

## Antipasti (appetizers)



### **Bread Basket \$7** (complimentary first order)

Includes both our signature homemade breadsticks tossed in garlic & parmigiano cheese and freshly sliced italian bread

### **Bruschetta \$10**

Freshly baked, crusty Italian garlic bread, topped with ripe diced tomatoes, marinated with fresh basil, onions and garlic (goat cheese +\$3)

### **Polpette (meatballs) \$12**

Three authentic, old-world traditional italian meatballs, covered in our slow cooked home-style tomato sauce

### **Insalata Mista (house mixed salad) \$14**

A blend of mixed leafy greens and cherry tomatoes, cucumbers, tossed in balsamic vinaigrette, made with olive oil & balsamic vinegar

### **Insalata di Rucola (arugula salad) \$14**

Arugula lettuce tossed in an olive oil and freshly squeezed lemon dressing, topped with shaved parmigiano cheese

### **Insalata Caesar (caesar salad) \$15**

Crisp romaine lettuce, tossed in our homemade light vinaigrette style caesar dressing, topped with double smoked bacon and an italian crustini

### **Insalata Caprese (tomato and cheese) \$16**

Sliced fresh mozzarella, tomatoes, and fresh basil, drizzled with olive oil and an aged balsamic glaze

### **Insalata di Barbabietole (beet salad) \$16**

Roasted beets on a bed of heritage greens, topped with pistachios and goat cheese, dressed with a balsamic glaze, olive oil, and panada sauce

### **Calamari Fritti (fried calamari) \$16**

Lightly breaded calamari, flash fried, to ensue a tender light sweet ocean flavour, accompanied with homemade cucumber yogurt and marinara dips

### **Antipasto Platter \$18 small \$34 large**

A selection of traditional old-world italian cured meats, cheeses, olives and pickled vegetables, goes great with our breadbasket!  
(Vegetarian option available)

## Pizza

Traditional handcrafted pizza dough, homemade rich pizza sauce, topped with imported Italian ingredients.



### **Margherita \$14**

Tomato sauce, bocconcini cheese, fresh basil leaves

### **Verdura (vegetable) \$15**

(add goat cheese + \$3)

Tomato sauce, mozzarella cheese, red onions, mushrooms, peppers

### **Prosciutto e Rucola (ham and arugula) \$16**

Tomato sauce, thinly sliced prosciutto, fresh arugula, shaved parmigiano cheese & balsamic glaze

## Primi Piatti (pasta dishes)

\*gluten-free pasta available (\$1.50)



### **Pasta al Pomodoro (fresh tomato sauce) \$16**

(add meatballs \$4 each)

Spaghetti in a traditional crushed fresh tomato & fresh basil sauce.

### **Primavera (spring vegetables) \$19**

(add goat cheese + \$3)

Homemade pasta with a melody of fresh vegetables and herbs in a light tomato, garlic and olive oil sauce.

### **Penne alla Vodka \$19**

Penne pasta with mild wood smoked bacon in our signature vodka, light tomato cream sauce.

### **Lasagna \$20**

Baked layers of fresh whole egg pasta with sautéed ground beef, whole cooked egg, fresh mozzarella, aged parmigiano & fresh ricotta cheese, smothered in our homemade tomato cream sauce.

### **Ragu di Cinghiale (meat sauce) \$24**

Rigatoni in a slow cooked wild boar bolognese style sauce, made with fresh vegetables and tomatoes using a slow brazing process to meld and extract all the flavours... a true slow food marvel!

### **Linguini alle Vongole (pasta with clams) \$25**

Linguini pasta with fresh whole baby clams, in a white wine garlic sauce or fresh tomato herb sauce. The sweet taste of wild caught ocean clams and their nectar brings life and flavour to this simple dish.

### **Pescatore di Mare (pasta with mixed fish) \$29**

This is a seafood lover's masterpiece. Linguini with fresh shrimps, mussels, clams & calamari, harmonize to bring the fresh ocean flavours to our fresh tomato herb sauce or white wine garlic sauce.

## Secondi Piatti (main course)

\*main courses served with potato and seasonal vegetables



### **Eggplant Rollatini \$22**

Fresh eggplant, thinly sliced and lightly breaded, then rolled and stuffed with fresh ricotta & mozzarella, baked in our home-style tomato sauce, served with a side of pasta al pomodoro

### **Pollo (chicken) \$24**

Tender breast of chicken lightly breaded and fried, topped with our home-style tomato sauce and fresh mozzarella, oven baked, served with a side of pasta al pomodoro

### **\*Pesce (fish) \$26**

West coast salmon, pan seared with fresh lemon & butter

### **\*Scaloppine (veal marsala) \$28**

Thin slices of veal sautéed in a rich mushroom marsala sauce

### **\*Vitello (veal steak) \$34**

Pan roasted veal tenderloin, sautéed with fresh mushrooms in a veal au jus

### **\*Bistecca (steak) \$38**

AAA Beef rib eye, topped with a delicate beef demi-glace

### **Chef's Platter \$market price**

A variety of grilled meats, seafood and seasonal vegetables (let our Chef create a masterpiece for you!)

\* please ask your server about our freshly made dessert selection