

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	7.95
BRUSCHETTA	Diced plum tomatoes tossed with fresh basil, garlic, and extra-virgin olive oil, topped with goat cheese, served on toasted garlic crostini	11.95
MAGIC MUSHROOM	Portobello and oyster mushrooms sauteed in a roasted garlic cream sauce, served on toasted garlic crostini	13.95
MOZZARELLA CHEESE STICKS	Served with mixed green and tomato salsa dipping sauce	10.95
MINI SLIDERS	Bite sized burgers on mini buns. Topped with mayo, mushroom and cheddar.	14.95
COCONUT SHRIMP	Coconut shrimp, lightly spiced and deep fried, served with a ginger plum dipping sauce	14.95
WHITE WINE MUSSELS	Fresh P.E.I. mussels, first steamed in the shell, then sauteed in a light white wine and basil sauce	15.95
SPICY TOMATO MUSSELS	Fresh P.E.I. mussels, first steamed in the shell, then simmered in a spicy, zesty tomato sauce	15.95
FRIED CALAMARI	Lightly spiced and battered squid, served with a tangy jalapeno aioli dipping sauce	14.95
GRILLED CALAMARI	Grilled squid in a puttanesca sauce, served with mixed baby greens	15.95

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 – 7
ADD GRILLED SALMON, GRILLED TIGER SHRIMP OR STEAK – 8

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	11.95
CAESAR	Crisp romaine lettuce and chopped garlic crostini tossed in our homemade creamy garlic caesar dressing	12.95
MEDITERRANEAN	Crisp lettuce mixed with kalamata olives, english cucumber, bell peppers, red onion, tomatoes and feta cheese in an oregano olive oil vinaigrette	15.95
CAPRESE	Plum roma tomatoes combined with marinated bocconcini cheese over mixed baby greens, served with a lemon basil dressing	14.95
GRILLED VEGETABLE	Mixed grilled vegetables topped with baked goat cheese over organic greens, served with a balsamic vinaigrette	15.95
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	15.95
LUAU	Grilled chicken breast slices with mixed greens, cucumbers, plum tomatoes, mandarin oranges, roasted almonds, dried cranberries, sesame seeds crisp wontons, and balsamic vinaigrette	17.95
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	17.95
GRILLED SALMON	Grilled salmon filet with mandarin orange, plum tomatoes and cucumber over mixed baby greens in a tart citrus dressing	17.95

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	17.95
SMOKED SALMON	Smoked pacific salmon with capers, red onion, arugula, and cream cheese	17.95
PEPERONATA	Vegetarian - grilled eggplant, zucchini, red peppers, roasted onion, and asiago cheese	17.95
STEAK	Grilled striploin steak with sautéed red peppers, mushrooms, red onions, arugula, and goat cheese	18.95

pasta

PASTA

MADE TO ORDER USING FRESH INGREDIENTS IN SINGLE SERVINGS, ENSURING THE BEST BALANCE OF FLAVOURS
ADD GRILLED CHICKEN - 7
ADD GRILLED TIGER SHRIMP - 8

