

ANTIPASTO

ZUPPA DEL GIORNO

Soup of the day **\$8.95**

INSALATA MISTA

A selection of seasonal greens with cranberry goat cheese crumbles

tossed in a Spuntini vinaigrette. **\$8.95**

INSALATA CESARE

Hearts of romaine drizzled with our creamy roasted garlic dressing and toasted crostini. **\$9.95**

ARUGULA E PARMIGIANO

Wild baby arugula with sliced pears, grape tomatoes shaved Parmigiano Regiano and tossed with a pinot grigio vinaigrette. **\$12.95**

INSALATA DI PORTOBELLO

Grilled Portobello mushroom on a bed of mixed organic greens with bell peppers, sliced bocconcini cheese, lightly dressed with extra virgin olive oil and fresh herbs. **\$12.50**

MELANZANI ALLA SICILIANA

Grilled eggplant stuffed with goat's cheese garnished with bell peppers, lightly dressed with a balsamic & olive oil dressing. **\$12.50**

BURRATA- with crostini, speck prosciutto , arugula , marinated olives. **\$14.95**

BURRATA- with crostini, double smoked bacon, olived rapini, caramelized shallots.
\$14.50

BURRATA - with crostini, smoked salmon, capers, red onions drizzled with extra virgin olive oil. **\$14.50**

BUFALA MOZZARELLA- with sliced seasonal tomatoes, fresh field basil, extra virgin olive oil and balsamic glaze. **\$14.50**

COZZE MARINARA

Sautéed P.E.I cultivate mussels with roasted garlic in a fresh herb tomato broth with a splash of white wine. **\$12.95**

INSALATA DI MARE

Calamari and baby shrimp salad medley marinated in extra virgin olive oil and fresh spices on a bed of radicchio. **\$12.95**

CROCCHETTA DI PESCE

Salmon and halibut cakes served with a sesame cavolo verde salad, and a serano aioli.
\$14.95

POLPO ALLA GRIGLIA

Grilled Moroccan octopus served on a bed of romano bean salsa.
\$14.95

SARDINES FROM PENICHE

Grilled Atlantic sardines lightly dressed with a floral salsa verde. **\$12.95**

CARPACCIO DI MANZO

Thinly sliced aged beef tenderloin with wild arugula, Parmigiano Regiano shavings with an extra virgin olive oil dressing. **\$13.95**

PESCE MISTO (FOR TWO)

Grilled tiger shrimp, sautéed mussels, smoked salmon insalata di mare with grilled seasonal mixed vegetables. **\$27.95**

AFFETATO MISTO (FOR TWO)

Prosciutto, grilled chorizo, carpaccio di manzo, sliced tomatoes with bocconcini cheese & grilled seasonal mixed vegetables. **\$25.95**

STONE OVEN PIZZA

BUFALINA

Diced tomatoes, Bufala mozzarella, speck prosciutto & fresh arugula. **\$16.95**

MEDITERRANEAN

Charred tomatoes, Spanish onions, kalamata olives, roasted red peppers and mozzarella cheese. **\$16.95**

FRESCA

Olive oil, spinach, sun dried tomatoes, green olives, green peppers, grilled chicken and asiago cheese. **\$16.95**

SIGNATURE

Bruschetta, sun dried tomatoes, Italian sausage and asiago cheese. **\$16.95**

QUATTRO FROMAGGIO

Tomato sauce, spinach, basil, Gorgonzola, bocconcini, asiago and mozzarella cheeses. **\$16.95**

PRIMI

RISOTTO TUTO MARE

Arborio rice with sautéed tiger shrimp, mussels, Alaskan king crab legs, sea scallops and baby clams in a light tomato and white wine broth. **\$25.95**

RISOTTO RAPA ROSSA

Arborio rice with, red beets, scallions and crumbled goat cheese. **\$22.95**

AGNOLOTTI ALLA CALIFORNIA

Half moon shaped pasta stuffed with ricotta cheese and spinach tossed with button mushrooms and sun dried tomatoes in a tomato cream sauce. **\$16.95**

