

## Antipasti | Zuppe | Insalate

Antipasti of Italian cold cuts, cheeses, marinated Vegetables, olives .....	11
Baked Polenta with Wild mushroom sauté, grated Pecorino.....	11
Jumbo Shrimp sautéed with roasted garlic, cream, white wine, Italian parsley.....	11
Wild mushroom and prosciutto Risotto croquettes, fresh Mozzarella centre, warm tomato, basil pesto Genovese sauce .....	10
Bruschetta brushed with garlic, topped with fresh herbs, chopped tomato, Friulano & Parmigiano.....	8
Fresh local Mussels sautéed with onion, garlic, Tomato, basil pesto, white wine.....	10
Pan seared Scallops, breadcrumbed, sundried tomato pesto, splash of cream, Arugula .....	11
Snails sautéed with garlic, onion, Tomato, savoy cabbage, housemade Salsiccia, espagnole sauce.....	11

Roman Style Artichokes crusted with garlic infused focaccia crumbs, chili Aioli .....	10
Nova Scotia smoked salmon Carpaccio, capers, thin slice red onions, E.V. olive oil, balsamic drizzle, garlic crostini .....	12
Wild mushroom soup.....	9
Tomato Roasted garlic soup.....	9
Italian seafood Zuppa.....	10
Classic Caesar salad, crisp bacon, focaccia croutons, homemade dressing, Parmigiano dusting.....	10
Spinach salad with Roasted chicken, fresh tomato, honey pinenut dressing, grated Parmigiano .....	10
Red & Green shredded Cabbage, Warm dressing of bacon, roasted garlic, E.V. olive oil, balsamic, Parmigiano.....	10
Marinated Grilled Vegetables, organic greens, Goat cheese, balsamic vinaigrette.....	10
Radicchio, Endive, Arugula misto, lemon vinaigrette, shaved Parmigiano .....	10

## Pizze | Focacce

Thin crust pizza, tomato, basil Pesto Genovese, Mozzarella di Bufala.....	15
Thin crust pizza, roasted Chicken, fresh spinach, caramelized onions, sundried tomato pesto, Fontina .....	15
Thin crust pizza, Wild mushrooms, pancetta, arugula, Asiago cheese, balsamic drizzle .....	15
Thin crust pizza, housemade Italian Salsiccia, caramelized onions, tomatoes, Mozzarella .....	15
Thin crust pizza, Artichokes, garlic roasted cherry tomatoes, asparagus, grilled zucchini, basil pesto, Fontina .....	15
Lingue di Pizza, 'doppio Melanzane', with Tomato, oregano, oven roasted eggplant, Montasio, topped with thinly sliced flash-fried eggplant, fresh herbs .....	15

Focaccia with grilled housemade Salsiccia, Pepperonata, caramelized onions, Provolone.....	14
Focaccia with free range Chicken, crispy pancetta, avocado, arugula, chili aioli .....	14
Focaccia with slow roasted Lamb, caramelized onions, Fontina, fresh greens, local honey Dijon aioli.....	14

**Focaccia sandwiches come with mixed greens splashed with herbed vinaigrette.**

**Spinach or Caesar salad may be substituted for an additional .....** 2

## Paste Asciutte Fatte in Casa

Handmade Ravioli filled with roasted chicken, wild mushrooms & Cambozola, Mushroom sherry cream sauce .....	15
Fettuccine, red wine braised Lamb, fresh herbs, grated Pecorino .....	16
Spaghettini, E.V. olive oil, garlic, Italian parsley, chilies, Parmigiano.....	14
Tagliatelle with homemade tenderloin Ragù, Parmigiano .....	15
Rigatoni, Pancetta, onions, tomato, black olive pesto, topped with Goat cheese.....	15
Farfalle, Prosciutto di San Daniele, sweet peas, cream, Parmigiano .....	15
Rigatoni, homemade Ragù, wild mushrooms, basil Pesto Genovese, cream, 'al Forno', Mozzarella, focaccia crumbs.....	15
Handmade lasagna, layered, braised Chicken, spinach, Ricotta, Mozzarella di Bufala, besciamella, tomato .....	16

Paglia e Fieno 'al Alfredo', crimini mushroom Ragù, Parmigiano.....	16
Spaghettini alla Carbonara .....	15
Penne, housemade Italian Salsiccia, brown sugar roasted Pumpkin, cream, topped with rosemary infused fresh ricotta .....	16
Fettuccine, Four Italian cheeses 'alla Sabbia', chopped sundried tomato, herbed focaccia crumbs.....	17
Tagliatelle, Jumbo Shrimp, Mussels, Scallops, Local Lobster, garlic, tomato, cream, sherry splash .....	18
Cheese Tortellini, Pancetta, arugula, cream, Parmigiano.....	16
Linguine, Fresh Local Lobster, roasted garlic, sherry, tomato, cream, fresh chives.....	18
Farfalle, roasted garlic, Pepperonata, tomato, chilies, melted Mozzarella di Bufala .....	16

## Corso Principale

Chargrilled Atlantic salmon, lemon aioli, honey charred fresh lemons, atop arugula.....	22
Free Range chicken breast stuffed with toasted almonds, pumpkin, ricotta, Chianti-enhanced pan jus.....	22
Pan seared Haddock, fresh Nova Scotia lobster sauce .....	23
Chargrilled Beef Tenderloin, 12-year old balsamic caramelized onions, demi-glace sauce .....	26
Provimi Veal Scaloppine, Prosciutto di San Daniele, Mozzarella di Bufala, demi-glace, tomato, sweet Vermouth reduction .....	24
Roasted Pancetta wrapped Pork Tenderloin, browned garlic & sherry spiked cream sauce .....	22
Traditional Burridda, Jumbo shrimp, scallops, lobster, mussels, salmon & haddock stewed with sweet peppers, garlic, onions, white wine, fresh herbs, tomato .....	24
Lamb Shank 'al Cartoccio', braised root vegetables, red wine, Porcini mushrooms, fresh herbs .....	25

Halibut wrapped with prosciutto, seared, sundried & fresh tomato pesto, white wine, splashed with cream.....	23
Provimi Veal Scaloppine, wild mushrooms, red wine, fresh herbs, Pan Roasted Polenta .....	24
Marinated Rack of Lamb, garlic infused focaccia crumb crust, demi-glace Port wine sauce.....	27

**Corso Principale come with rosemary roasted potatoes, ever-changing vegetable.**

## Supplemento

Penne, tomato, basil Pesto Genovese .....	7
Fettuccine, cream, Parmigiano .....	7
Additional rosemary roasted potatoes, ever-changing vegetable.....	5
Add-ons and extras, per item.....	3

## Grazie e Buon Appetito

**We are passionate about food - everything we cook is handmade, fresh and made to order.  
Please let us know if you have any dietary considerations.**