

# Dinner Menu

## Anti Pasti

**Caprese \$9.75** ♥

ripe tomato with buffalo mozzarella and red onions on a bed of mixed greens and infused basil EVOO

**Salsici e Rapini \$9.75**

Nonno's homemade sausage with rapini, roasted garlic and a little bite of chili pepper with a light tomato sauce

**Bruschetta \$6.75**

toasted Italian bread topped with fresh tomato, basil and herbs salsa with infused basil EVOO

**Impepata di Cozze \$12.00** ♥

steamed mussels in a white wine tomato herb sauce

**Jumbo Prawn Cocktail \$12.00**

large prawns with our house cocktail sauce

**Insalata di Mare \$12.00** ♥

calamari, cuttle fish, shrimps, octopus, marinated with a lemon EVOO fresh herb sauce, served on a bed of mixed greens

**Gamberi ai Ferri \$11.25** ♥

charbroiled shrimp in a lemon garlic herb EVOO sauce

**Calamari ai Ferri \$10.50** ♥

charbroiled squid in a lemon garlic herb EVOO sauce

**Salmon Affumicato \$11.00**

sweet onion, smoked Norwegian fjord salmon, capers and goat cheese

**Antipasto Misto for Two \$18.00**

prosciutto and salami, marinated olives, assorted cheese, artichoke hearts, roasted red peppers, marinated eggplants, tomatoes and buffalo mozzarella

**Bresaola \$13.00**

imported cured beef tenderloin carpaccio on a bed of greens with shaved parmesan cheese and drizzled truffle oil

**Lolli Pops \$12.00** ♥

grilled lamb lolli pops marinated in an Italian fresh herb citrus salsa and EVOO

**Tonno \$12.00** ♥

Ahi tuna seared with spicy/salt, finished with a smoked paprika aioli served over a tomato herb salsa

**Tagliere di Formaggi \$14.95**

assortment of cured Italian and Canadian cheese, marinated olive and dried figs

**Tagliere del Salumiere \$14.95**

prosciutto/spicy calabrese supresatta/bresaola cured beef tenderloin parmesan/dried figs/marinated olives

**Tagliere Mezzo e Mezzo \$16.95**

Selection of the previous two

## Zuppe

**Pasta e Fagioli \$5.50** ♥

artisan bean soup with a pancetta and peperocino

**Tortellini Brodo \$4.25**

cheese stuffed noodles in a light chicken broth

**Zuppe di Pesce \$16.00** ♥

an assortment of seafood seasoned with fresh herbs simmered in a light tomato fish stock

### Ask about our

Catering to your home or office

Private parties are available for 20 - 100 people

Gift Certificates for all occasions

## Insalate

**Pomodori con Cipolla \$8.25** ♥

ripe tomato, mixed fresh greens and spanish onions with balsamic vinaigrette

**Fresh Baby Spinach Salad \$11.99** ♥

baby spinach served with a hint of fresh lemon, EVOO, shaved parmesan and roasted sliced almonds

**Raw Veg Fresco \$8.99** ♥

Fresh tomatoes, peppers, carrots, zucchini and red sweet onions with a lemon herb EVOO

**Classic Caesar Salad \$7.25**

with grilled chicken \$14.75

**Grilled Salmon Salad \$12.99** ♥

grilled asparagus, ripe tomato and herb goat cheese with a lemon garlic herb vinaigrette

**Ahi Tuna Salad \$16.95** ♥

lightly grilled tuna served over mixed greens with tomato and red onion

**Insalata Gabbiano \$14.95** ♥

ripe tomato, spanish onions, olives, artichokes, red and yellow peppers and shaved parmigiana friulano cheese and ginger balsamic vinaigrette

## Primi Piatti Pasta

All pasta dishes are served with a house salad and fresh Artesian Italian bread.

♥ Whole wheat pasta substitution available

**Risotto del Giorno \$22.00**

creative risotto made by our chef's daily

**Parpadelle Fresco \$22.00** ♥

egg noodle with sauteed spinach roasted garlic and sliced fresh salmon in a light tomato sauce

**Parpadelle Pomodoro \$15.00** ♥

egg noodle parpadelle with a fresh tomato, basil sauce

**Fresh Parpadelle Gamberi e Gorgonzola \$18.00**

sauteed shrimp in a garlic herb gorgonzola cream sauce

**Fresh Linguine con Pesto \$19.00**

basil pesto, prosciutto and sauteed shrimps in a light cream sauce

**Whole Wheat Rigatoni alla Arrabiata \$15.50**

sauteed pancetta, capers and black olives in a spicy fresh tomato sauce

**Angiolotti Teo \$19.00**

Nonno's homemade sausage, shiitake mushrooms, light cream sauce and finished with truffle oil

