antipasti
APPETIZERS

WE OFFER A NUMBER OF CLASSIC ITALIAN STARTERS TO GET YOUR APPETITE'S ATTENTION – EACH IN A GENEROUS PORTION THAT WILL LEAVE YOU SATISFIED, BUT EAGER TO TRY THE NEXT COURSE
THIS IS WHERE ITALIAN COOKING BEGINS

SOUP OF THE DAY	Our soup of the day is prepared from fresh ingredients, slow-simmered in small batches according to traditional italian countryside cooking	5.95
BRUSCHETTA	Diced plum tomatoes tossed with fresh basil, garlic, and extra-virgin olive oil, topped with goat cheese served on toasted garlic crostini	7.95
MAGIC MUSHROOM	Portobello and oyster mushrooms sautéed in a roasted garlic cream sauce, served on toasted garlic crostini	7.95
CRAB CAKE	A single crab cake made with fresh crab meat served over coleslaw with jalapeno aioli dipping sauce	11.95
COCONUT SHRIMP	Coconut shrimp, lightly spiced and deep fried, served with a ginger plum dipping sauce	10.95
WHITE WINE MUSSELS	Fresh P.E.I. mussels in a light white wine and basil sauce	11.95
SPICY TOMATO MUSSELS	Fresh P.E.I. mussels in a spicy, zesty white wine tomato sauce	11.95
CURRY MUSSELS	Fresh P. E. I. mussels and julienne vegetables in a light curry cream sauce	11.95
FRIED CALAMARI	Lightly spiced and battered squid, served with a tangy jalapeno aioli dipping sauce	11.95

insalate
SALADS

*ALL OF OUR SALADS ARE PREPARED WITH **100%** ORGANIC GREENS AND DAILY FRESH VEGETABLES AS WELL AS HOMEMADE DRESSINGS AND VINAIGRETTES*
*ADD GRILLED CHICKEN OR GRILLED TIGER SHRIMP TO YOUR SALAD FOR **5.00***
*OR, ADD GRILLED SALMON OR GRILLED STEAK FOR **7.00***

MISTA	Mixed baby greens tossed with fresh tomatoes, cucumber, bell peppers, and red onions served with a flavorful balsamic and extra-virgin olive oil dressing	7.95
CAESAR	Crisp romaine lettuce and chopped garlic crostini tossed in our homemade creamy garlic caesar dressing	9.95
GREEK	Crisp lettuce mixed with kalamata olives, english cucumber, bell peppers, red onions, tomatoes, and feta cheese in an oregano olive oil vinaigrette	9.95
CAPRESE	Plum roma tomatoes combined with marinated bocconcini cheese over mixed baby greens served with a lemon basil dressing	10.95
GRILLED VEGETABLE	Mixed grilled vegetables topped with baked goat cheese over organic greens served with a balsamic vinaigrette	11.95
GRILLED PEAR	Grilled pear wedges and fresh mandarin orange with roasted walnuts and brie cheese over baby spinach served with a light and tangy raspberry vinaigrette	10.95
TIGER SHRIMP	Tiger shrimp, marinated then grilled, with plum tomatoes, cucumber, and red onions over mixed baby greens served with a fresh herb and lemon dressing	11.95
GRILLED SALMON	Grilled salmon filet with mandarin orange, plum tomatoes and cucumber over mixed baby greens in a tart citrus dressing	13.95
VITELLO	Grilled striploin steak, roma tomatoes, Portobello mushrooms, roasted red peppers, asiago cheese, arugula with balsamic vinaigrette	13.95

panini
SANDWICHES

EACH OF OUR FRESH MADE SANDWICHES IS PREPARED ON A WARM ITALIAN WHOLE WHEAT BUN, AND SERVED WITH MISTA SALAD, CAESAR SALAD OR FRENCH FRIES.

