

## ANTIPASTI

Minestrone Soup	\$7
Kale Salad al Limone	\$8
Asiago, lemon vinaigrette, dried blueberries, pistachios.	
Caesar Salad	\$8
Parmigiana Fondant	\$8
Parmesan fondue with pasta chips.	
Parmigiana Fries	\$8
Matchstick fries, julienned zucchini and fried onion, parmesan, fine herbs.	
Arancini	\$13.50
Fried risotto balls. Ask your server for the flavour.	
Calamari fritti	\$16

## PIZZE E DUETTOS

**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 gnocchi arrabiata, or an Italian or Caesar salad, or our Parmigiana Fries.



All whole pizzas are available with a gluten-free crust except the Meat Lover's and Mushroom and Truffle Oil pizzas. + \$2.50

Pomodoro e Formaggio	\$16
Tomato sauce, basil, Parmigiana Fondant, tomatoes, pizza mozzarella cheese.	
Americana	\$16
Tomato sauce, basil, pepperoni, mushrooms, green pepper, pizza mozzarella cheese.	
Meat Lover's	\$17
Tomato sauce, basil, Italian meatball, Italian sausage, meatballs, bacon, onion, pizza mozzarella cheese.	
Mushrooms and Truffle Oil	\$16
Mushroom sauce with black truffle oil, Paris and portobello mushrooms, pizza mozzarella cheese.	
Pesto and Goat Cheese	\$16
Tomato sauce, fresh basil, onion, black olives, tomatoes, roasted red peppers, pesto, goat cheese and pizza mozzarella cheese.	
Salsiccia e Portobellos	\$19
Tomato sauce, basil, spicy Italian sausage, portobello mushrooms, onion, rosemary and pizza mozzarella cheese.	
Prosciutto and Arugula	\$16
Tomato sauce, basil, pizza mozzarella cheese, olive oil. Goat or Asiago cheese + \$2.50	

## INSALATE (Meal)

Caesar Salad	\$16
Shrimp (5) + \$5	
Chicken breast + \$6	

## SANDWICHES NEW!

Mediterranean Chicken Sandwich	\$16
Focaccia bread, pesto, kale, chicken breast, roasted red peppers and black olives, served with Parmigiana Fries or Caesar salad.	
Formaggio & Polpette Sandwich	\$16
Focaccia bread, Goat or Asiago cheese, meatballs, Napoletana sauce, arugula and pickled red onions, served with Parmigiana Fries or Caesar salad.	
Italian Sausage Sandwich	\$16
Focaccia bread, Napoletana sauce, pizza mozzarella cheese, Italian Spolumbo's Sausage, green onions and arugula, served with Parmigiana Fries or Caesar salad.	
Steak and Grilled Onion Sandwich	\$19.50
Focaccia bread, steak, pesto, grilled onion and pizza mozzarella cheese, served with Parmigiana Fries or Ceasar Salad.	

## SIDE DISHES

Goat cheese	\$2.50
Au gratin	\$3
Italian crusted cod (5 oz)	\$7
Chicken breast	\$6
Bread Bar® (with entrée)	\$3.50



Prosciutto and Arugula Pizza



All our gluten-free dishes are made with gluten-free 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.

## PASTA

- Spaghetti of Bologna\*** \$16  
Meat and tomato sauce.  
Meatballs (5) +\$5  
Italian sausages +\$2.25
- Linguine Alfredo\*** \$16  
Cream, parmesan, Asiago and green onion.  
Grilled chicken breast + \$6  
Italian sausages +\$2.25
- Linguine Carbonara\*** \$19  
Cream, parmesan, bacon, green onion, raw egg yolk.
- Penne Prosciutto Arugula\*** \$16  
Green onion, tomatoes, wine, Asiago or goat cheese.
- Seafood Linguine\*** \$27  
Shrimp, mussels, clams, scallops, Napoletana sauce, cream, parmesan cheese, white wine.
- Penne Primavera\*** \$16  
Zucchini, black olives, onion, tomatoes, arugula, kale, green onion, Napoletana sauce, pesto, wine.
- Penne calabrese piccante** \$16  
Spicy Italian sausage, onion, black olives, arrabiata sauce.
- Italian Crusted Cod (5 oz)** \$20  
Oven-roasted cod, herb and roasted garlic crust, served over linguine with pesto, tomatoes, green onion, basil, wine, Napoletana sauce, or with Caesar salad.