PENNE ALLA VODKA

Penne tossed with Italian cured bacon in a tomato cream sauce and a splash of vodka.
\$14.50

RAVIOLI DI SORAIA

Square ravioli pasta stuffed with lobster and crab in a sage, butter, white wine sauce.
\$18.95

GNOCCHI QUATTRO FORMAGGIO

Potato dumplings with asiago, gorgonzola, Parmigiano and bocconcini cheese in a light cream sauce. **\$15.95**

RIGATONI PORTOBELLO

Rigatoni tossed with red onions, sun dried tomatoes in a Portobello mushroom pesto cream sauce. **\$15.95**

CAPELLINI FORESTIERA

Medley of wild mushrooms, spinach and sun dried tomatoes tossed in olive oil and garlic. **\$15.50**

TAGLIATELLE DEL MONTE

Tagliatelle al ovo tossed with an Australian lamb tenderloin ragout. **\$16.95**

LINGUINE FRUTTI DI MARE

Linguine tossed with sautéed mussels, calamari, shrimp and baby clams in a white wine and fresh garlic sauce with green onions & cherry tomatoes. **\$19.95**

SPAGHETTI AMORE

Spaghetti tossed with strips of grilled chicken, roasted red peppers in a sun dried tomato pesto cream sauce. **\$16.50**

SPAGHETTI ALLA CHITARA

Whole wheat spaghetti tossed with rapini, cherry tomatoes, roasted garlic, chorico and a lemon zest in extra virgin olive oil. **\$14.95**

SECONDI

TRANCIA DI SALMONE

Pan seared sesame crusted fresh Atlantic salmon, essence of sesame oil. **\$23.95**

GRIGLIATA DI CALAMARI

Grilled fresh Atlantic squid with a charred tomato, shallots and mediterranean olive salsa. **\$23.95**

GAMBERI AND CAPESANTE

Pan seared scallops & shrimp with crimini, shiitake, Portobello mushrooms, roasted green onions tossed with a pernod cream on a bed of linguine. **\$27.50**

GAMBERONI ALLA GRIGLIA

Grilled jumbo tiger prawns drizzled with an extra virgin olive oil and fresh herb infusion. **\$27.95**

“CATAPLANA” DI PESCE

A seafood medley with shrimps, scallops, baby clams, Alaskan King crab legs, calamari with the market fish of the day in a Mediterranean fish broth. **\$29.95**

CODA D’ARAGOSTA

Cuban lobster tails, oven baked, dressed with roasted garlic, butter and white wine. **\$29.95**

POLLO LIMONE

Pan seared, grain fed free range breast in a traditional limone sauce. **\$23.95**

***VITELLO
MILANESE***

Pan seared breaded veal scaloppini, served with traditional spaghetti pomodoro and fresh basil. **\$26.95**

VITELLO TARTUFO

Veal scaloppini lightly sautéed with tiger shrimp in a porcini mushroom crema tartufata. **\$25.95**

VITELLO BUFALA

Veal scaloppini lightly sautéed in a pinot grigio and sage reduction topped with prosciutto and melted Bufala mozzarella. **\$26.95**

LOMBATA DI VITELLO

Grilled 14oz choice cut veal chop with pearl onions in a cognac herbed creamed veal jus served with mushroom risotto. **\$29.95**

BISTECCA” SOFIA” ALLA GRIGLIA

Grilled 12oz Sterling Silver strip loin with a natural jus reduction, served with seasoned frites **\$28.95**

CASATA D’AGNELLO AL FORNO

Baked Ontario spring rack of lamb with a herbed pommery mustard crust finished with a light Madeira wine reduction. **\$29.50**

GRIGLIATA DI PESCE (FOR TWO)

Grilled jumbo shrimp, calamari, Cuban lobster tails, fresh Atlantic salmon and sea scallops with a rosemary and garlic vinaigrette. (**market price**)

PESCE DEL GIORNO

Daily market fresh fish (**market price**)

****Please advise of any allergies****

****Substitutions, split orders or additions will be priced accordingly****