

SHAREABLE PLATTERS

ANTIPASTO MISTO	50	DON MARCO PLATTER	70
salami genoa, parmaprosciutto di parma, aged piave, grilled vegetables, kalamata black olives, sicilian green olives, sun-dried tomatoes served on a bed of spring mixed greens		burrata, prosciutto di parma, mini arancini, bruschetta feta	
ANTIPASTO DI MARE	90	VAGABONDO PLATTER	275
grilled calamari, fried calamari, coconut shrimp, smoked salmon, cocktail shrimp		serves up to 4 prime NY striploin, branzino, chicken parmigiana, sweet potato fries, fingerling potatoes, grilled asparagus, gamberoni, portobello mushrooms, rigatoni vodka	
DON PRISTINE CHEESE PLATTER	60	add French cut veal chop \$60 add lamb chops \$50	
pecorino toscano, shropshire blue, ubriaco prosecco, crotonese, taleggio, fig jam, sweet sicilian olives			

ANTIPASTI

BRUSCHETTA		EGGPLANT PARMIGIANA	25
toasted calabrese	plain	15	traditional homemade eggplant parmesan twice baked with
baguette brushed with	grass-fed mozzarella	18	parmigiano reggiano and grass-fed mozzarella cheese
olive oil and topped with	feta	18	
marinated tomatoes	goat cheese	19	
	plant-based feta	19	
BASKET OF BREAD		CALAMARI FRITTI	25
fresh baked baguette with butter and homemade		tender rings of flour-dusted squid, deep fried and	
piccante sauce		served with fresh lemon slices and seafood sauce	
PIZZA BRUSCHETTA		CALAMARI ALLA GRIGLIA	30
white pizza brushed with extra virgin olive oil, grass-fed mozzarella cheese, fresh tomato, garlic, fine herbs and topped with aged piave cheese shavings		grilled tender squid marinated with herbs, garlic, extra virgin olive oil and fresh lemon juice	
add arugula \$5		COZZE MARINARA	21
ANTIPASTO ITALIANO		fresh mussels tossed with garlic, basil, herbs in your choice of our homemade tomato basil sauce or white wine aglio olio sauce	
an assortment of mild sliced salami, prosciutto di parma and aged piave on a bed of spring mix topped with sweet sicilian olives and olive oil		ARANCINI	26
PROSCIUTTO & PERA		home made rice balls stuffed with mozzarella, pecorino romano and green peas served with pomodoro sauce & reggiano flakes	
thin slices of prosciutto di parma and fresh pear placed over a bed of spring mix topped with parmigiano reggiano shavings and drizzled with olive oil		CARPACCIO DI SALMONE	20
add balsamic glaze for \$5		smoked salmon with capers and red onions served atop a bed of mixed greens in an olive oil vinaigrette	
POLPETTE		GAMBERONI	60
home made meat balls in our home made tomato basil sauce, served with garlic cheese crostini		5 jumbo tiger shrimps grilled and sauteed in a garlic butter sauce. served on a bed of organic field greens	
POLPETTI SLIDERS		BURRATA	28
crostini topped with house made meatballs, tomato basil sauce and mozzarella cheese served on a bed of arugula		served with extra virgin olive, crostini, cherry tomatoes and sea salt	
		add balsamic glaze for \$5	
		BUFALA E CRUDO	32
		bufala mozzarella, prosciutto di parma, basil	

INSALATA

INSALATA VERDE	20	INSALATA CAPRESE	24
organic mixed baby greens with tomatoes, cucumber and red onions, served with our homemade balsamic vinaigrette dressing		fresh tomatoes topped with bocconcini cheese, dressed with fresh basil and extra virgin olive oil, served on a bed of arugula	
INSALATA CESARE	23	substitute with burrata +12	
romaine hearts tossed with homemade croutons, parmigiano reggiano and our homemade caesar dressing		INSALATA ALLA MONTAGNA	25
INSALATA DI ARUGULA	25	baby greens, goat cheese, fresh sliced strawberries, pecans and red onions tossed in a raspberry vinaigrette dressing	
organic baby arugula, pine nuts, aged piave, sliced pears, extra virgin olive oil and fresh lemon juice		add grilled chicken \$18	
INSALATA DI SPINACI	23	add grilled salmon \$25	
organic baby spinach leaves, fresh sliced mushrooms, dried cranberries, sliced almonds, topped with ricotta salata in a raspberry vinaigrette dressing		add grilled shrimps \$18	

