

Carne / Meat

Ossobuco e Pappardelle	\$33
<i>Slowly braised veal shank in a fresh tomato and mixed vegetable sauce served over pappardelle pasta. (Inch wide, thin flat ribbon pasta)</i>	
Agnello all' Aglio e Balsamico	\$29
<i>Roasted rack of lamb with confit garlic, balsamic, honey and rosemary sauce.</i>	
Pollo al Diavolo	\$23
<i>Grilled half chicken marinated with garlic, mild peppers, lemon and rosemary.</i>	
Involtino di Pollo	\$28
<i>Chicken breast stuffed with Parma ham, Provolone cheese and spinach in a Gorgonzola sauce.</i>	
Filetto ai Funghi e Grappa	\$32
<i>Grilled beef tenderloin served with a mushroom sauce with a drop of Grappa and topped with melted Provolone cheese. (Could be served sliced as Tagliata)</i>	
Bistecca di Manzo all' Erbe	\$29 ⁵⁰
<i>Grilled ribeye steak marinated with fresh herbs and Cabernet de Veneto red wine. (Could be served sliced as Tagliata)</i>	
Saltimbocca al Marsala	\$35
<i>Veal served with Parma ham and sage with a Marsala sauce.</i>	
<h2><i>Pesce / Fish</i></h2>	
Salmone al pesto rosso	\$28
<i>Baked Salmon served with a light, creamy, sun dried tomatoes, pesto sauce</i>	
Pesce alla Messinese	\$26
<i>Sautéed filet of red snapper served with a fresh tomato sauce with raisins and pine nuts (Pinole)</i>	
Tonno ai ferri	\$29
<i>Grilled tuna steak served with a spicy sauce of lemon, garlic, olive oil, pepper and oregano.</i>	
Fritto di Mare in Pastella	\$35
<i>Sea scallop, shrimp and calamari "Tempuras" served with a honey mustard sauce and a mildly spiced tomato sauce.</i>	
Grigliata di Pesce Per Due (Grilled seafood for two)	\$59
<i>Assortment of grilled tuna, salmon, seabass, shrimps and sea scallops with a side of green salad.</i>	
Seabass Papillote	\$33
<i>Seabass filet, shrimps and sea scallops cooked in a papillote with cherry tomatoes, olives and lemon.</i>	

Antipasti/Appetizers

Cold Appetizers

Carpaccio Di Manzo \$19

Thin Sliced Beef Tenderloin, Marinated in Lemon Olive Oil, topped with Shaved Parmigiano cheese, served with Arugula Salad.

Polipo All'Agro con Pachino, Olive Nere, Capperi. \$17

Salad of Octopus and Cherry Tomatoes served with Black Olives, Capers and Parsley in a Cider Vinaigrette.

Tartare di Tonno \$17

Tuna Tartare served with Capers, Red Onion, Celery in Citronette Dressing.

Anti pasto Misto \$17

Chef's selection of different Italian Specialties

Vitello Tonnato \$16

Thinly sliced roasted veal served with a topping of tuna-mayonnaise

Insalata Caprese di Bufala \$16

Tomatoes and Buffalo Mozzarella cheese with fresh basil, olive oil and balsamic vinegar

Zuppa fredda di zucchini \$12

Cold Zucchini soup flavoured with basil and a touch of fresh mint

Hot Appetizers

Minestrone della casa \$11

Homemade traditional Italian fresh vegetable soup.

Melanzane alla parmiggiana \$12

Grilled eggplant served with Mozzarella and Parmesan cheese, tomato sauce and basil

Gamberi in Umido. \$14

Sauteed shrimps with garlic and parsley, served with a light, creamy white wine sauce

Portobello con pomodori \$13

Baked Portobello Mushroom, stuffed with chopped tomatoes marinated in olive oil, topped with smoked Provolone cheese and a little Balsamic vinegar

Frittura di Calamari \$17

Fried, breaded Calamari rings served with a spicy tomato sauce

Insalate / Salads

Mista

Mixed house salad with Balsamic Vinaigrette \$9

Verde

Mixed green salad in Citronette dressing \$9

Caprino

Green salad with warm Goat Cheese and cherry tomatoes in Balsamic Vinaigrette. \$13

Cesare

Romaine Lettuce, Croutons, Shaved Parmigiano in Classic Cesar Dressing. \$13

Extra toppings for above salads

- add 5 Shrimps \$6

- add Grilled Chicken Breast \$6

Contorni / Sides

Asparagi Olio e Limone. \$9⁵⁰

Asparagus with lemon and olive oil

Penne Al Burro o Pomodoro. \$9⁵⁰

Penne Pasta with Butter or Tomato Sauce.

