

antipasti

APPETIZERS

WE OFFER A NUMBER OF CLASSIC ITALIAN STARTERS TO GET YOUR APPETITE'S ATTENTION – EACH IN A GENEROUS PORTION THAT WILL LEAVE YOU SATISFIED, BUT EAGER TO TRY THE NEXT COURSE
THIS IS WHERE ITALIAN COOKING BEGINS

SOUP OF THE DAY	our soup of the day is prepared fresh from organic ingredients, slow-simmered in small batches according to traditional italian countryside cooking	6
BRUSCHETTA	diced plum tomatoes tossed with fresh basil, garlic, and extra-virgin olive oil topped with goat cheese served on toasted garlic crostini	8
MAGIC MUSHROOM	portobello and oyster mushrooms sautéed in a roasted garlic cream sauce, served on toasted garlic crostini	8
MOZZARELLA CHEESE STICKS	served with mixed greens and tomato salsa dipping sauce	7
MINI SLIDERS	bite sized burgers on mini buns topped with mayo, mushroom and cheddar.	10
COCONUT SHRIMP	coconut shrimp, lightly spiced and deep fried, served with a ginger plum dipping sauce	10
WHITE WINE MUSSELS	fresh p.e.i. mussels, first steamed in the shell then sautéed in a light white wine and basil sauce	12
SPICY TOMATO MUSSELS	fresh p.e.i. mussels, first steamed in the shell, then simmered in a spicy, zesty tomato sauce	12
FRIED CALAMARI	lightly spiced and battered squid, served with a tangy jalapeno aioli dipping sauce	12
GRILLED CALAMARI	grilled squid in a puttanesca sauce, served with mixed baby greens	12

insalate

SALADS

ALL OF OUR SALADS ARE PREPARED WITH 100% ORGANIC GREENS AND DAILY FRESH VEGETABLES AS WELL AS HOMEMADE DRESSINGS AND VINAIGRETTES
ADD GRILLED CHICKEN – 5
ADD GRILLED SALMON, GRILLED TIGER SHRIMP OR STEAK - 7

MISTA	mixed baby greens tossed with fresh tomatoes, cucumber, bell peppers, and red onion, served with a flavorful balsamic and extra-virgin olive oil dressing	8
CAESAR	crisp romaine lettuce and chopped garlic crostini tossed in our homemade creamy garlic caesar dressing	9
MEDITERRANEAN	crisp lettuce mixed with kalamata olives, english cucumber, bell peppers, red onion, tomatoes and feta cheese in an oregano olive oil vinaigrette	10
CAPRESE	plum roma tomatoes combined with marinated bocconcini cheese over mixed baby greens, served with a lemon basil dressing	10
GRILLED VEGETABLE	mixed grilled vegetables topped with baked goat cheese over organic greens, served with balsamic vinaigrette	12
GRILLED PEAR	grilled pear wedges and fresh mandarin orange with roasted walnuts and brie cheese over baby spinach, served with a light and tangy raspberry vinaigrette	10
REGINA	romaine lettuce, roasted red peppers, grilled zucchini, bocconcini, anchovies, and lemon dressing	12
LUAU	grilled chicken breast slices with mixed greens, cucumbers, plum tomatoes, mandarin oranges, roasted almonds, dried cranberries, sesame seeds, crisp wontons, and balsamic vinaigrette	13
TIGER SHRIMP	tiger shrimp, marinated then grilled, with plum tomatoes, cucumber, and red onion over mixed baby greens, served with a fresh herb and lemon dressing	13
GRILLED SALMON	grilled salmon filet with mandarin orange, plum tomatoes and cucumber over mixed baby greens in a tart citrus dressing	13

panini

SANDWICHES

EACH OF OUR FRESH MADE SANDWICHES IS PREPARED ON A WARM CIABATTA BUN, AND SERVED WITH YOUR CHOICE OF A GREEN SALAD OR CAESAR SALAD

