

INSALATA

INSALATA VERDE	7
Mixed baby greens with tomatoes, cucumber and red onions, served with our homemade balsamic vinaigrette dressing	
INSALATA CESARE	8
Romaine hearts tossed with homemade croutons, Parmigiano Reggiano and our homemade caesar dressing	
INSALATA DI SPINACI	7
Baby spinach leaves, fresh sliced mushrooms, served with our homemade balsamic vinaigrette dressing	
INSALATA DI ARUGULA	9
Baby Arugula, pine nuts, Parmigiano shavings, extra virgin olive oil and fresh lemon juice	
INSALATA CAPRESE	12
Fresh tomatoes topped with Bocconcini cheese, dressed with fresh basil and extra virgin olive oil served on a bed of arugula	
INSALATA ALLA MONTAGNA	14
Baby greens, goat cheese, fresh sliced strawberries, pecans and red onions tossed in a raspberry vinaigrette dressing	
INSALATA GRANDE ALLA POLLO	18
Choose our Verde, Cesare, or Spinaci Salad with a grilled boneless chicken breast	
INSALATA GRANDE ALLA SALMONE	21
Choose our Verde, Cesare or Spinaci salad with a grilled filet of salmon	

PIZZA

PIZZA MARGHERITA	13	PIZZA GIARDINIERA	16
Tomato sauce, basil, mozzarella cheese		Tomato sauce, mozzarella cheese, grilled zucchini, eggplant and peppers	
PIZZA DELLA NONNA	14	PIZZA PIRAMIDE	17
Tomato sauce, mozzarella cheese, pepperoni, green olives and mushrooms		Tomato sauce, mozzarella cheese, fresh baby spinach, roasted red pepper, mushrooms, chicken strips and sun-dried tomatoes	
PIZZA CAMPOFIORE	16	PIZZA BIANCA	16
Tomato sauce, mozzarella cheese, prosciutto, artichoke hearts, mushrooms and mascarpone cheese		White pizza brushed with extra virgin olive oil, mozzarella cheese, thin sliced mini potato, bruschetta mix, pancetta and Parmigiano Reggiano	
PIZZA SICILIANA	14	PIZZA RUSTICA	16
Tomato sauce, mozzarella cheese, salami, mushrooms jalapeno pepper, fresh basil and parmigiano shavings		Tomato sauce, mozzarella cheese, chicken strips, roasted red pepper, portobello mushrooms and feta cheese	
PIZZA ANTICA	17	PIZZA CANARI	17
Tomato sauce, mozzarella cheese, prosciutto, kalamata black olives, portobello mushrooms and artichoke hearts		Tomato sauce, mozzarella cheese, fresh baby spinach, grilled chicken and goat cheese	
PIZZA CANADESE	14	PIZZA INFERNO	16
Tomato sauce, mozzarella cheese, pepperoni, mushrooms and green peppers		Tomato sauce, mozzarella cheese, hot peppers, onions, and sliced sausage	

PASTA

SUGO DI POMODORO tomato sauce

PENNE ALL'ARRABBIATA 13/17

Penne pasta in our home-made tomato basil sauce, jalapeno, garlic, green onions and a splash of white wine

ADD KALAMATA BLACK OLIVES & SUN-DRIED TOMATOES \$5

SPAGHETTI POLPETTE 18

Spaghetti pasta in our home-made tomato basil sauce with home-made meat balls

RIGATONI ALLA SALSICCIA 14/18

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

GNOCCHI POMODORO 14/17

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

LASAGNA 19

Homemade beef lasagna twice baked with mozzarella and parmesan cheese, served with garlic cheese bread

FETTUCINE PESCATORE 29

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

SUGO DI PANNA cream sauce

FETTUCINE ALFREDO 13/17

Fettuccine with butter, Parmigiano Reggiano and cream sauce

FETTUCINE AL SALMONE 14/18

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

PENNE PRIMAVERA 15/19

Penne pasta with mixed seasonal vegetables in cream sauce

SPAGHETTI ALLA CARBONARA 16/20

Spaghetti pasta with pancetta, fresh garlic, onions, fresh ground black pepper, egg yolk, Pecorino Romano, white wine cream sauce

GNOCCHI PESTO 14/18

Potato dumplings in our homemade pesto cream sauce

LINGUINI MILANO 20

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

SUGO DI POMODORO CREMOSA rosé sauce

FETTUCINE VAGABONDO 15/19

Fettuccine with chicken strips, fresh garlic, sliced mushrooms, and sundried tomatoes in a rosé sauce

RIGATONI VODKA 14/18

Rigatoni pasta, pancetta, green onions, touch of chilies and a splash of Vodka in rosé sauce

TORTELLINI 14/18

Meat filled Tortellini in rosé sauce

AGNOLOTTI SPINACI 16/20

Spinach agnolotti stuffed with spinach infused ricotta cheese, mushrooms and fresh baby spinach in rose sauce

LINGUINE MONTE MARE 19

Linguine with tiger shrimp, green onions, fresh sliced mushrooms and white wine in our signature rosé sauce

SUGO DI AGLO'OLIO olive oil and garlic sauce

RIGATONI DELLA CASA 14/18

Rigatoni pasta with grilled vegetables and grilled chicken tossed in a white wine aglio'olio sauce

LINGUINI VONGOLE 19

Linguini with green onions, fresh garlic, baby clams and fresh pasta clams simmered in a white wine, olive oil and garlic sauce

