



ANTIPASTI

Minestrone or Cream Soup of the Day	\$10
Italian Salad ● Lemon vinaigrette, balsamic glaze and fresh vegetable	\$11 es.
Kale Salad al Limone • Asiago, lemon vinaigrette, dried blueberries, pistachios	\$11
Parmigiana Fries Shoestring Fries, julienned zucchini and fried onion, parmesan, fine herbs.	\$11 ⁷⁵
Caesar Salad •*	\$12
Parmigiana Fondant Parmesan fondue with pasta chips.	\$12
Veal Meatballs (7) Napoletana sauce with arugula and marinated onion.	\$14
Spinach Artichoke Cheese Dip	\$16
Parmigiana Chicken Wings (6)	\$19
Arancini Fried risotto balls. Ask your server about the flavour.	\$19
Mozzarella Pomodoro Mozzarella fior di latte, tomato bruschetta, focaccia-style bread.	\$20
Calamari Fritti	\$21
Piatto di salumi to share	\$27

Prosciutto, Genoa salami, dry Napoli sausage, goat cheese spread, bruschetta, pizza dough

with herbs and condiments.



INSALATE MEAL

Caesar Salad • *

Grilled chicken breast +\$8 Grilled salmon filet +\$10 5 oz Italian crusted cod +\$9	ψιο
Kale Salad al Limone Asiago, lemon vinaigrette, dried blueberries, pistachios. Grilled chicken breast + \$8 Shrimp (10) + \$9 5 oz Italian crusted cod + \$9	\$18 ⁵⁰
Duck Confit and Goat Cheese Salad Seasonal lettuces, onion, cucumber, lemon vinaigrette, balsamic glaze. Sautéed mushrooms + \$3	\$28

SANDWICHES

Parmigiana Chicken Sandwich

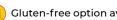
\$23

\$1850

Spolumbo's bread, chicken cutlet, Napoletana sauce, mozzarella, served with Parmigiana Fries or Caesar or Italian salad.















ANTIPASTI

Parmigiana and Truffle Fries O Julienne fries, parmesan, fine herbs, Asiago, Bernardini truffle salt with paprika.	\$15
Risotto with Truffles • Truffle oil, black truffle slices, white wine.	\$17
Truffle Cheese Fondue Parmigiana Fondant, Asiago, mozzarella, truffle oil, black truffle slices.	\$17
Beef and Truffle Tartare Asiago, arugula, capers, green onion, truffle oil, black truffle slices, Caesar dressing,	\$21



Gluten-free

fried lasagna strips.





PIATTI

Truffle and Mushroom Pizza	\$26
Truffle sauce, black truffle slices, button and Portobello mushrooms, pizza mozzarella cheese. Can also be served as a duetto: a half pizza with spaghetti from Bologna, or Napoletana sauce, or linguine Alfredo, or Caesar or Italian salad, or Parmigiana Fries.	
Mafaldina with Truffle Butter Green onion, truffle oil, truffle sauce, white wine, truffle slices.	\$28
Beef and Truffle Tartare Asiago, arugula, capers, green onion, truffle oil, black truffle slices, Caesar dressing, fried lasagna strips.	\$37

green onion, grilled vegetables, Parmigiana Fries.

Gluten-free penne option +5\$

PIZZE E DUETTOS

and pizza mozzarella cheese.

DUETTOS: For the price of a regular pizza you can order half a pizza and your choice of spaghetti of Bologna or spaghetti with Napoletana sauce, or linguine Alfredo, or Caesar or Italian salad, or our Parmigiana Fries.

Primavera	\$22
Tomato sauce, basil, arugula, onion, zucchini,	
tomatoes, pizza mozzarella cheese.	

Pesto and Goat Cheese \$23 Tomato sauce, fresh basil, onion, Kalamata olives, tomatoes, roasted red peppers, pesto, goat cheese and pizza mozzarella cheese.

Salsiccia e Portobellos	\$23
Tomato sauce, fresh basil, spicy Italian sausage,	
Portobello mushrooms, onion, rosemary	

House Americana	\$2350
Tomato sauce, fresh basil, pepperoni, mushrooms,	
green pepper, pizza mozzarella cheese.	

Pomodoro e Formaggio	\$25
Tomato sauce, basil, Parmigiana Fondant, tomatoes, mozzarella fior di latte,	
pizza mozzarella cheese.	

Meat Lover's	\$25
Tomato sauce, basil, spicy Italian sausage, veal	
meatball, bacon, onion, pizza mozzarella cheese.	

Prosciutto and Arugula	\$25

iomato sauce, fresh basii, pizza mozzarelia	
cheese, olive oil. Goat or Asiago cheese + \$2.50	

Chicken Pesto and Arugula	\$25
Pesto genovese, mozzarella, diced chicken,	
mozzarolla fior di latto rod opion, arugula	

mozzarena nor di latte, red omon, arugula.	
Truffle and Mushroom	\$26
T (C) 1 1 1 1 1 CO 1: 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	

_ ,	
Portobello mushrooms, pizza mozzarella cheese.	
Traine sauce, black traine shees, battori aria	

Duck Confit	
Honey, green and red onions, pizza	

mozzarella cheese.

All whole pizzas are available with a gluten-friendly crust + \$4

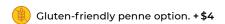
PASTA & RISOTTI

Roasted Tomato, Nuts	\$23
and Shiitake Spaghetti •	

There may be health risks associated when consuming this meal. If you suffer from chronic allergic reaction to nuts, you should not order this meal.