GRILLED VEGETABLE	Grilled eggplant, zucchini, red onions, peppers, fresh tomatoes, provolone cheese, and pesto mayonnaise	11.95
SANTA CLEOPATRA	Grilled chicken with roasted red peppers, lettuce, swiss cheese, and honey mustard mayonnaise	11.95
SMOKED SALMON	Smoked pacific salmon with capers, red onions, arugula, and cream cheese	12.95
BURGER	Half pound all beef burger with bacon and cheddar cheese on a bun with tomatoes, pickles, onions, lettuce and mayonnaise	12.95
SALMON BURGER	Atlantic salmon filet on a bun with tomatoes, pickles, onions, lettuce, and tartar sauce	13.95

pizza
PIZZA

EVERY ELEVEN-INCH, THIN CRUST PIZZA WE SERVE IS TRADITIONALLY MADE IN THE OLD ITALIAN STYLE – FROM THE HAND-KNEADED DOUGH TO THE SLICED-TO-ORDER TOPPINGS AND SLOW-SIMMERED SAUCES
REDISCOVER AUTHENTIC PIZZA

SAMBUCA	Artichoke hearts, black olives, sun-dried tomatoes, and bocconcini cheese topped with arugula and lemon vinaigrette	14.95
PEPPERONI	Pepperoni, red peppers, and mushrooms over tomato sauce topped with mozzarella cheese	12.95
POLLO BASILICO	Grilled chicken, sun-dried tomatoes, and mushrooms over basil pesto sauce topped with mozzarella cheese	14.95
SOLE	Italian sausage, sun-dried tomatoes, and roasted red peppers over tomato sauce topped with mozzarella cheese	13.95
SALUTE	Sun-dried tomatoes, mushrooms, spinach, and goat cheese over basil pesto sauce topped with mozzarella cheese	14.95
LA PEZZENDO	Grilled chicken, red peppers, and mushrooms over tomato sauce topped with mozzarella cheese	14.95
MEDITERRANEO	Kalamata olives, roasted red peppers, artichoke hearts, broccoli, and feta cheese over tomato sauce topped with mozzarella cheese	13.95
DIAVOLETTO	Italian sausage, pepperoni, hot peppers, red onions, and roasted red peppers over spicy tomato sauce topped with asiago cheese	14.95
SALMONI LEGGERO	Smoked salmon, red onions, arugula, fresh herbs, and fried capers topped with goat cheese	14.95
CARNIVORO	Grilled chicken, Italian sausage, pepperoni, bacon, red peppers, and red onions over tomato sauce topped with mozzarella cheese	15.95
PROVOLONE	Basil pesto, grilled chicken, grilled zucchini, red peppers and provolone cheese	14.95
SANTA CRUZ	Prosciutto, sun-dried tomatoes, roasted red peppers, and bocconcini cheese over tomato sauce topped with mozzarella cheese	13.95
NEVE	Gorgonzola, pears, caramelized onions, walnuts, arugula and extra virgin olive oil	13.95

pasta
PASTA

MADE TO ORDER USING FRESH INGREDIENTS IN SINGLE SERVINGS, ENSURING THE BEST BALANCE OF FLAVOURS
ADD GRILLED CHICKEN OR GRILLED TIGER SHRIMP TO YOUR PASTA FOR 5.00
OR, SWITCH TO WHOLE WHEAT OR GLUTEN-FREE FOR 2.00

ARABIATA	Penne tossed in spicy tomato sauce	13.95
BUONGUSTO	Linguine tossed with grilled chicken, snowpeas, sun-dried tomatoes, and roasted garlic in a parmesan olive oil sauce	14.95
CALABRIA	Penne tossed with hot italian sausage, red peppers, and roasted garlic in a spicy tomato sauce	14.95
CONGAMBARE	Linguine tossed with black tiger shrimp, roasted red peppers, and asparagus in a basil pesto cream sauce	15.95
ALLA VODKA	Penne tossed with smoked bacon and leeks in a vodka tomato cream sauce	14.95
FRUTTI DI MARE	Linguine tossed with black tiger shrimp, calamari, and spinach in a white wine tomato sauce	15.95
PRIMAVERA	Fusilli tossed with a mixture of fresh seasonal vegetables in a basil tomato sauce	14.95
PESCATORE	Linguine tossed with black tiger shrimp, calamari, mussels, and clams in a white wine tomato sauce	18.95
GORGONZOLA	Penne tossed with grilled chicken, roasted red peppers, and asparagus in a gorgonzola cream sauce	15.95
PICCANTE	Linguine tossed with black tiger shrimp, red onions, red peppers, and spinach in a spicy cajun olive oil sauce	15.95
TRE COLORE	Fusilli tossed with grilled chicken, roasted red peppers, and asparagus in a basil pesto cream sauce	14.95
TETTRAZINI	Linguine tossed with grilled chicken, bruschetta mix, broccoli, and mushrooms in a sweet basil cream sauce	15.95
PENNE PORCINI	Wild mushrooms and spinach in a porcini mushroom parmesan cream sauce	14.95
FUSILLI ROSÉ	Sliced grilled chicken breast, roasted red peppers, and spinach in a rosé sauce	14.95
PESTO	Penne tossed with grilled chicken, sun-dried tomatoes, and mushrooms in a basil pesto sauce	14.95
ASIAGO	Penne tossed with grilled chicken, sun-dried tomato, caramelized onions, spinach and asiago cream sauce	14.95

