

# ANTIPASTI

## ANTIPASTO MISTO - *min 2 people*

Salami Genoa, Parma Prosciutto, Provolone, Grilled Vegetables, Kalamata black olives, Sicilian green olives, Sund-dried tomatoes served on a bed of spring mixed greens

16 per person

## ANTIPASTO DI MARE - *min 2 people*

Grilled Calamari, Fried Calamari, Coconut Shrimp, Smoked Salmon, Cocktail shrimp

20 per person

## BRUSCHETTA

Toasted calabrese baguette brushed with Olive oil and topped with marinated tomatoes  
(Add melted mozzarella cheese for \$1.50)

7

## PIZZA BRUSCHETTA

White pizza brushed with extra virgin olive oil, mozzarella cheese, fresh tomato, garlic, fine herbs and topped with Parmigiano Reggiano cheese shavings

14

## ANTIPASTO ITALIANO

An assortment of mild sliced salami, prosciutto and provolone cheese on a bed of spring mix topped with black olives and olive oil

13

## PROSCIUTTO & PERA

Thin slices of parma prosciutto and fresh pear placed over a bed of spring mix topped with Parmigiano Reggiano shavings and drizzled with olive oil

13

## POLPETTE

Home made meat balls in our home made tomato basil sauce, served with garlic cheese crostini

12

## ANTIPASTO SALMONE RIPIENO

Smoked Salmon stuffed with fresh dill infused cream cheese, balsamic glaze and olive oil

12

# ZUPPE

## TORTELLINI BRODO

Fresh meat stuffed pasta, scallions, Parmigiano Reggiano in our homemade chicken broth

8

## MINISTRONI

Freshly chopped vegetables in our homemade vegetable broth

7

## EGGPLANT PARMIGIANA

Traditional homemade eggplant parmesan twice baked with Parmigiano Reggiano and mozzarella cheese

14

## CALAMARI FRITTI

Tender rings of flour-dusted squid, deep fried and served with fresh lemon slices and seafood sauce

12

## CALAMARI ALLA GRIGLIA

Grilled tender squid marinated with herbs, garlic, extra virgin olive oil and fresh lemon juice

13

## COZZE MARINARA

Fresh mussels tossed with garlic, basil, herbs in your choice of our homemade tomato basil sauce or white wine aglio olio sauce

12

## GAMBERI COCO

5 tiger shrimp dipped in coconut batter, deep fried and served with honey garlic sauce

14

## CARPACCIO DI SALMONE

Smoked salmon with capers and red onions served atop a bed of mixed greens in a olive oil vinaigrette

12

## GAMBERI AGLIO

5 Tiger Shrimps sauteed and served in a garlic butter sauce

14

## STRACCIATELLA

Egg drops and parmigiana in our homemade chicken broth

7

## PASTA FAGIOLI

Traditional homemade italian bean and pasta soup

8

# INSALATA

## INSALATA VERDE

Mixed baby greens with tomatoes, cucumber and red onions, served with our homemade balsamic vinaigrette dressing

## INSALATA CESARE

Romaine hearts tossed with homemade croutons, Parmigiano Reggiano and our homemade caesar dressing

## INSALATA DI SPINACI

Baby spinach leaves, fresh sliced mushrooms, served with our homemade balsamic vinaigrette dressing

## INSALATA DI ARUGULA

Baby Arugula, pine nuts, Parmigiano shavings, extra virgin olive oil and fresh lemon juice

# PIZZA

## PIZZA MARGHERITA

Tomato sauce, basil, mozzarella cheese

## PIZZA DELLA NONNA

Tomato sauce, mozzarella cheese, pepperoni, green olives and mushrooms

## PIZZA CAMPOFIORE

Tomato sauce, mozzarella cheese, prosciutto, artichoke hearts, mushrooms and mascarpone cheese

## PIZZA SICILIANA

Tomato sauce, mozzarella cheese, salami, mushrooms jalapeno pepper, fresh basil and parmigiano shavings

## PIZZA ANTICA

Tomato sauce, mozzarella cheese, prosciutto, kalamata black olives, portobello mushrooms and artichoke hearts

## PIZZA CANADESE

Tomato sauce, mozzarella cheese, pepperoni, mushrooms and green peppers

## 8 INSALATA CAPRESE 13

Fresh tomatoes topped with Bocconcini cheese, dressed with fresh basil and extra virgin olive oil served on a bed of arugula

## 8 INSALATA ALLA MONTAGNA 14

Baby greens, goat cheese, fresh sliced strawberries, pecans and red onions tossed in a raspberry vinaigrette dressing

