

## Zuppa e Insalata [*Soups & salads*]

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<b>MINISTRONE</b> A medley of vegetables in a light tomato broth	12
<b>CAPRESE</b> Mozzarella di bufala stacked with vine ripe tomato, topped with arugula, basil infused olive oil and balsamic reduction	18
<b>CAESAR</b> Crisp romaine lettuce tossed in homemade dressing with herbed croutons and topped with shaved Parmigiano	15
<b>MEDITERRANEA</b> Vine ripe tomato, cucumber, black olives, red onion tossed with oregano, in a basil, garlic and olive oil vinaigrette, topped with goat cheese	15
<b>CAVOLO NERO</b> Purple Kale served with pine nuts, dried cranberries, dressed in EVOO and lemon topped shaved Pecorico cheese	17
<b>PERA</b> Baby arugula, radish, crumbled gorgonzola, Bartlett pears and toasted walnuts, tossed in a balsamic vinaigrette	16
<b>PANZANELLA DI TONNO</b> Cherry tomatoes, croutons, red onions, chickpeas, capers and oregano tossed in a lemon vinaigrette topped with Albacore Tuna	17

## Antipasti [*Appetizers*]

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<b>BRUSCHETTA</b> Toasted Calabrese bread topped with diced Roma tomato and Parmigiano shavings	8
<b>CARPACCIO DI MANZO</b> Black peppercorn crusted beef tenderloin, drizzled with truffle essence and lemon juice, topped with Grana Padano shavings and baby arugula	19
<b>TAGLIERE DI SALUMI</b> Selection of Italian salumi and chef's choice of cheese served with marinated olives, giordineri, homemade focaccia	22
<b>FRUTTI DI MARE</b> Calamari, octopus, shrimp, carrots, celery and red peppers marinated in a lemon and olive oil vinaigrette	20
<b>PROSCIUTTO &amp; BUFALA</b> Prosciutto, mozzarella di bufala, baby arugula, topped with balsamic reduction	19
<b>MELANZANA ALLA PARMIGIANA</b> Layered eggplant with fior di latte and Parmigiano in a homemade tomato sauce topped with basil infusion	16
<b>POLPO E CAPPERI</b> Poached octopus, tossed with potatoes, black olives, capers, cherry tomato and baby arugula	19
<b>FUNGHI DI BOSCO</b> Grilled, herb marinated Portobello and King Oyster mushrooms set on a bed of baby arugula and radicchio topped with goat cheese and balsamic reduction	17
<b>COZZE PEI</b> Mussels in a roasted garlic tomato sauce, or white wine garlic lemon essence	16
<b>CALAMARI ALLA GRIGLIA</b> Grilled calamari with roasted red peppers and balsamic reduction	17

## **Pasta Grano Duro** [*Wheat Pasta*]

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*Whole Wheat Pasta add \$2 / Gluten free Pasta add \$2*

<b>PENNE ALL' ARRABBIATA</b> Spicy tomato sauce with black olives and green onions	18
<b>CAPELLINI SARDI</b> Sautéed shrimp, sea scallops, black olives, artichoke hearts, green onions and diced Roma tomatoes in an aglio e olio sauce	25
<b>LINGUINE AI FRUTTI DI MARE</b> Shrimp, PEI mussels, clams and calamari in a white wine tomato sauce	26
<b>RIGATONI GORGONZOLA</b> Ground Italian sausage tossed in tomato cream sauce with pesto and Gorgonzola cheese	22
<b>PENNE ALLA VODKA</b> Sautéed pancetta and green onions tossed in a tomato cream sauce with vodka	21
<b>RIGATONI ROMANI</b> Smoked chicken and Portobello mushrooms in a tomato cream sauce, crowned with goat cheese	24

## **Pasta Fresca & Risotto** [*Fresh pastas & Arborio rice*]

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<b>TAGLIATELLE AI FUNGHI PORCINI</b> Egg tagliatelle, tossed with Porcini, mixed mushrooms and baby spinach, in an aglio e olio, topped with shaved Parmigiano cheese	25
<b>GNOCCHI AI QUATTRO FORMAGGI</b> Potato dumplings tossed in a silky cream sauce with Gorgonzola, Asiago, Parmigiano and Mozzarella cheeses	24
<b>AGNOLOTTI DI MONTE</b> Half-moon shaped pasta filled with ricotta cheese and spinach in a sundried tomato rose sauce with Pecorino cheese and fresh basil	22
<b>TAGLIATELLE AL RAGU</b> Traditional Bolognese sauce with egg tagliatelle pasta, topped with Parmigiano cheese	22
<b>RAVIOLONI DE NIRO</b> Large ravioli filled with braised beef brisket in a wild mushroom butter sauce with truffle essence	24
<b>RISOTTO AI FUNGHI PORCINI</b> Arborio rice with porcini mushrooms and truffle essence topped with shaved Parmigiano cheese	24
<b>RISOTTO DI MARE</b> Arborio rice with shrimp, calamari, clams and PEI mussels with cherry tomatoes and white wine	25