**NEW AND EXCLUSIVE**

- Mille-Feuilles Lasagna, sauce of Bologna** \$18  
Fresh pasta and creamy cheese sauce on a bed of Napoletana sauce, garnished with sauce of Bologna, arugula and Asiago cheese.

**NEW AND EXCLUSIVE**

- Mille-Feuilles Lasagna, rosée sauce** \$18  
Fresh pasta and creamy cheese sauce on a bed of Napoletana sauce, garnished with rosée sauce, arugula and Asiago cheese.  
Shrimp (5) + \$5

**NEW AND EXCLUSIVE**

- Mille-Feuilles Lasagna, Napoletana sauce** \$18  
Fresh pasta and creamy cheese sauce on a bed of Napoletana sauce, garnished with Napoletana sauce, arugula and Asiago cheese.



## SIDE DISHES

- Au gratin \$3
- Meatballs (5) \$5
- Italian sausages \$2.25
- Sautéed mushrooms \$3
- Goat cheese \$2.50

## BEVANDE (Beverages)

- |   |               |                 |
|---|---------------|-----------------|
| <b>DRAUGHT BEER</b>                             | Glass (10 oz) | Glass (20 oz)   |
| Kokanee Gold                                    | \$7           | \$9             |
| Goose Island IPA                                | \$7           | \$9             |
| Stella Artois                                   | (11 oz) \$8   | (17 oz) \$10    |
| Ask server for other selections                 |               |                 |
| <b>BOTTLED BEER (11 oz)</b>                     |               |                 |
| Big Rock  | \$7           |                 |
| Budweiser                                       | \$7           |                 |
| Wild Rose Wraspberry Ale                        | \$7           |                 |
| Ask server for other selections                 |               |                 |
| Corona  | \$8           |                 |
| Peroni  | \$8           |                 |
| <b>COOLER (11 oz) AND CIDERS</b>                |               |                 |
| Ask server for selections                       | \$8           |                 |
| <b>SANGRIA</b>                                  | Glass (10 oz) | Pitcher (48 oz) |
|   | \$8           | \$26            |
| <b>SPIRITS (1 oz)</b>                           |               |                 |
| Vodka, Rum, Gin, Tequila,                       | \$7+          |                 |
| Scotch, Rye                                     | \$7+          |                 |
| <b>PREMIUM SPIRITS (1 oz)</b>                   | \$8+          |                 |
| Ask server for current selection and prices     |               |                 |
| <b>REFRESHMENTS</b>                             |               |                 |
| Soft Drinks (Pepsi, 7UP, etc.)                  | \$3           |                 |
| Iced Tea  | \$3           |                 |
| Lemonade  | \$3           |                 |
| San Pellegrino Orange/Lemon (can)               | \$5           |                 |
| San Pellegrino Italian Carbonated Water (25 oz) | \$7           |                 |

## GLUTEN-FREE



\*Gluten-Free Penne + \$2

Gluten-Free Bread Available on request \$2.50

Due to the possible risk of cross contamination, all our gluten-free dishes are for people wishing to avoid gluten and not for those with severe gluten allergies or intolerances.