ZUPPE

TORTELLINI BRODO	15	STRACCIATELLA	15
fresh meat stuffed pasta, scallions, parmigiano reggiano in our homemade chicken broth		egg drops and parmigiana in our homemade chicken broth	
MINISTRONI	16		
freshly chopped vegetables in our homemade vegetable broth			

RISOTTO

please allow 20 minutes for all risottos

RISOTTO FUNGHI POLLO	38	RISOTTO PRIMAVERA	35
arborio rice sauteed with portobello mushrooms, oyster mushrooms, chicken breast strips, pine nuts in a demi-glaze reduction		arborio rice with fresh seasonal vegetables, parmigiano reggiano in our homemade tomato sauce	
RISOTTO TUTTO MARE	50	RISOTTO ALLA VITELLO	42
arborio rice, tiger shrimps, scallops, calamari, crab, clams, mussels splashed with wine wine and simmered in our homemade tomato sauce		arborio rice, provimi veal strips, green peas, red pepper, green onions in a demi-glaze reduction	

CALZONE

PIPPO pepperoni, mushrooms	24	SAPORITO grilled vegetables, goat cheese	24
GIANNI Italian sausage, green peppers, mushrooms	25	TORINO soppressata, mushrooms, basil	23
LUCA chicken breast, roasted red pepper, feta cheese	26	RENATA fiore di latte, basil	24
GIOVANNI pepperoni, Italian sausage, oyster mushrooms	26	SPACCO prosciutto, kalamata olives, portobello mushrooms	26

PIZZA

MARGHERITA tomato sauce, basil, grass-fed mozzarella cheese	24	INFERNO tomato sauce, grass-fed mozzarella cheese, hot peppers, onions, and sliced sausage	26
REGINA MARGHERITA tomato sauce, basil, fior di latte	26	GIARDINIERA tomato sauce, grass-fed mozzarella cheese, grilled zucchini, eggplant and peppers	26
PEP DIO tomato sauce, grass-fed mozzarella cheese, double pepperoni, chili flakes, grated parmigiano	28	CAMPOFIORE tomato sauce, grass-fed mozzarella cheese, prosciutto di parma, artichoke hearts, mushrooms and mascarpone cheese	28
BUFALA tomato sauce, fresh buffalo mozzarella, prosciutto di parma	32	BIANCA white pizza brushed with extra virgin olive oil, grass-fed mozzarella cheese, thin sliced mini potato, bruschetta mix, pancetta and parmigiano reggiano	28
SICILIANA tomato sauce, grass-fed mozzarella cheese, salami, mushrooms, jalapeño pepper, fresh basil and aged piave	27	RUSTICA tomato sauce, grass-fed mozzarella cheese, chicken strips, roasted red pepper, portobello mushrooms and feta cheese	28
ANTICA tomato sauce, grass-fed mozzarella cheese, prosciutto di parma, kalamata black olives, portobello mushrooms and artichoke hearts	30	CANARI tomato sauce, grass-fed mozzarella cheese, fresh baby spinach, grilled chicken and goat cheese	26
CANADESE tomato sauce, grass-fed mozzarella cheese, pepperoni, mushrooms and green peppers	26	SAN MARCO white pizza brushed with extra virgin olive oil, grilled chicken, green olives, red onion and mushrooms	30
DARIO tomato sauce, grass-fed mozzarella cheese, prosciutto di parma, arugula, parmigiana shavings	30	DIAVOLA tomato sauce, grass-fed mozzarella cheese, soppressata, roasted red peppers and chilis	27
BELLA tomato sauce, goat cheese, roasted red pepper, black and green olives.	26	FUNGHI grass-fed mozzarella cheese, wild mushrooms, extra virgin olive oil, stracciatella cheese	30
ROMANA tomato sauce, grass-fed mozzarella cheese, pepperoni, green olives, Italian sausage, red onions and mushrooms	30		