Spaghetti of Bologna • \$23

With braised meat tomato ragù sauce. Meatballs (7) + \$7 Italian sausage + \$4





\$26













Lasagna grandiosa Seafood Linguine
Linguine Alfredo • Cream, parmesan, Asiago and green onion. Grilled chicken breast +\$8 Italian sausage +\$4
Penne primavera • Zucchini, Kalamata olives, onion, tomatoes, arugula, kale, green onion, Napoletana sauce, pesto, wine.
Ravioli salsa rosa Cheese-filled raviolis, cream, parmesan, tomatoes, basil. Shrimps (10) + \$9
Penne calabrese piccante • Spicy Italian sausage, onion, Kalamata olives, arrabbiata sauce.
Penne Prosciutto Arugula • Green onion, tomatoes, wine, Asiago or goat cheese.
Carbonara •
Mafaldina pasta, cream, parmesan, bacon, green onion, egg yolk. There may be health risks associated when consuming raw animal protein products such as shellfish. If you suffer from chronic illness of the liver, heart or blood, or if you are pregnant or if you have other immune disorders, you should eat these products fully cooked.

oven-roasted cod, herb and roasted garlic crust, served over linguine with pesto, tomatoes, green onion, basil, wine, Napoletana sauce, or over a Caesar or Italian Salad.	
Penne with Duck Confit • Zucchini, green onion, goat cheese, roasted red peppers.	\$28
Linguine with Shrimp • Roasted red peppers, Napoletana sauce, tomatoes, Kalamata olives, garlic, green onion.	\$28
Penne Alfredo with Pesto and Grilled Chicken Alfredo sauce, pesto, cherry tomatoes, mushrooms, zucchini, grilled chicken breast and wine.	\$29
Seafood Linguine Shrimp, mussels, scallops, Napoletana sauce, cream, parmesan cheese, white wine.	\$34
Vegetables and Goat Cheese Risotto White wine, Genovese pesto, zucchini, kale, roasted red peppers, cherry tomatoes, shallots.	\$27
Shrimp and Arugula Risotto • White wine, tomatoes, green onion, garlic.	\$31

Italian Crusted Cod (5 oz)

LASAGNA

\$23

\$23

\$25

\$26

\$26

\$28

Lasagna tradizionale \$25

Layers of fresh lasagna baked in the oven with our braised meat tomato ragù sauce and melted Parmesan.

OVE OF

FOR THE

\$27

Every time you order our Lasagna tradizionale, \$1 is donated to the local community organization supported by this restaurant.

\$24 Roasted Tomato, Nuts and Shiitake Mille-Feuilles Lasagna

Fresh pasta and a creamy cheese sauce. Accompanied by our Shiitake sauce, roasted tomatoes and nuts, arugula and Asiago cheese.

Mille-Feuilles Lasagna with Shrimp \$29

Fresh pasta and creamy cheese sauce on a bed of Napoletana sauce, garnished with rosé sauce shrimp, arugula and Asiago cheese.

\$33 Lasagna grandiosa

Layers of fresh pasta, covered in parmesan breadcrumbs, and served with our three delicious sauces: Napoletana, braised meat tomato ragù, and Alfredo. Vegetarian option: replace the braised meat tomato ragù sauce with our roasted tomato, nuts and shiitake sauce.

CARNI E PESCI

Italian Feast for Two \$70

Certified Angus Beef® steak (9 oz) grilled with Sicilian sea salt, spicy Italian sausages, garlic shrimp, grilled vegetables, Parmigiana Fries.



\$30

\$30

\$34

\$40

\$42

Chicken Parmigiana

Napoletana sauce au gratin, grilled vegetables, a choice of spaghetti of Bologna or Caesar or Italian salad.



Grilled Chicken Rosmarino

Roasted garlic sauce, grilled vegetables, and a choice of linguine and sautéed zucchini, or Parmigiana Fries, or sautéed vegetables alla Pacini.



Grilled Atlantic salmon, piccata sauce with wine, capers and tomatoes, with pesto linguine and grilled vegetables.



Veal scallopini, roasted garlic sauce, prosciutto, mushrooms, green onion, grilled vegetables with choice of Parmigiana Fries or linguine Napoletana.

Grain-fed Veal with Truffles and Mushrooms

Veal scallopini truffle sauce, black truffle slices, wine, Paris and Portobello mushrooms, green onion, grilled vegetables, Parmigiana Fries.

Steak with Sea Salt from Sicily (9 oz)

Certified Angus Beef® on arugula, with Parmigiana Fries and grilled vegetables.



Grilled lemon, arugula, with our Parmigiana Fries and grilled vegetables.



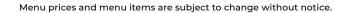
\$41

•



Prefer gluten-friendly?

To accompany these grilled dishes (except the Italian Feast for Two), in addition to grilled vegetables, replace the fries or linguine with crouton-free Caesar salad or kale al limone salad, or balsamic vinegar glazed vegetables.





SUPPLEMENTI

Italian Feast for Two

Bread Bar® (with entrée) Goat cheese Au gratin Half Italian sausage Veal meatballs (7) Grilled chicken breast	+ \$4 + \$2 ⁵⁰ + \$4 + \$4 + \$7 + \$8
9	+\$4
Veal meatballs (7)	+ \$7
Grilled chicken breast	+\$8
5 oz Italian crusted cod	+ \$9
Shrimp (10)	+ \$9
Grilled salmon filet	+ \$10



Gluten-friendly

All our gluten-friendly dishes are made with gluten-friendly ingredients. However, due to possible cross-contamination, they may contain traces. These dishes are primarily meant for People wishing to avoid gluten, not for those who are severely allergic or intolerant.