Broccoli All'Aglio e Olivo \$9⁵⁰

Sautéed Broccoli in olive oil, garlic and Pecorino cheese

Pasta

Penne Arrabbiata	\$18
<i>All-time favorite pasta dish. Penne pasta with Spicy 'Arrabbiata' tomato sauce is a little wild and hot headed. (Arrabiatta comes from an Italian word for angry)</i>	
Spaghetti All'Amatriciana	\$18
<i>Spaghetti pasta tossed in a zesty tomato, bacon, red pepper and Pecorino cheese sauce</i>	
Penne Primavera	\$18
<i>Penne pasta served with fresh tomatoes, Mozzarella cheese and fresh basil</i>	
Tagliolini Allo Scoglio	\$28 ⁵⁰
<i>Thin, flat ribbon pasta mixed with seafood (Shrimp, Calamari, Sea Scallops and Crab) in Garlic Olive Oil.</i>	
Strozzapreti ai Crostacei	\$31
<i>Strozzapreti (Thin short strips of pasta rolled length wise) served with Crab, Lobster, and Shrimps in a Pink Mild Spicy Sauce.</i>	
Orecchiette Salsiccia E Cime di Rapa	\$25
<i>Ear shaped pasta with Italian Sausage and Rapini (Italian Broccoli) in a mild spiced garlic olive oil, topped with shaved Pecorino Cheese.</i>	
Orecchiette Vitello e salsa di marsale e salvia	\$27
<i>Ear shaped pasta with veal and a sage and marsala wine sauce</i>	
Rigatoni de Santa	\$21
<i>Big penne pasta with fresh mushrooms, green peas and zucchini in a garlic and tomato sauce</i>	
Spaghetti al olio	\$16
<i>Spaghetti with garlic, peperoncino with parsley and olive oil</i>	
Gnocchi e Prosciutto	\$25
<i>Gnocchi with Parma ham, green peas, garlic and butter</i>	
Tagliolini e vongole	\$26
<i>Tagliolini pasta with clams, parsley, garlic, sprinkled with white wine.</i>	
Risotto ai Funghi	\$27
<i>Traditional Italian rice dish with Porcini mushrooms.</i>	

Dolci/Desserts

Tiramisu di Casa \$11
*Cake with layers of Mascarpone and ladyfingers
flavored with coffee and Amaretto liqueur*

Romantica Tartufo \$12
*A ball of chocolate and vanilla ice cream
wrapped with caramelized almonds and
chocolate crumbs and filled with a splash of
Grand Marnier*

Crème Brulée \$10
Vanilla custard topped with caramel

Torta di Mele \$11
*Homemade apple pie served with a scoop of
vanilla ice cream.*

Ciocolato Fondant \$11
Chocolate cake with a melting heart

Crespella alla Ricota \$12
*Crêpe stuffed with Ricotta cheese, honey and a
drop of Triple-sec served with raspberry sorbet*

Cantuccini e vino santo \$10
Sicilian cookies served with a Toscan sweet wine

Cappucino de Granito de Caffè \$7
*Sorbet of crushed icy coffee with a drop of cognac,
topped with whipped cream*

Gelati

Coppa Caffé \$10
Coffee & Vanilla Ice cream, Caramel sauce.

Bianca Signora \$10
Vanilla Ice cream, Chocolate sauce.

Coppa Romantica \$10
Raspberry Sorbet, Vanille Ice cream, Creme de Cassis

Sorbeto \$10
*Or any of these flavors by the scoop:
Vanilla, Chocolate, Coffee, Lemon, Raspberry,
Mango*

One scoop \$4

Hot Beverages

Espresso, Tea \$4

**Cappuccino, Americano, Café
Latté, Double Espresso** \$5

Irish Coffee, Spanish Coffee \$9

Cordials & Digestivi

**Amaretto, Frangelico, Sambuca, Black
Sambuca, Limoncello, Grappa, grand
Marnier, Cointreau, Bailey's, Kahlua,
Cognac** \$8

Dessert wines by the glass

Moscato di Noto (Sicily/Italy) \$9

**Sauterne Chateau Lafon
(Sauterne/France)** \$7

**Muscat de Baumes-de-Venise
(Rhone Vallée-France)** \$7