PASTA

SUGO DI POMODORO tomato sauce

PENNE ALL'ARRABBIATA 25

penne pasta in our homemade tomato basil sauce, jalapeño, garlic, green onions and a splash of white wine

add kalamata black olives & sun-dried tomatoes \$5

GNOCCHI POMODORO 26

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

LASAGNA 27

homemade beef lasagna twice baked with grass-fed mozzarella and parmesan cheese, topped with our signature rosé sauce and basil, served with garlic cheese bread

SPAGHETTI POLPETTE 32

spaghetti pasta in our homemade tomato basil sauce with homemade meat balls

SPAGHETTI BOLOGNESE 28

house-made San Marzano, ground angus beef meat sauce

RIGATONI ALLA SALSICCIA 28

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

FETTUCINE PESCATORE 55

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

CAPELLINI POMODORINO 30

fresh angel hair pasta with fresh roma tomatoes, basil, in a light house made pomodoro sauce and topped with goat cheese or stracciatella cheese.

BUCATINI ALLA MATRICIANA 28

bucatini pasta with pancetta, house-made pomodoro sauce and pecorino romano dop

SUGO DI PANNA cream sauce

FETTUCINE ALFREDO 26

fettuccine with butter, parmigiano reggiano & cream sauce

SPAGHETTI ALLA CARBONARA 35

spaghetti with pancetta, whole egg, onions, garlic, fresh ground black pepper, pecorino romano & white wine

FETTUCINE AL SALMONE 32

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

JUMBO RAVIOLI 34

fresh jumbo ricotta cheese stuffed ravioli in a parmigiano reggiano and cream sauce

GNOCCHI PESTO 32

potato dumplings in our homemade pesto cream sauce

PENNE PRIMAVERA 28

penne pasta with mixed seasonal vegetables in cream sauce

LINGUINI MILANO 30

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

PAPPARDELLE FUNGHI 35

fresh pappardelle, wild mushrooms, grilled chicken, pine nuts in a parmigiano reggiano and cream sauce

RIGATONI DORIA 32

fresh pasta with italian sausage, mixed peppers, mushrooms in a white wine provolone cream sauce

add boneless chicken breast strips \$7

add five tiger shrimp \$18

substitute tomato or aglio'olio sauce to rosé or cream sauce \$5

substitute your pasta to a whole wheat pasta \$3

substitute your pasta to a vegan/gluten free pasta \$4

PASTA

SUGO DI POMODORO CREMOSA rosé sauce

FETTUCCHINE VAGABONDO	30
fettuccine with chicken strips, fresh garlic, sliced mushrooms, and sundried tomatoes in a rosé sauce	
RIGATONI VODKA	32
rigatoni pasta, pancetta, green onions, touch of chillies and a splash of vodka in rosé sauce	
TORTELLINI	27
beef filled tortellini in rosé sauce	
AGNOLOTTI SPINACI	30
spinach agnolotti stuffed with spinach infused ricotta cheese, mushrooms and fresh baby spinach in rosé sauce	
LINGUINI MONTE MARE	34
linguine with tiger shrimp, green onions, fresh sliced mushrooms and white wine in our signature rosé sauce	
PAPPARDELLE GUSTO	30
fresh pasta, asparagus, wild mushrooms, roasted red pepper, signature rosé sauce	
CAVATELLI PARMA	34
fresh pasta, provimi veal strips, oyster mushrooms, green peas, signature rosé sauce	