CAPELLINI TERMINE 17/21

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

CAPELLINI TOSCANA 29

Angel hair pasta, fresh mussels, fresh clams, baby clams, calamari, king crab, tiger shrimps, jumbo scallops, fresh basil, fresh garlic, white wine, in a aglio olio sauce

PENNE LIDO 18/22

Penne pasta, chicken strips, oyster mushrooms, red pepper, green onions, Kalamata black olives in a aglio'olio sauce

ADD BONELESS CHICKEN BREAST STRIPS FOR \$4 OR TIGER SHRIMP FOR \$7
SUBSTITUTE YOUR TOMATO OR AGLIO'OLIO SAUCE TO ROSÉ OR CREAM SAUCE FOR \$2

ANTIPASTI

BRUSCHETTA	7	EGGPLANT PARMIGIANA	12
Toasted calabrese baguette brushed with Olive oil and topped with marinated tomatoes (Add melted mozzarella cheese for \$1.50)		Traditional homemade eggplant parmesan twice baked with Parmigiano Reggiano and mozzarella cheese	
PIZZA BRUSCHETTA	13	CALAMARI FRITTI	12
White pizza brushed with extra virgin olive oil, mozzarella cheese, fresh tomato, garlic, fine herbs and topped with Parmigiano Reggiano cheese shavings		Tender rings of flour-dusted squid, deep fried and served with fresh lemon slices and seafood sauce	
ANTIPASTO ITALIANO	12	CALAMARI ALLA GRIGLIA	13
An assortment of mild sliced salami, prosciutto and provolone cheese on a bed of spring mix topped with black olives and olive oil		Grilled tender squid marinated with herbs, garlic, extra virgin olive oil and fresh lemon juice	
PROSCIUTTO & PERA	12	COZZE MARINARA	12
Thin slices of parma prosciutto and fresh pear placed over a bed of spring mix topped with Parmigiano Reggiano shavings and drizzled with olive oil		Fresh mussels tossed with garlic, basil, herbs in your choice of our homemade tomato basil sauce or white wine aglio olio sauce	
POLPETTE	11	GAMBERI COCO	14
Home made meat balls in our home made tomato basil sauce, served with garlic cheese crostini		5 tiger shrimp dipped in coconut batter, deep fried and served with honey garlic sauce	
ANTIPASTO SALMONE RIPIENO	12	CARPACCIO DI SALMONE	12
Smoked Salmon stuffed with fresh dill infused cream cheese, balsamic glaze and olive oil		Smoked salmon with capers and red onions served atop a bed of mixed greens in a olive oil vinaigrette	
		GAMBERI AGLIO	14
		5 Tiger Shrimps sauteed and served in a garlic butter sauce	

ZUPPE

TORTELLINI BRODO	8	STRACCIATELLA	7
Fresh meat stuffed pasta, scallions, Parmigiano Reggiano in our homemade chicken broth		Egg drops and parmigiana in our homemade chicken broth	
MINISTRONI	7	PASTA FAGIOLI	8
Freshly chopped vegetables in our homemade vegetable broth		Traditional homemade italian bean and pasta soup	

ENTREE

CARNE

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

STINCO DI AGNELLO BRASATO 28

Whole lamb shank braised and slowly simmered with fresh herbs and garlic, served with a Cabernet Sauvignon and demiglaze reduction

BISTECCA DI CONTROFILETTO 30

12 oz Black Angus Strip Loin marinated with fresh garlic, fine herbs, extra virgin olive oil, grilled to perfection (Add peppercorn & Brandy reduction \$4)

PESCE

FILETTO DI TILAPIA 22

White fish filet baked in natural jus, topped with a fresh tomato, garlic, fine herbs lemon butter sauce

FILETTO DI SALMONE 23

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

FILETTO DI TROTA IRIDEA 25

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

RISOTTI *please allow 20 minutes for all risottos*

RISOTTO FUNGHI 26

Arborio rice sauteed with portobello mushrooms, oyster mushrooms, chicken breast strips, pine nuts in a demi-glaze reduction

RISOTTO TUTTO MARE 30

Arborio rice, tiger shrimps, scallops, calamari, king crab, clams, mussels splashed with wine wine and simmered in our homemade tomato sauce

RISOTTO ALLA VITELLO 28

Arborio rice, provimi veal strips, green peas, red pepper, green onions, in a demi-glaze reduction

POLLO

all chicken and veal dishes are served with your choice of spaghetti with tomato sauce or fresh vegetables and potatoes

POLLO ALLA PARMIGIANA 20

Tender chicken breast, breaded and fried, topped with tomato sauce and mozzarella cheese

POLLO ALLA GRIGLIA 21

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

POLLO ALLA GORGONZOLA 23

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)

VITELLO

VITELLO ALLA PARMIGIANA 20

Tender veal breaded and fried, topped with tomato sauce and mozzarella

PICCATA DI VITELLO 22

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

SCALOPPINE DI VITELLO 24

Tender provimi veal sautéed with sliced fresh mushrooms, butter and dry marsala in a mushroom reduction

COMPLIMENT ANY ENTRÉE WITH SAUTÉED MUSHROOMS OR GREEN PEPPERS FOR \$3 PER ITEM
ADD A SIDE ORDER OF SPAGHETTI WITH TOMATO SAUCE OR VEGETABLES AND POTATOES FOR \$7