## 7 INSALATA GRANDE ALLA POLLO 18

Choose our Verde, Cesare, or Spinaci Salad with a grilled boneless chicken breast

## 9 INSALATA GRANDE ALLA SALMONE 21

Choose our Verde, Cesare or Spinaci salad with a grilled filet of salmon

## 13 PIZZA INFERNO 16

Tomato sauce, mozzarella cheese, hot peppers, onions, and sliced sausage

## 15 PIZZA GIARDINIERA 16

Tomato sauce, mozzarella cheese, grilled zucchini, eggplant and peppers

## 16 PIZZA PIRAMIDE 17

Tomato sauce, mozzarella cheese, fresh baby spinach, roasted red pepper, mushrooms, chicken strips and sun-dried tomatoes

## 15 PIZZA BIANCA 16

White pizza brushed with extra virgin olive oil, mozzarella cheese, thin sliced mini potato, bruschetta mix, pancetta and Parmigiano Reggiano

## 17 PIZZA RUSTICA 16

Tomato sauce, mozzarella cheese, chicken strips, roasted red pepper, portobello mushrooms and feta cheese

## 15 PIZZA CANARI 17

Tomato sauce, mozzarella cheese, fresh baby spinach, grilled chicken and goat cheese

# PASTA

## SUGO DI POMODORO tomato sauce

### PENNE ALL'ARRABBIATA 17

Penne pasta in our home-made tomato basil sauce, jalapeno, garlic, green onions and a splash of white wine

ADD KALAMATA BLACK OLIVES & SUN-DRIED TOMATOES \$5

### GNOCCHI POMODORO 18

Potato dumplings served with basil and garlic in our homemade tomato sauce

### LASAGNA 19

Homemade beef lasagna twice baked with mozzarella and parmesan cheese, served with garlic cheese bread

### SPAGHETTI POLPETTE 18

Spaghetti pasta in our home-made tomato basil sauce with home-made meat balls

### RIGATONI ALLA SALSICCIA 18

Rigatoni with fresh hot peppers, green onions and julienne cut sausages in tomato sauce

### FETTUCCINE PESCATORE 29

Fettuccine pasta with fresh mussels, fresh clams, baby clams, king crab, tiger shrimps, jumbo scallops and calamari tossed with fresh garlic, basil, white wine simmered in our homemade tomato sauce

## SUGO DI POMODORO CREMOSA rose sauce

### FETTUCCINE VAGABONDO 19

Fettuccine with chicken strips, fresh garlic, sliced mushrooms, and sundried tomatoes in a rosé sauce

### RIGATONI VODKA 18

Rigatoni pasta, pancetta, green onions, touch of chilies and a splash of Vodka in rose sauce

### TORTELLINI 18

Meat filled Tortellini in rose sauce

### AGNOLOTTI SPINACI 20

Spinach agnolotti stuffed with spinach infused ricotta cheese, mushrooms and fresh baby spinach in rose sauce

### LINGUINE MONTE MARE 19

Linguine with tiger shrimp, green onions, fresh sliced mushrooms and white wine in our signature rosé sauce

## SUGO DI PANNA cream sauce

### FETTUCCINE ALFREDO 17

Fettuccine with butter, Parmigiano Reggiano and cream sauce

### SPAGHETTI ALLA CARBONARA 20

Spaghetti pasta with pancetta, fresh garlic, onions, fresh ground black pepper, egg yolk, Pecorino Romano, white wine cream sauce

### FETTUCCINE AL SALMONE 18

Fettuccine with smoked salmon, green onions, roasted garlic and fine herbs in a cream sauce

### GNOCCHI PESTO 18

Potato dumplings in our homemade pesto cream sauce

### PENNE PRIMAVERA 19

Penne pasta with mixed seasonal vegetables in cream sauce

### LINGUINI MILANO 20

Linguini pasta with snow peas, grilled chicken, sun dried tomatoes in a cream sauce

## SUGO DI AGLIO'OLIO olive oil and garlic sauce

### RIGATONI DELLA CASA 18

Rigatoni pasta with grilled vegetables and grilled chicken tossed in a white wine aglio'olio sauce

### LINGUINI VONGOLE 19

Linguini with green onions, fresh garlic, baby clams and fresh pasta clams simmered in a white wine, olive oil and garlic sauce

### CAPELLINI TERMINE 21

Angel hair pasta with spinach, roasted red peppers, artichoke and roasted pine nuts in a white wine aglio'olio sauce topped up with goat cheese

### CAPELLINI TOSCANA 29

Angel hair pasta, fresh mussels, fresh clams, baby clams, calamari, king crab, tiger shrimps, jumbo scallops, fresh basil, fresh garlic, white wine, in a aglio olio sauce