SUGO DI AGLIO'OLIO olive oil & garlic sauce

SPAGHETTI DELLA CASA	27
spaghetti pasta with grilled vegetables and grilled chicken tossed in a white wine aglio'olio sauce	
LINGUINI VONGOLE	38
linguini with green onions, fresh garlic, baby clams and fresh pasta clams simmered in a white wine, olive oil and garlic sauce	
CAPELLINI TERMINE	32
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	
SPAGHETTI TOSCANA	55
spaghetti pasta, fresh mussels, fresh clams, baby clams, calamari, crab, tiger shrimps, jumbo scallops, fresh basil, fresh garlic, white wine, in an aglio'olio sauce	
PENNE LIDO	32
penne pasta, chicken strips, oyster mushrooms, red pepper, green onions, kalamata black olives in an aglio'olio sauce	
CAVATELLI AMALFI	32
fresh pasta, rapini, sausage, touch of chili flakes in an aglio'olio sauce	

add boneless chicken breast strips \$7
add five tiger shrimp \$18

substitute tomato or aglio'olio sauce to rosé or cream sauce \$5

substitute your pasta to a whole wheat pasta \$3

substitute your pasta to a vegan/gluten free pasta \$4

ENTRÉE

POLLO

POLLO ALLA PARMIGIANA 38

tender chicken breast, breaded and fried, topped with tomato sauce and grass-fed mozzarella cheese

substitute to fettuccine alfredo \$5

POLLO ALLA GRIGLIA 32

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

POLLO ALLA GORGONZOLA 40

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 BOCCONE 38

tender boneless chicken breast topped with grilled zucchini, fior di latte cheese sautéed in a white wine tomato basil sauce

POLLO RIPIENO 45

whole chicken breast stuffed with goat cheese, baby spinach, pine nuts, roasted red pepper pan seared in a portobello mushroom cream reduction

substitute to fettuccine alfredo \$5

CARNE

add peppercorn & brandy reduction \$10
add grilled tiger shrimp or grilled jumbo scallops \$18
add one jumbo tiger shrimp \$20

BISTECCA DI CONTROFILETTO 95

Canadian prime 14 oz NY striploin marinated with fresh garlic, fine herbs, extra virgin olive oil, grilled to perfection

VITELLO AL TAGLIO FRANCESE 75

14 oz provimi French cut veal chop marinated with herbs and garlic, grilled to perfection and served with a portobello demiglaze sauce

FILET MIGNON 80

Canadian prime 8 oz tenderloin marinated with fine herbs, fresh garlic, extra virgin olive oil, grilled to perfection

ABBACCHIO ALLA GRIGLIA 65

Canadian-raised, grass and grain fed lamb, marinated with fine herbs and extra virgin olive oil, grilled and served with seasonal vegetables and potatoes

VITELLO

VITELLO ALLA PARMIGIANA 40

tender veal breaded and fried, topped with tomato sauce and grass-fed mozzarella

substitute to fettucini alfredo \$5

PICCATA DI VITELLO 35

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

SCALOPPINE DI VITELLO 40

tender provimi veal sauteed with wild mushrooms in a dry marsala demi-glaze reduction

VITELLO SANTINO 50

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

VITELLO ALLA ROMANA 40

tender provimi veal pan seared with fresh garlic, baby arugula, white wine and topped with fresh melted parmigiano shavings

VITELLO ALLA GRIGLIA 35

tender provimi veal marinated with fine herbs and extra virgin olive oil, grilled to perfection

PESCE

FILETTO DI TILAPIA 32

white fish fillet pan served topped with a fresh tomato, garlic, fine herbs, lemon butter sauce

FILETTO DI SALMONE 38

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

FILETTO DI TROTA IRIDEA 35

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

BRANZINO 48

whole deboned European sea bass, marinated in fine herbs, fresh garlic, extra virgin olive oil and served with grilled lemon

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

all chicken & veal dishes are served with your choice of spaghetti with tomato sauce or fresh vegetables and potatoes or upgrade to rapini \$6

compliment any entrée with sautéed medley of mushrooms for \$8 per item