

ANTIPASTI • INSALATE

INSALATA ITALIANO			\$12
baby spinach, balsamic vinaigrette, shaved parmigiano, prosciutto, honey			
INSALATA CONTADINA	small \$8	regular \$11	
heritage greens, radicchio, extra-virgin olive oil, homemade red wine vinegar, cherry tomato, cucumber & olives			
INSALATA CESARE	small \$9	regular \$12	
romaine lettuce, grated parmigiano, garlic croutons			
INSALATA CAPRESE			\$12
field tomatoes, fiore di latte, olives, extra virgin olive oil, basil oil, balsamic reduction			
ZUPPA LENTICCHIO			\$10
lentils, carrots, celery, onion, tomato vegetable broth			
BRUSCHETTA			\$10
ripe tomato, extra virgin olive oil, garlic, basil oil			
ANTIPASTO GRAND CHALET			\$21
aged prosciutto, salumi, parmigiano, fiore di latte, roasted red peppers, premium olives			
COZZE MARINARA			\$16
P.E.I. mussels, diced tomato, garlic, parsley, tomato sauce.			
GAMBERI E CALAMARI MEDITERRANEA			\$23
black tiger shrimp, squid, cherry tomato, capers, olives			
(add grilled chicken to your dish \$5)			
PRIMI			
PENNE ALLA VODKA			\$22
Canadian bacon, Smirnoff Vodka, rose sauce			
GNOCCHI RUSTICA			\$23
tomato sauce, shaved parmigiano			
AGNOLOTTI			\$25
stuffed with ricotta and spinach, nutmeg, Aurora sauce			
LINGUINI PESCATORE			\$29
black tiger shrimps, calamari, scallops, P.E.I mussels, pasta clams, diced tomato, tomato sauce			
FETTUCCINE AI FUNGHI E PANCETTA			\$26
portobello, button, porcini mushrooms, pancetta, white truffle oil, cream sauce			
PAPPARDELLE MARIA			\$25
chicken, portobello mushrooms, sun dried tomato, tomato sauce.			
PASTA E FAGIOLI			\$23
Local Farm picked, Romano bean stew			

SECONDI

VITELLO CAPRESE choice veal cutlets, tomato sauce, bocconcini	\$29
VITELLO MARSALA choice veal cutlets, portobello mushrooms, marsala wine, dime-glance	\$29
POLLO PICCATA air chilled chicken breast, lemon, parsley, caper sauce	\$28
BISTECCA AI FERRI 10oz. grilled sterling silver New York strip loin	\$39
FILETTO DI SALMONE grilled Atlantic salmon fillet, garlic, parsley, oregano	\$28
SCHNITZEL ALLA GERMANESE egg battered, pork loin cutlet, button mushroom, dime-glance, cream	\$26
SCHNITZEL ALLA MILANESE breaded pork loin cutlet, lemon wedge.	\$24
AGNELLO Ontario lamb chops, rosemary, herb infused, red wine reduction	\$46
(All above entrees are served with pasta or fresh vegetables & roasted potatoes)	
ZUPPA DI PESCE black tiger shrimps, sea scallops, calamari, P.E.I mussels and king crab legs, garlic, chopped tomato, herbs, tomato broth	\$50

SPIDUCCI

A traditional lamb skewer originating from the Italian region of Abruzzo

SPIDUCCI COMBINAZIONE 10 bbq skewers served with heritage greens, homemade red wine vinaigrette	\$29
SPIDUCCI PLATTER 30 bbq skewers	\$75
ADDITIONAL 10 SPIDUCCI	\$25
BOWL OF HERITAGE GREENS AND RADICCHIO SALAD	\$20
BOWL OF CESARE SALAD	\$22
PACK OF 40 FROZEN SPIDUCCI	\$90
HOMEMADE RED WINE VINEGAR (500ML BOTTLE, LIMITED QUANTITY)	\$10
HOME MADE HOT PEPPER IN OIL	\$10

Please allow appropriate time for cooking

All prices are subject to applicable taxes

A service charge of 15% is applicable to groups of 6 or more guests

On larger group reservations, we reserve the right to provide a modified menu