

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, and 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, served on toasted garlic crostini	6
GARLIC BREAD	sliced italian baguette basted with garlic-butter, topped with grated mozzarella cheese and lightly grilled	6
MOZZARELLA CHEESE STICKS	served with mixed green and tomato salsa dipping sauce	7
MINI SLIDERS	bite sized burgers on mini buns topped with mayo, mushroom and cheddar.	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, TIGER SHRIMP, OR STEAK - 7

MISTA	mixed baby greens tossed with fresh tomatoes, cucumber, bell peppers, and red onion, served with a flavourful 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	9
ARUGULA	baby arugula, roasted wild mushrooms, roasted red peppers, feta cheese, and balsamic vinaigrette	10
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
GRILLED VEGETABLE	mixed grilled vegetables topped with baked goat's cheese over organic greens, served with a balsamic vinaigrette	12
REGINA	romaine lettuce, roasted red peppers, grilled zucchini, bocconcini, anchovies, and lemon dressing	13
LUAU	grilled chicken with mixed green, cucumber, tomato, mandarin oranges, roasted almond, dried cranberries, sesame seeds, crisp wontons, and balsamic dressing.	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

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	16
POLLO	marinated arborio rice with grilled chicken, red bell peppers, mushrooms, and spinach in a white wine tomato broth	16
SEAFOOD	marinated arborio rice with black tiger shrimp, calamari, baby clams, and mussels in a white wine tomato broth	17

panini

SANDWICHES

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

SANTA CLEOPATRA	grilled chicken with roasted red peppers, arugula, tomato, Swiss cheese, and honey mustard mayonnaise	10
MELTED BRIE	melted brie cheese with ham, crushed walnuts, tomatoes, braised leeks, and mayonnaise	10
PEPERONATA	vegetarian - grilled eggplant, zucchini, red peppers, roasted onion, and asiago cheese	10
SMOKED SALMON	smoked pacific salmon with capers, red onion, arugula, and cream cheese	12
CHICKEN PARMIGIANA	baked breaded chicken breast with tomato sauce, parmesan cheese, and mozzarella cheese	12
VEAL PARMIGIANA	baked breaded veal cutlet with tomato sauce, parmesan cheese, and mozzarella cheese	12
STEAK	grilled striploin steak with sautéed red peppers, mushrooms, red onions, arugula, and goat cheese	12
CHICKEN WRAP	flour wrap filled with grilled chicken, sun-dried tomatoes, red peppers, arugula, and goat's cheese and honey mustard mayo	12
VEGE WRAP	grilled eggplant, zucchini, red peppers, red onions, asiago cheese, spinach, and pesto mayo	12
STEAK WRAP	grilled steak strips sautéed with red peppers, red onion, mushrooms, romaine lettuce, mozzarella cheese, and mayo	13

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's 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

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 peppers and spicy tomato sauce	12
BUONGUSTO	linguini tossed with grilled chicken, snowpeas, sun-dried tomatoes, and roasted garlic in a parmesan olive oil sauce	14
CALABRIA	penne tossed with hot italian sausage, red peppers, and roasted garlic in a spicy tomato sauce	13
ALLA VODKA	penne tossed with smoked bacon and leeks in a vodka rosé sauce	13
FRUTTI DI MARE	linguini tossed with black tiger shrimp, calamari, and spinach in a white wine tomato sauce	15
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	16
GORGONZOLA	penne tossed with grilled chicken, roasted red peppers, and asparagus in a gorgonzola cream sauce	14
PICCANTE	linguini tossed with black tiger shrimp, red onion, roasted red peppers, and spinach in a cajun olive oil sauce	14
TETTRAZINI	linguini tossed with grilled chicken, bruschetta mix, broccoli, and mushrooms in a sweet basil cream sauce	14
PORCINI	penne tossed with wild mushrooms and spinach in a porcini mushroom parmesan cream sauce	13
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	13
CONGAMBARE	linguini tossed with black tiger shrimp, roasted red peppers, asparagus and basil pesto cream sauce	15
ASIAGO	penne tossed with sun-dried tomato, spinach, mushroom and asiago cream sauce	14
VEG LASAGNA	layered lasagna noodles with Portobello mushroom, zucchini, goat cheese, and baked Romano cheese.	12
PENNE BOLOGNESE	penne with slowly cooked minced beef in tomato sauce	13

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ENTREES

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

PARMIGIANA	chicken breast or veal cutlet simmered in rich tomato sauce and coated with melted parmesan and mozzarella cheese, served with penne in tomato sauce	15
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	17
CHICKEN MARSALA	pan seared chicken breast topped with a wild mushroom marsala sauce, served with hint-of-garlic mashed potatoes and steamed vegetables	15
BLACK ANGUS STEAK	10-ounce black angus striploin steak, grilled and basted with a red wine demiglaze, served with hint-of-garlic mashed potatoes and steamed vegetables	18

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