ARABIATA	Penne tossed in a sun-dried tomato, jalapeno pepper and spicy tomato sauce	16.95
BUONGUSTO	Linguine tossed with grilled chicken, snowpeas, sun-dried tomatoes, and roasted garlic in a parmesan olive oil sauce	18.95
CALABRIA	Penne tossed with hot italian sausage, red peppers, and roasted garlic in a spicy tomato sauce	18.95
CONGAMBARE	Linguine tossed with black tiger shrimp, roasted red peppers, and asparagus in a basil pesto cream sauce	19.95
ALLA VODKA	Penne tossed with smoked bacon and leeks in a vodka tomato cream sauce	19.95
FRUTTI DI MARE	Linguine tossed with black tiger shrimp, calamari, and spinach in a white wine tomato sauce	19.95
PRIMAVERA	Fusilli tossed with a mixture of fresh seasonal vegetables in a basil tomato sauce	17.95
PESCATORE	Linguine tossed with black tiger shrimp, calamari, mussels, and clams in a white wine tomato sauce	24.95
GORGONZOLA	Penne tossed with grilled chicken, roasted red peppers, and asparagus in a gorgonzola cream sauce	19.95
PICCANTE	Linguine tossed with black tiger shrimp, red onion, red peppers, and spinach in a spicy cajun olive oil sauce	19.95
TETTRAZINI	Linguine tossed with grilled chicken, bruschetta mix, broccoli, and mushrooms in a sweet basil cream sauce	19.95
PORCINI	Penne tossed with wild mushrooms and spinach in a porcini mushroom parmesan cream sauce	18.95
PESTO	Penne tossed with grilled chicken, sun-dried tomatoes, and mushrooms in a basil pesto sauce	18.95
ROSE	Fusilli tossed with sliced grilled chicken breast, roasted red peppers, spinach and rose sauce	18.95
ASIAGO	Penne tossed with grilled chicken, sun-dried tomato, caramelized onion, spinach and asiago cream sauce	18.95
VEG LASAGNA	Layered lasagna noodles with Portobello mushroom, zucchini, goat cheese, and baked Romano cheese.	17.95
BOLOGNESE	penne with slowly cooked minced beef in tomato sauce	17.95
LOBSTER LINGUINE	Lobster tail, jumbo shrimp, baby spinach, red peppers, and mushrooms in a white wine cream sauce	24.95

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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	24.95
APPLE CHICKEN	Sautéed chicken, apple, and sun-dried tomatoes in a white wine dijon sauce, served with herb roasted potatoes and steamed vegetables	24.95
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	24.95
CHICKEN PARMIGIANA	Chicken breast cutlet simmered in rich tomato sauce and coated with melted parmesan and mozzarella cheese, served with linguine in tomato sauce and steamed vegetables	23.95
VEAL PARMIGIANA	8-ounce veal cutlet simmered in rich tomato sauce and coated with melted parmesan and mozzarella cheese, served with linguine in tomato sauce and steamed vegetables	23.95
VEAL CHOP	10-ounce grilled veal chop, topped with red pepper bourbon sauce, served with roasted potatoes and steamed vegetables	25.95
BLACK ANGUS STEAK	Grilled 10-ounce black angus striploin steak based with a red wine demiglaze, served with hint-of-garlic mashed potatoes and steamed vegetables	26.95
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	28.95

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	23.95
POLLO	Marinated Arborio rice with grilled chicken, bell peppers, mushrooms and spinach in a white wine tomato broth	24.95
TRUFFLE	Marinated Arborio rice with grilled chicken, Italian sausage, oyster mushroom and leeks in a white wine broth with truffle oil	24.95
SEAFOOD	Marinated Arborio rice with black tiger shrimp, calamari, baby clams, and mussels in a white wine tomato broth	26.95

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	16.95
PEPPERONI	pepperoni, red peppers, mushrooms, tomato sauce, and mozzarella cheese	16.95
POLLO BASILICO	grilled chicken, sun-dried tomatoes, mushrooms, basil pesto sauce, and mozzarella cheese	17.95
SOLE	Italian sausage, sun-dried tomatoes, roasted red peppers, tomato sauce, and mozzarella cheese	16.95
SALUTE	sun-dried tomatoes, mushrooms, spinach, basil pesto sauce, goat cheese and mozzarella cheese	17.95
LA PEZZENDO	grilled chicken, red peppers, mushrooms, tomato sauce, and mozzarella cheese	17.95
MEDITERRANEO	Kalamata olives, roasted red peppers, artichokes, broccoli, tomato sauce, and feta cheese	17.95
DIAVOLETTO	Italian sausage, pepperoni, red onion, roasted red peppers, tomato sauce, asiago cheese, and mozzarella cheese	18.95
CARNIVORO	grilled chicken, Italian sausage, pepperoni, bacon, red peppers, red onion, tomato sauce, and mozzarella cheese	19.95
SANTA CRUZ	Prosciutto, sun-dried tomatoes, roasted red peppers, tomato sauce, bocconcini cheese and mozzarella cheese	17.95
NEVE	gorgonzola, pears, caramelized onions, walnuts, arugula and extra virgin olive oil	16.95
CON POLLO	Grilled chicken, smoked bacon, mushroom, red onion, tomato sauce and mozzarella	18.95
BRINDO	roasted wild mushrooms, basil pesto, brie cheese, and drizzled with truffle oil	17.95

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