### PENNE LIDO 22

Penne pasta, chicken strips, oyster mushrooms, red pepper, green onions, Kalamata black olives in a aglio'olio sauce

ADD BONELESS CHICKEN BREAST STRIPS FOR \$4 OR TIGER SHRIMP FOR \$7  
SUBSTITUTE YOUR TOMATO OR AGLIO'OLIO SAUCE TO ROSÉ OR CREAM SAUCE FOR \$2

# ENTREE

## CARNE

*all meat and fish dishes are served with a side order of seasonal fresh vegetables and potatoes*

### STINCO DI AGNELLO BRASATO 28

Whole lamb shank braised and slowly simmered with fresh herbs and garlic, served with a Cabernet Sauvignon and demiglace reduction

### BISTECCA DI CONTROFILETTO 30

12 oz Black Angus Strip Loin marinated with fresh garlic, fine herbs, extra virgin olive oil, grilled to perfection (Add peppercorn & Brandy reduction \$4)

### BISTECCA E FRUTTI DI MARE 37

12 oz Black Angus Strip Loin marinated with fresh garlic, fine herbs, extra virgin olive oil, grilled to perfection and topped with your choice of grilled tiger shrimps or grilled scallops

## PESCE

### FILETTO DI TILAPIA 22

White fish filet baked in natural jus, topped with a fresh tomato, garlic, fine herbs lemon butter sauce

### FILETTO DI SALMONE 23

Salmon filet marinated with fresh garlic, fine herbs, extra virgin olive oil, grilled to perfection and topped with lemon butter sauce

### FILETTO DI TROTA IRIDEA 25

Rainbow trout filet pan seared and baked in natural jus, topped with toasted almonds and lemon butter sauce

### FILETTO DI SALMONE SELVATICO 28

Filet of wild salmon, sesame seed encrusted, pan seared and served with a fresh tomato, capers butter lemon sauce

## RISOTTI please allow 20 minutes for all risottos

### RISOTTO FUNGHI 26

Arborio rice sauteed with portobello mushrooms, oyster mushrooms, chicken breast strips, pine nuts in a demi-glaze reduction

### RISOTTO TUTTO MARE 30

Arborio rice, tiger shrimps, scallops, calamari, king crab, clams, mussels splashed with wine and simmered in our homemade tomato sauce

### RISOTTO ALLA VITELLO 28

Arborio rice, provimi veal strips, green peas, red pepper, green onions, in a demi-glaze reduction

## POLLO

*all chicken and veal dishes are served with your choice of spaghetti with tomato sauce or fresh vegetables and potatoes*

### POLLO ALLA PARMIGIANA 20

Tender chicken breast, breaded and fried, topped with tomato sauce and mozzarella cheese

### POLLO ALLA GRIGLIA 21

Whole chicken breast, seasoned with rosemary, oregano, garlic and extra virgin olive oil grilled to perfection

### POLLO ALLA GORGONZOLA 23

Tender boneless chicken breast pan seared with sun-dried tomatoes, garlic, green onions, gorgonzola cheese, splash of white wine in a cream sauce (choice of Vegetables & Potatoes or Spaghetti same sauce)

### POLLO PORTO FINO 24

Tender boneless chicken breast baked with grilled eggplant, mozzarella cheese, served in a dry marsala demi-glaze cream reduction, topped with fresh prosciutto parma

### POLLO FIORENTINA 24

Tender boneless chicken breast sauteed with baby spinach, sun-dried tomatoes, in a pesto cream reduction

## VITELLO

### VITELLO ALLA PARMIGIANA 20

Tender veal breaded and fried, topped with tomato sauce and mozzarella

### PICCATA DI VITELLO 22

Tender provimi veal sautéed in butter, white wine, and freshly squeezed lemon juice

### SCALOPPINE DI VITELLO 24

Tender provimi veal sautéed with sliced fresh mushrooms, butter and dry marsala in a mushroom reduction

### VITELLO SANTINO 29

Tender provimi veal sauteed with portobello mushrooms, tiger shrimps, in a brandy demi-glaze cream reduction

### VITELLO ALLA ROMANA 24

Tender Provimi veal pan seared with fresh garlic, baby arugula, white wine and topped with fresh melted Parmigiano shavings

COMPLIMENT ANY ENTRÉE WITH SAUTÉED MUSHROOMS OR GREEN PEPPERS FOR \$3 PER ITEM  
ADD A SIDE ORDER OF SPAGHETTI WITH TOMATO SAUCE OR VEGETABLES AND POTATOES FOR \$7