## Secondi [Main courses]

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<b>POLLO SAVOIA</b> Pan seared chicken breast scaloppine topped with red peppers, onion and mushrooms in a white wine sauce served with roasted potatoes and seasonal vegetables	27
<b>SCALOPPINE DIANO MARINA</b> Veal scaloppine in a mushroom cream sauce served with roasted potatoes and seasonal vegetables	28
<b>SCALOPPINE AL LIMONE</b> Veal scaloppine in a white wine and lemon sauce served with roasted potatoes and seasonal vegetables	27
<b>LAMB SHANK</b> Slowly braised lamb shank in a homemade tomato sauce with caramelized onions served on a bed of cauliflower puree and sweet peas	38
<b>TAGLIATA DI MANZO</b> Grilled Alberta centre cut strip loin, sliced and served on a bed of baby arugula and roasted red peppers topped with balsamic reduction, truffle drizzle and shaved Parmigiano cheese	37
<b>ZUPPA DI PESCE</b> Calamari, mussels, shrimp, and clams in a garlic, white wine and tomato broth, served with toasted Calabrese crostini	36
<b>BRANZINO ALLA LIVORNESE</b> Pan seared fillet of Mediterranean Sea Bass with a cherry tomato, black olives and caper sauce served with roasted potatoes and vegetables	35
<b>SALMONE AL FORNO</b> Oven baked salmon fillet on a bed of scalloped potatoes with smoked Provolone cheese, caramelized onions and cherry tomatoes	31
<b>GRIGLIATA DI GAMBERI E CALAMARI</b> Grilled shrimp and calamari topped with fresh parsley, garlic and lemon juice served with house mixed green salad with shaved fennel and cherry tomatoes in lemon vinaigrette	34

## Contorni [Side dishes]

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Roasted potatoes with rosemary	7
Mixed greens	7
Seasonal vegetables	8
Pasta aglio e olio with Pecorino cheese and fresh parsley	8
Pasta tomato basil sauce	8

## Pizza

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*Multigrain dough add \$2*

<b>MARGHERITA</b> Tomato sauce, fior di latte, basil and olive oil	16
<b>NAPOLITANA</b> Tomato sauce, anchovies, chopped garlic and oregano	17
<b>VEGETARIANA</b> Tomato sauce, grilled eggplant, zucchini, roasted red peppers, mushrooms and spinach topped with goat cheese	18
<b>CAPRICCIOSA</b> Tomato sauce, fior di latte, spicy Italian salami, mushrooms and roasted red peppers	19
<b>BUFALA</b> Tomato sauce, mozzarella di bufala, topped with arugula, prosciutto and shaved Parmigiano cheese	21
<b>TONNO</b> Tomato sauce, fior di latte, tuna and Spanish onions	19
<b>LA VECCHIA</b> Tomato sauce, fior di latte, spicy Italian sausage and mixed mushrooms	20
<b>SAN SIRO</b> Tomato sauce, fior di latte, sundried tomatoes topped with goat cheese and pesto	18
<b>QUATTRO FORMAGGI</b> Tomato sauce, Asiago, fior di latte, Crotonese and Parmigiano cheeses	20
<b>CASTELLO</b> Tomato sauce, Gorgonzola cheese, oyster mushrooms, sundried tomatoes and pesto	18
<b>DIAVOLA</b> Tomato sauce, fior di latte, spicy Italian salami, jalapeno peppers, black olives and goat cheese	19
<b>QUATTRO STAGIONI</b> Tomato sauce, fior di latte, artichoke hearts, black olives, mushrooms and prosciutto cotto	19
<b>PARMIGIANA</b> Tomato sauce, fior di latte cheese, eggplant, Parmigiano cheese, fresh basil	18
<b>CONTADINA</b> Tomato sauce, fior di latte, grilled chicken, spinach topped with goat cheese and pesto	19
<b>FRUTTI DI MARE</b> Tomato sauce, calamari, octopus, shrimp, celery, red peppers chopped garlic and parsley	23
<b>FUNGHI</b> Tomato sauce, fior di latte and mixed mushrooms	18
<b>PROSCIUTTO E FUNGHI</b> Tomato sauce, fior di latte, prosciutto cotto and mixed mushrooms	19

## Pizza Bianca

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<b>SALSICCIA</b> Fior di latte, smoked Provolone, Italian sausage, rapini, bruschetta tomato	20
<b>PERA</b> Gorgonzola, fresh Bartlett pear, topped with honey	18
<b>STIVA</b> fior di latte, cherry tomatoes topped with prosciutto crudo, arugula and shaved Parmigiano cheese	21

## Calzone

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<b>SALSICCIA E RAPINI</b> Tomato sauce, fior di latte, spicy Italian sausage and rapini	20
<b>PROSCIUTTO E FUNGHI</b> Tomato sauce, fior di latte, prosciutto cotto and mixed mushrooms	21