala 20

Limone 19

Pizzaiola 19

Pesto 19

Cacciatore 21

Fegato di Vitello 20

Fresh calf's liver in a balsamic reduction with peppers and onions

Spigola Calabrese 23

Mediterranean Sea Bass with cherry tomatoes and black olives in a lemon sauce

Salmone alla Griglia 22

Grilled salmon filet in a caper, white wine, and lemon sauce

Pollo alla Parmigiana 19

Chicken breast cutlet lightly breaded and topped with a tomato sauce and mozzarella cheese

All Carne and Pesce (except Zuppa di Pesce)
served with fresh market vegetables and roasted potatoes
or pasta with tomato sauce