



## Antipasti – Appetizers

### **CARTA DI MUSICA (8 pcs) 6**

Oven baked flatbread drizzled with olive oil, fresh rosemary, salt, pepper and garlic

### **TORTELLINI IN BRODO 6**

Tortellini noodles in our homemade chicken broth

### **STRACCIATELLA 6**

A blend of eggs and parmesan cheese in a chicken broth

### **PASTA & FAGIOLI 6**

Noodles with our homemade bean soup

### **ANTIPASTO ITALIANO 8**

Prosciutto, cheese, olives, roasted red peppers and marinated artichokes

### **ARRANCINI 8**

Deep fried Italian rice balls stuffed with peas, mozzarella and parmesan cheese

### **BRUSCHETTA (8 pcs) 9**

Oven baked flatbread topped with fresh tomatoes, garlic, basil, olive oil and goat cheese

### **MELANZANE ALLA PARMIGIANA 9**

Oven baked eggplants topped off with fresh tomato sauce and mozzarella cheese

### **MUSHROOMS NEPTUNE 9**

White wine simmered mushrooms with a spinach, crab cream sauce

### **PORTOBELLO ALLA GRIGLIA 10**

Grilled Portobello mushroom topped with feta cheese, tomatoes, onions and a balsamic vinegar sauce

### **SALCICCIA ALLA CALABRESE 11**

Homemade Italian sausage with peppers, onions and mushrooms in a mildly spicy tomato sauce

### **PEPATA DI COZZE 11**

Fresh mussels sautéed in a white wine tomato sauce

### **CALAMARI ALLA GRIGLIA 11**

Grilled marinated calamari

### **GAMBERI ALLA GRIGLIA 11**

Grilled marinated shrimp



**FRITTURA DI CALAMARI 11**

Deep fried calamari with marinara sauce

**STUFFED PORTOBELLO MUSHROOM 11**

Portobello mushroom stuffed with shrimp, krab and calamari topped with a light cream sauce

**PROVA SLIDERS (3) 12**

Mildly spicy pan seared homemade Ontario pork sausage patties topped with tomato, lettuce and mozzarella cheese

**LAMB SLIDERS (3) 14**

Ontario lamb sliders with Portobello mushrooms, glazed onions, roasted potatoes, and feta cheese topped with a roasted red pepper cream sauce

**WAYGU BEEF SLIDERS (3) 16**

Ontario Waygu beef sliders topped with tomato, lettuce and provolone cheese

**TRIO SLIDERS 16**

A sample of all three sliders

## Insalata – Salads

### INSALATA MISTA 6

Fresh mixed greens tossed in a house dressing with tomato, cucumber and onions

### CAESAR SALAD 7

### INSALATA CAPRESE 9

Fresh tomato slices topped with pesto, bocconcini cheese, extra virgin olive oil and a balsamic reduction on a bed of mixed greens

### INSALATA DI NONNA 10

Fresh mixed greens tossed in a basil pesto dressing with gorgonzola cheese, walnuts and pears

### INSALATA MEDITERRANEO 10

Tomatoes, olives, roasted red peppers, onions and feta cheese tossed with mixed greens in an extra virgin olive oil and balsamic vinegar dressing

**ADD GRILLED CHICKEN TO ANY SALAD \$5**

**ADD PAN SEARED SALMON TO ANY SALAD \$7**

## GRILLED PANINI'S

*All panini's are served hot with a side of house salad*

### PROSCIUTTO PANINI 10

Prosciutto, tomatoes and mozzarella cheese

### ROASTED VEGGIE PANINI 10

Grilled Portobello mushrooms, onions, roasted red peppers and tomatoes with feta and mozzarella cheese

### MEATBALL PANINI 10

Homemade meatballs, tomato sauce, mozzarella and parmesan cheese

### SAUSAGE PANINI 11

Homemade sausage, roasted peppers, mushrooms, onions and mozzarella cheese

### CHICKEN PANINI 12

Chicken breast, mozzarella cheese, roasted red peppers, tomatoes, prosciutto and basil pesto mayo

### CHICKEN PARMIGIANA 13

Oven baked breaded chicken breast topped with a tomato sauce and mozzarella cheese



## **PIZZA (8 Slices)**

### **MARGHERITA 10**

Tomato sauce, mozzarella cheese and fresh basil pesto

### **PRIMAVERA 14**

Asparagus, sundried tomatoes, roasted red peppers, artichokes and onions

### **AMERICANO 14**

Cheese, pepperoni and mushrooms

### **CALABRESE 15**

Homemade sausage, mushrooms, peppers and onions

### **QUATTRO FORMAGGI 15**

Mozzarella, gorgonzola, provolone and parmesan cheeses

### **MEAT LOVERS 16**

Sausage, pepperoni, prosciutto, and prosciutto cotto

***Add side salad \$2***

# PASTA

**MANICOTTI 12**

Ricotta cheese filled pasta shells topped with tomato sauce and mozzarella cheese

