

APPETIZERS

HOUSEMADE BREAD

OUR CHEF'S SPECIALTY, Homemade specialty bread, Oven-baked to order, Garlic & rosemary oil foccacia, Marinated calabrese olives.

BRUSCHETTA

Vine-Ripened tomatoes, Parmigiano crostini, Fresh basil.

CLAMS CASINO

Clams, Red peppers, Onions, 'Nduja, Double-smoked bacon, Breadcrumbs, Parsley.

CARPACCIO

Lemon zest and peppercorn-crusting beef tenderloin, Muschio mushrooms, Truffle ricotta, Parmigiano, arugula.

CALAMARI

Flour-dusted, Flash-fried calamari, Homemade Spicy Aioli.

PROSCIUTTO & CHEESE

OUR CHEF'S SPECIALTY, Pingue prosciutto, Italian cheeses, Marinated olives, Homemade jams, Grapes.

SPICY SHRIMP

Pan-Seared Shrimp, Spicy Tomato Broth.

GRILLED CALAMARI & SHRIMP

Grilled marinated shrimp and calamari, Baby arugula, Charred-lemon vinaigrette.

MUSSELS

Fresh P.E.I. mussels, garlic, Choice of white or red wine broth.

SOUP & SALAD

Add shrimp or chicken.

CAESAR SALAD

Fresh crisp romaine hearts, Parmigiano, Crispy pancetta, Red onions, Homemade creamy caesar dressing, Focaccia croutons.

MIXED GREEN SALAD

Baby greens, Belgian endive, Radicchio, Fennel, Cherry tomatoes, Roasted-shallot balsamic vinaigrette.

BEET SALAD

OUR CHEF'S SPECIALTY, Ontario beets, Buratta cream, Frisse, Baby arugula, Toasted walnuts, White balsamic vinaigrette.

CAPRESE SALAD

OUR CHEF'S SPECIALTY, Heirloom Tomatoes, Mozzarella di bufala, Basil, Aceto balsamic.

SOUP OF THE DAY

Our chef's daily creation.

PIZZA

8" personal size pizzas.

MARGHERITA

Tomato sauce, Fiore di latte, Fresh basil, Olive oil.

CALABRESE

OUR CHEF'S SPECIALTY, Tomato Sauce, Fiore di latte, 'Nduja, Olives.

AMERICANA

Tomato sauce, Mozzarella, Pepperoni.

SIDES

RAPINI

Sautéed Rapini, Garlic, Chili.

MEATBALLS

Three italian meatballs, Tomato sauce.

JULIENNE FRIES

Fried shoestring potatoes.

MUSHROOMS

Roasted wild mushrooms.

PASTA

SPAGHETTI & MEATBALLS

Spaghetti, Italian meatballs, Tomato sauce.

PENNE ALLA VODKA

Penne, Prosciutto, Parmigiano, Vodka rose sauce.

RIGATONI BOLOGNESE

Rigatoni, Traditional bolognese ragu.

SPAGHETTI PESCATORA

Spaghetti, Fresh tiger shrimp, clams, calamari, scallops and mussels tossed in our signature tomato sauce.

FETTUCINE ALFREDO

Fettuccine egg noodles, Wild mushrooms, White wine cream sauce.

GNOCCHI

OUR CHEF'S SPECIALTY, Gnocchi, Fresh tomato and basil sauce.

MANICOTTI

Stuffed homemade noodles, Ricotta cheese.

ZUCCHINI PASTA

Zucchini noodles, Fresh tomato basil sauce.

ENTREES

Dishes are served with our chef-inspired potato and vegetable of the day or with Tagliolini egg noodle pasta tossed in tomato basil sauce.

BRANZINO

OUR CHEF'S SPECIALTY, Served table side, Mediterranean seabass, Grilled lemon, Tuscan oil.

GRILLED TROUT

Grilled trout, Lemon caper sauce.

NEW YORK STRIP

Char-broiled 12oz USDA prime striploin.

LAMBCHOPS

OUR CHEF'S SPECIALTY, Charbroiled lambchops, Rosemary olive oil, (Referred to as Italian chicken wings).

VEAL CHOP

14oz provimi veal chop simply grilled.

CHICKEN PARMIGIANA

Breaded free-range chicken scaloppini, Mozzarella di bufala, Tomato sauce.

VEAL PARMIGIANA

OUR CHEF'S SPECIALTY, Hand-breaded, milk-fed veal scaloppini, Mozzarella di bufala, Tomato sauce.

CHICKEN PIZZAIOLA

Pan-seared chicken scaloppini, Tomato sauce.

STEAK PIZZAIOLA

OUR CHEF'S SPECIALTY, Sliced tendered 8oz filet mignon, Tomato sauce.

*good food takes time.
please allow us the time
to perfectly execute your dining experience.*

All red menu items indicate signature dishes. Menu prices are subject to HST tax and NFDF fee (3%).

Please mention any allergies prior to ordering. 18% gratuity on parties of six or more.