SANTA CLEOPATRA	grilled chicken with roasted red peppers, arugula, swiss cheese, and honey mustard mayonnaise	13
SMOKED SALMON	smoked pacific salmon with capers, red onion, arugula, and cream cheese	13
PEPERONATA	vegetarian - grilled eggplant, zucchini, red peppers, roasted onion, and asiago cheese	13
STEAK	grilled striploin steak with sautéed red peppers, mushrooms, red onions, arugula, and goat cheese	14

pasta

PASTA

MADE TO ORDER USING FRESH INGREDIENTS IN SINGLE SERVINGS, ENSURING THE BEST BALANCE OF FLAVOURS
ADD GRILLED CHICKEN - 5
ADD GRILLED TIGER SHRIMP - 7

ARABIATA	penne tossed in a sun-dried tomato, jalapeno pepper and spicy tomato sauce	12
BUONGUSTO	linguini tossed with grilled chicken, snowpeas, sun-dried tomatoes, and roasted garlic in a parmesan olive oil sauce	15
CALABRIA	penne tossed with hot italian sausage, red peppers, and roasted garlic in a spicy tomato sauce	14
CONGAMBARE	linguini tossed with black tiger shrimp, roasted red peppers, and asparagus in a basil pesto cream sauce	16
ALLA VODKA	penne tossed with smoked bacon and leeks in a vodka rosé sauce	15
FRUTTI DI MARE	linguini tossed with black tiger shrimp, calamari, and spinach in a white wine tomato sauce	16
PRIMAVERA	fusilli tossed with a mixture of fresh seasonal vegetables in a basil tomato sauce	13
PESCATORE	linguini tossed with black tiger shrimp, calamari, mussels, and clams in a white wine tomato sauce	18
GORGONZOLA	penne tossed with grilled chicken, roasted red peppers, and asparagus in a gorgonzola cream sauce	15
PICCANTE	linguini tossed with black tiger shrimp, red onion, red peppers, and spinach in a spicy cajun olive oil sauce	16
TETTRAZINI	linguini tossed with grilled chicken, bruschetta mix, broccoli, and mushrooms in a sweet basil cream sauce	15
PORCINI	penne tossed with wild mushrooms and spinach in a porcini mushroom parmesan cream sauce	14
PESTO	penne tossed with grilled chicken, sun-dried tomatoes, and mushrooms in a basil pesto sauce	14
ROSÉ	fusilli tossed with sliced grilled chicken breast, roasted red peppers, spinach and rosé sauce	14
ASIAGO	penne tossed with grilled chicken, sun-dried tomato, caramelized onion, spinach and asiago cream sauce	15
VEG LASAGNA	layered lasagna noodles with Portobello mushroom, zucchini, goat cheese, and baked Romano cheese.	14
PENNE BOLOGNESE	penne with slowly cooked minced beef in tomato sauce	14
LOBSTER LINGUINE	lobster tail, jumbo shrimp, baby spinach, red peppers, and mushrooms in a white wine cream sauce	18

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ENTREES

OUR TRADITIONAL ENTREES ARE PREPARED WITH THE FINEST CUT MEAT, POULTRY, AND FISH

BLACK PEPPER SALMON	atlantic salmon filet crusted with black pepper, seared and covered with a light citrus cream sauce, served with rice pilaf and steamed vegetables	20
APPLE CHICKEN	sautéed chicken, apple, and sun-dried tomatoes in a white wine dijon sauce, served with herb roasted potatoes and steamed vegetables	19
STUFFED CHICKEN	chicken breast stuffed with goat cheese and spinach, basted with a red wine demiglaze, served with hint-of-garlic mashed potatoes and steamed vegetables	19
CHICKEN PARMIGIANA	chicken breast cutlet simmered in rich tomato sauce and coated with melted parmesan and mozzarella cheese, served with linguini in tomato sauce and steamed vegetables	18
VEAL PARMIGIANA	8-ounce veal cutlet simmered in rich tomato sauce and coated with melted parmesan and mozzarella cheese, served with linguini in tomato sauce and steamed vegetables	18
VEAL CHOP	12-ounce grilled veal chop, topped with red pepper bourbon sauce, served with roasted potatoes and steamed vegetables	22
BLACK ANGUS STEAK	grilled 12-ounce black angus striploin steak basted with a red wine demiglaze, served with hint-of-garlic mashed potatoes and steamed vegetables	24
RACK OF LAMB	half rack of lamb, oven-roasted and basted with a cognac mushroom cream sauce, served with hint-of-garlic mashed potatoes and steamed vegetables	21