# WINE AND COCKTAILS

## COCKTAILS \*\* Alcohol-free versions available \$5

<b>Cosmocini (2 oz)</b> Lemon Vodka, Cointreau, white cranberry juice, basil.	\$9	<b>Caipirinha (1.5 oz)</b> Leblon Rum, lime, brown sugar, tonic.	\$9
<b>Russian Standard Moscow Mule (1.5 oz)</b> Russian Standard Vodka, ginger syrup, with lemon juice.	\$9	<b>Purple Passion Fizz (2 oz)</b> Hypnotiq, Alize Red Passion served with ginger ale, shaken with citrus juice.	\$9
<b>Pacini Mojito (1.5 oz)</b> Rum or Vodka served with lime juice, basil leaves, simple syrup and a splash of club soda.	\$9	<b>Limonata** (1.5 oz)</b> Mandarin Vodka, Limoncello, white cranberry juice, lemon juice and basil.	\$9
<b>Cranberry Mojito** (1.5 oz)</b> Rum, lime, simple syrup, cranberry juice, mint.	\$9	<b>Italian Sangria (3.5 oz)</b> Aperol, white cranberry and grapefruit juice, simple syrup and Prosecco.	\$10
<b>October Lime (1 oz)</b> Raspberry Vodka served with lemonade and orange juice, shaken and served on the rocks.	\$9	<b>Signature Caesar** (1.5 oz)</b> Lemon Vodka, cucumber puree, balsamic reduction, spices.	\$10
<b>Red Rooster (1 oz)</b> Infusions Raspberry Vodka shaken with cranberry and orange juices.	\$9		

## CARTA DEI VINI (Wine List)

### SPUMANTI (Sparkling)

	(6 oz)	(9 oz)	btle
Zonin Prosecco Cuvée 1821 Piccolo Veneto, Italy	7 oz	\$13	
Zonin Prosecco Cuvée 1821 Veneto, Italy	\$9	\$37	

### ROSSO

	(6 oz)	(9 oz)	btle
Ruffino Chianti Sangiovese, DOCG, Tuscany, Italy	\$9	\$13	\$35
Ventiterre Montepulciano d'Abruzzo Italy	\$9	\$13	\$36
Masi Modello Refosco/Merlot, Venezia, Italy	\$10	\$14	\$37
Cono Sur Cabernet-Sauvignon/Carmenère, Chile (organic wine)	\$10	\$14	\$38
Rocca di Montemassi Le Focaiè Sangiovese/Maremma, Tuscany, Italy	\$12	\$16	\$45
Ripasso Valpolicella Superiore Zonin, Veneto, Italy			\$46
Inniskillin Merlot Reserve Okanagan Estate, Canada			\$47
Castello di Albola Chianti Classico, Tuscany, Italy			\$49
Bonterra Cabernet Sauvignon, California, United States (organic wine)			\$52
Beni Di Bataciolo Barolo, Piedmont, Italy			\$62
Osoyoos Larose "Le Grand Vin", Merlot/Cabernet-Sauvignon/Petit Verdot/ Cabernet Franc/Malbec, Okanagan Valley, Canada			\$90

### DELLA CASA

	(6 oz)	(9 oz)	btle
House Wine Citra Rosso Montepulciano, Italy	\$7	\$9	\$34 (1 liter)
House Wine Citra Bianco Trebiano, Italy	\$7	\$9	\$34 (1 liter)

### BIANCO

	(6 oz)	(9 oz)	btle
Ruffino Orvieto Classico, Italy			\$35
Ventiterre Pinot Grigio, Venezia, Italy	\$9	\$13	\$36
Zonin Il Giungio Veneto, Italy	\$10	\$14	\$38
Masi Masianco Verduzzo/Pinot Grigio, Venezia, Italy	\$11	\$15	\$39
Jackson-Triggs Riesling Okanagan Estate, Canada			\$43
Oyster Bay Chardonnay, New Zealand	\$12	\$16	\$44
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	\$13	\$17	\$48

### VINO ROSATO

	(6 oz)	(9 oz)	btle
La Vieille Ferme Rosé, Cinsault/Grenache/Syrah, Rhone Valley, France	\$8	\$12	\$32