

ANTIPASTI • INSALATE

INSALATA ITALIANO			\$12
baby spinach, balsamic vinaigrette, shaved parmigiano, prosciutto, honey			
INSALATA CONTADINA	small	\$8	regular \$11
heritage greens, radicchio, extra-virgin olive oil, homemade red wine vinegar, cherry tomato, cucumber & olives			
INSALATA CESARE	small	\$9	regular \$12
romaine lettuce, grated parmigiano, garlic croutons			
INSALATA CAPRESE			\$12
field tomatoes, fiore di latte, olives, extra virgin olive oil, basil oil, balsamic reduction			
ZUPPA LENTICCHIO			\$10
lentils, carrots, celery, onion, tomato vegetable broth			
BRUSCHETTA			\$10
ripe tomato, extra virgin olive oil, garlic, basil oil			
ANTIPASTO GRAND CHALET			\$21
Prosciutto, salumi, parmigiano, fiore di latte, roasted Bell peppers, premium olives			
COZZE MARINARA			\$16
P.E.I. mussels, diced tomato, garlic, parsley, tomato sauce.			
GAMBERI E CALAMARI MEDITERRANEA			\$23
black tiger shrimp, squid, cherry tomato, capers, olives (add grilled chicken to your dish \$5)			
PRIMI	(gluten free penne available, extra cost)		
PENNE ALLA VODKA			\$22
Canadian Bacon, Smirnoff Vodka, tomato and cream sauce			
GNOCCHI RUSTICA			\$23
tomato sauce, shaved parmigiano			
AGNOLOTTI			\$25
stuffed with ricotta and spinach, nutmeg, Aurora sauce			
LINGUINI PESCATORE			\$29
black tiger shrimps, calamari, scallops, P.E.I mussels, pasta clams, diced tomato, tomato sauce			
FETTUCCINE AI FUNGHI E PANCETTA			\$26
portobello, button, porcini mushrooms, pancetta, white truffle oil, cream sauce			

PAPPARDELLE MARIA \$25
chicken, portobello mushrooms, sun dried tomato,
tomato sauce.

PASTA E FAGIOLI \$23
Local Farm picked, Romano bean stew

SECONDI

VITELLO CAPRESE \$29
choice veal cutlets, tomato sauce, bocconcini

VITELLO MARSALA \$29
choice veal cutlets, portobello mushrooms, marsala wine, demi-glace

POLLO PICCATA \$28
air chilled chicken breast, Lemon, parsley, caper sauce

BISTECCA AI FERRI \$39
10oz. grilled, Aged N.Y. Strip loin

FILETTO DI SALMONE \$28
grilled Atlantic salmon fillet, garlic, parsley, oregano wine sauce

SCHNITZEL ALLA GERMANESE \$26
egg battered, pork loin cutlet, button mushroom, demi-glace, cream

SCHNITZEL ALLA MILANESE \$24
breaded pork loin cutlet, lemon wedge.

AGNELLO \$46
Ontario lamb chops, rosemary herb infused, red wine reduction

(All above entrees are served with pasta or fresh vegetables & roasted potatoes)

ZUPPA DI PESCE \$50
black tiger shrimps, sea scallops, calamari, P.E.I mussels and
snow crab legs, garlic, chopped tomato, herbs, tomato broth

SPIDUCCI

A traditional lamb skewer originating from the Italian region of Abruzzo
Our spiducci are made in house daily, made with Ontario lamb.

SPIDUCCI COMBINAZIONE (Ontario Lamb) \$29
10 bbq skewers served with heritage greens, homemade
red wine vinaigrette

SPIDUCCI PLATTER \$75
30 bbq skewers

ADDITIONAL 10 SPIDUCCI \$25

BOWL OF HERITAGE GREENS AND RADICCHIO SALAD	\$20
BOWL OF CESARE SALAD	\$22
PACK OF 40 FROZEN SPIDUCCI	\$90
HOMEMADE RED WINE VINEGAR (500ML BOTTLE, LIMITED QUANTITY)	\$10
Homemade hot pepper in oil	\$10

Please allow appropriate time for cooking

All prices are subject to applicable taxes

A service charge of 15% is applicable to groups of 6 or more guests

On larger group reservations, a modified menu will be given