risotto

RISOTTO

RICE SAUTÉED IN BUTTER, COOKED AND STIRRED AS STOCK IS SLOWLY ADDED IN PORTIONS. AS EACH ADDITION OF STOCK IS ABSORBED, ANOTHER IS ADDED UNTIL THE RICE IS CREAMY AND TENDER. THEN VEGETABLES, HERBS, CHEESES AND WINE ARE ADDED.

FUNGHI	marinated arborio rice with porcini, oysters, portabella button mushrooms and asparagus in a porcini mushroom truffle broth	19
POLLO	marinated arborio rice with grilled chicken, bell peppers, mushrooms and spinach in a white wine tomato broth	19
TRUFFLE	marinated arborio rice with grilled chicken, Italian sausage, oyster mushroom and leeks in a white wine broth with truffle oil	20
SEAFOOD	marinated arborio rice with black tiger shrimp, calamari ,baby clams, and mussels in a white wine tomato broth	22

PIZZA

PIZZA

*EVERY ELEVEN-INCH, THIN CRUST PIZZA WE SERVE IS TRADITIONALLY MADE IN THE OLD ITALIAN STYLE – FROM THE HAND-KNEADED DOUGH TO THE SLICED-TO-ORDER TOPPINGS AND SLOW-SIMMERED SAUCES
REDISCOVER AUTHENTIC PIZZA*

SAMBUCA	artichoke hearts, black olives, sun-dried tomatoes and bocconcini cheese, topped with arugula and lemon vinaigrette	13
PEPPERONI	pepperoni, red peppers, mushrooms, tomato sauce, and mozzarella cheese	12
POLLO BASILICO	grilled chicken, sun-dried tomatoes, mushrooms, basil pesto sauce, and mozzarella cheese	15
SOLE	italian sausage, sun-dried tomatoes, roasted red peppers, tomato sauce, and mozzarella cheese	14
SALUTE	sun-dried tomatoes, mushrooms, spinach, basil pesto sauce, goat cheese and mozzarella cheese	14
LA PEZZENDO	grilled chicken, red peppers, mushrooms, tomato sauce, and mozzarella cheese	14
MEDITERRANEO	kalamata olives, roasted red peppers, artichokes, broccoli, tomato sauce, and feta cheese	13
DIAVOLETTO	italian sausage, pepperoni, red onion, roasted red peppers, tomato sauce, asiago cheese, and mozzarella cheese	14
CARNIVORO	grilled chicken, Italian sausage, pepperoni, bacon, red peppers, red onion, tomato sauce, and mozzarella cheese	16
SANTA CRUZ	prosciutto, sun-dried tomatoes, roasted red peppers, tomato sauce, bocconcini cheese and mozzarella cheese	13
NEVE	gorgonzola, pears, caramelized onions, walnuts, arugula and extra virgin olive oil	13
CON POLLO	grilled chicken, smoked bacon, mushroom, red onion, tomato sauce and mozzarella	14
BRINDO	roasted wild mushrooms, basil pesto, and brie cheese drizzled with truffle oil	14

- DO YOU HAVE A SWEET TOOTH? ASK US ABOUT OUR SELECTION OF HOMEMADE DESSERTS! -