risotto
RISOTTO

RICE SAUTÉED IN BUTTER, COOKED AND STIRRED AS STOCK IS SLOWLY ADDED IN PORTIONS. AS EACH ADDITION OF STOCK IS ABSORBED, ANOTHER IS ADDED UNTIL THE RICE IS CREAMY AND TENDER. THEN VEGETABLES, HERBS, CHEESES AND WINE ARE ADDED.

WILD MUSHROOM	Marinated Arborio rice with porcini, oysters, portabella mushrooms, and asparagus in a porcini mushroom broth	18.95
GRILLED CHICKEN	Marinated Arborio rice with grilled chicken, bell peppers, mushrooms, and spinach in a white wine tomato broth	18.95
TRUFFLE	Marinated Arborio rice with grilled chicken, Italian sausage, oyster mushroom, and leeks in a white wine broth with truffle oil	19.95
SEAFOOD	Marinated Arborio rice with black tiger shrimp, calamari, baby clams, mussels and spinach in a white wine tomato broth	21.95
SPANISH PAELLA	Jumbo black shrimp, diced chicken breast, Italian sausage, mussels, plum tomatoes, onions, carrots, and mushrooms tossed with tomato-flavoured rice topped with green onions	19.95

entrate
ENTREES

OUR TRADITIONAL ENTREES ARE PREPARED WITH THE FINEST CUT MEAT, POULTRY, AND FISH, EACH SERVED WITH A SIDE OF FRESH SEASONAL STEAMED VEGETABLES

BLACK PEPPER SALMON	Atlantic salmon filet crusted with fine herbs and black pepper, seared and covered with a light citrus cream sauce served with rice pilaf	20.95
FREE RANGE CHICKEN	Free-range chicken supreme lightly crusted with fresh herbs and coated in a brandy mushroom cream sauce served with hint-of-garlic mashed potatoes	20.95
APPLE CHICKEN	Sautéed chicken, apple, and sun-dried tomatoes in a white wine dijon sauce served with herb roasted potato	19.95
STUFFED CHICKEN	Whole chicken breast stuffed with goat cheese and spinach, basted with a red wine demiglaze served with hint-of-garlic mashed potatoes	19.95
CHICKEN PARMIGIANA	Chicken breast cutlet simmered in rich tomato sauce and coated with melted parmesan cheese served with linguini in tomato sauce	17.95
VEAL PARMIGIANA	Veal cutlet simmered in rich tomato sauce and coated with melted parmesan cheese served with linguini in tomato sauce	17.95
LIVER	Pan seared provimi liver with shallot red wine sauce served with hint-of-garlic mashed potatoes	19.95
LAMB SHANK	Slowly simmer with herbs, red wine, and tomatoes served with hint-of-garlic mashed potatoes	18.95
T-BONE STEAK	T-bone steak covered in a red wine peppercorn sauce served with hint-of-garlic mashed potatoes	22.95
BLACK ANGUS STEAK	Black angus striploin steak grilled to your preference, and basted with a with a red wine demiglaze served with hint-of-garlic mashed potatoes	22.95
RACK OF LAMB	Half rack of lamb, oven-roasted and basted with roasted garlic and mint demiglaze served with hint-of-garlic mashed potatoes	19.95

-- DO YOU HAVE A SWEET TOOTH? ASK ABOUT OUR SELECTION OF HOMEMADE DESSERTS --

-- A FIXED-PRICE MENU IS AVAILABLE SEVEN DAYS A WEEK --

-- SAMBUCAS ALSO PROUDLY SERVES BREAKFAST AND LUNCH SEVEN DAYS A WEEK -

sambucas on church

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