

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*