**Gnocchi Formaggi \$16.00**

a select blend of savory cheeses melted in a light cream sauce

**Gnocchi alla Ragu \$16.00**

prosciutto, sauteed medley of mushrooms with our homemade bolognese sauce

**Whole Wheat Fettuccine alla Sophia \$19.00**

sauteed breast of chicken with roasted garlic, shiitake mushrooms and artichokes in a blush sauce

**Fresh Fettuccine alla Bella Donna \$18.00**

roasted sweet peppers, artichoke hearts, olives, capers and fresh tomato, garlic and EVOO

**Fresh Fettuccine/Risotto Pescatore \$22.00** ♥

sauteed shrimps, steamed mussels and calamari, seasoned with white wine and fresh herbs in a EVOO garlic sauce

**Whole Wheat Fettuccine del Capo \$19.00** ♥

whole wheat fettuccine with sauteed zucchini, red peppers, sweet onion, asparagus in a fresh tomato sauce tossed with goat cheese.

**Rigatoni Boscaiola \$17.00**

smoked ham, peas and mushrooms in a blush meat sauce

**Stuffed Lobster Ravioli \$22.00**

tossed with fried leeks, fresh herbs and sundried tomato, with a garlic EVOO sauce

For a healthy choice see our Heart Smart choices. ♥ EVOO Only using Extra Virgin Olive Oil.

We cater all events. Semi-private seating for 10 to 100 guests. Open 7 days for lunch and dinner.

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# Secondi Piatti

## Vitello

Milk fed Ontario choice veal

**Vitello Pizzaiola** \$19.50  
medallion of veal in a fresh tomato and oregano herb sauce

**Vitello con Funghi Misti** \$19.50 ♥  
medallions sautéed with a medley of mushrooms in a wine herb reduction

**Vitello Piccata** \$19.95  
breaded veal with a caper, artichoke and lemon EVOO sauce

**Vitello Saltimbocca alla Romano** \$19.00  
medallion of veal with prosciutto and sage in a white wine sauce

## Carne

Premium choice cuts of meat grilled on our open flame charbroiler

**Agnello ai Ferri** \$26.00 ♥  
grilled marinated lamb chops

**Filetto Gorgonzola** \$30.00  
Ontario AAA beef filet grilled on an open flame broiler with a gorgonzola cheese sauce

**Filetto Sante** \$27.00  
beef tenderloin medallions in a bourbon cream sauce with portobello mushrooms

**T-Bone Steak** \$29.00  
Ontario AAA 16 OZ. steak grilled with our porcini rub and finished with caramelized onions

**New York Strip** \$26.00  
Ontario AAA select centre cut grilled with our porcini rub and drizzled EVOO

**Pork Tenderloin** \$24.00 ♥  
Ontario fresh premium grilled pork tenderloin seasoned and finished with a balsamic glaze

**Costolletto Di Vitello** \$34.00  
Ontario AAA select cut veal chop grilled with our porcini rub and caramelized onions and EVOO

**Surf and Turf** \$36.99  
grilled beef filet with jumbo prawns and a lemon garlic herb sauce

## Pesci

Chefs selection of premium seafood

**Salmone ai Ferri** \$22.00 ♥  
salmon filet grilled to perfection with our special lemon garlic herb EVOO sauce

**Gamberoni ai Ferri** \$25.00 ♥  
charbroiled jumbo shrimps with our special house sauce

**Pesci Bianco con Pomodoro e olive** \$23.00 ♥  
pacific white fish sauteed with black olives, fresh spinach with a light tomato sauce

**Salmone Paradis** \$26.00 ♥  
blackened salmon filet with braised fennel in a reduced merlot roasted tomato sauce

**Blackened Tuna** \$26.00 ♥  
Cajun seared Ahi tuna with smoked paprika wasabi aioli

**Gamberoni in Saute** \$26.00 ♥  
jumbo shrimps sautéed with roasted red peppers, garlic, lemon, white wine and fresh grape tomatoes

**Mahi Mahi** \$25.00  
sesame seed crusted, baked with a lemon caper cream sauce

**Catch of the Day - Market Price** ♥  
chefs choice of fresh seafood weekly

## Pollo

Free range all natural chicken breast

**Petto di Pollo alla Spiedo** \$18.00 ♥  
marinated grilled breast of chicken lightly seasoned with rosemary and finished with EVOO

**Petto di Pollo alla Gabbiano** \$19.50  
breast of chicken sautéed with asparagus, red pepper and artichoke in a garlic blush sauce

**Petto di Pollo alla Marsala** \$19.50  
breast of chicken pan seared and finished with a sweet marsala wine sauce

**Involtini di Pollo** \$24.00 ♥  
stuffed chicken breast with goat cheese spinach and roasted red peppers with a roasted tomato and garlic sauce

## Sides

Rigatoni Pomodoro \$4.50

Rigatoni Bolognese \$4.50

Rigatoni Alio Olio \$4.50

Sautéed Mushrooms \$4.00

Gorgonzola Cream Sauce \$4.00

Rapini Sauteed with Garlic and EVOO \$3.00

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