**CANELLONI 12**

Ricotta cheese filled pasta shells topped with a hearty tomato meat sauce and mozzarella cheese

**LASAGNA 13**

Classic lasagna layered with meat sauce and mozzarella cheese

**Choose any of these noodles with any of the following sauces:**

**Fettuccine, Linguine, Spaghetti, Penne, Rigatoni. Gnocchi, tortellini, ravioli add \$3 Whole wheat Penne/Spaghetti or Gluten Free Penne add \$2**

**POMODORO 10**

Fresh tomato sauce

**AGLIO ED OGLIO 10**

Garlic and oil sauce

**BOLOGNESE 12**

Classic homemade meat sauce

**CARBONARA 13**

Prosciutto, egg, parmesan cheese and a touch of cream

**VODKA 14**

Vodka blush sauce with prosciutto and glazed onions

**POLPETTE 14**

Homemade meatballs in a tomato sauce

**QUATTRO FORMAGGI 15**

Four cheese cream sauce

**ALFREDO 15**

Cream, butter and parmesan cheese.

Add chicken \$3 Add shrimp \$4

**CALABRESE 15**

Tomato sauce with sausage, onions, peppers and mushrooms

**CACCIATORE 15**

Chicken, mushrooms, peppers and onions in a tomato sauce

**BOSCAIOLA 15**

Meat blush sauce with peas, prosciutto and mushrooms

**MARE MONTE 16**

Tomato sauce with shrimp, onions and mushrooms

**DI MARE 17**

Shrimp, krab, onions and calamari in a brandy blush sauce

**PESCATORE 17**

Tomato sauce with shrimp, calamari, clams, onions and mussels

***Add side salad \$2***

## **POLLO – CHICKEN**

*All chicken dishes come with potato and vegetable*

**POLLO ALLA PARMIGIANA 16**

Boneless breaded chicken breast topped with tomato sauce and mozzarella cheese

**POLLO ALLA PALOMINO 16**

Boneless chicken breast sautéed in a spinach, onion and roasted red pepper blush sauce

**POLLO CON PESTO 16**

Boneless chicken breast sautéed in a white wine lemon cream sauce with artichokes, onions and sundried tomatoes

**POLLO TRIESTINA 16**

Boneless chicken breast sautéed with onions in a wild mushroom blush sauce

**POLLO ASPARAGI 16**

Boneless chicken breast sautéed with onions in an asparagus krab cream sauce

**POLLO CACCIATORE 16**

Boneless chicken breast sautéed with mushrooms, onions, peppers in a tomato sauce

***Add side salad \$2***

***Add side of pasta with pomodoro sauce or aglio ed oglio \$3***



## VITELLO – VEAL

*All VEAL dishes come with potato and vegetable*

### **VITELLO ALLA PARMIGIANA 17**

Breaded Veal scallopine topped off with a tomato sauce and mozzarella cheese

### **VITELLO ALLA PRIMAVERA 17**

Veal scallopine sautéed with onions in a light cream sauce with spinach and roasted red peppers

### **VITELLO ALLA SALTIMBOCCA 17**

Veal scallopine topped with prosciutto and provolone cheese, lightly baked drizzled with a white wine tomato pesto sauce

### **VITELLO ALLA SORRENTINA 18**

Veal scallopine sautéed in a white wine, tomato sauce topped with eggplant and mozzarella cheese

### **VITELLO AL MARE & MONTE 18**

Veal scallopine sautéed with onions in a blush sauce with shrimp and mushrooms

*Add side house salad \$2*

*Add side of pasta with pomodoro sauce or aglio ed oglio \$3*

## PESCE – SEAFOOD

*All SEAFOOD dishes come with potato and vegetable*

### **SALMONE 17**

Pan seared seasoned salmon filet topped with a fresh chopped tomato aioli

### **PESCE BIANCA 18**

Seasoned, broiled South Pacific whitefish

### **TILAPIA ALLA PRIMAVERA 18**

Pan seared tilapia filet with fresh tomato, peppers, onions and lemon sauce

### **MISTO DI PESCE 20**

Shrimp, calamari, clams, mussels, and whitefish slowly cooked in a white wine tomato sauce

*Add side house salad \$2*

*Add side caesar salad to any entrée \$3*

*Add side of pasta with pomodoro sauce or aglio ed oglio \$3*