

Chef Gianfranco has minimized our Spring and Summer Dinner Menu to invite **SPECIALS OF THE DAY** which will include fresh homemade pastas, fish and meat entrees emphasizing on the expected quality, our guests have come to enjoy!

Antipasti

Bruschetta Calabrese ~ 6.

Toasted rustic bread with mozzarella, seasoned diced tomatoes & Italian herbs

Calamari alla Griglia ~ 13.

Pan seared & sautéed with onions, garlic, grape tomatoes, sweet peppers & a drizzle of chardonnay

Calamari Fritti ~ 11.

Lightly dusted & crisp fried served w spicy salsa

Cozze in Padella ~ 11.

Mussels sautéed with onions, basil & garlic in our signature tomato broth

Brie al Forno ~ 9.

Brie cheese wrapped in phyllo pastry oven baked and topped with our signature Cumberland sauce

Carpaccio di Manzo ~ 13.

Certified angus beef tenderloin over a bed of arugula topped with fresh lemon jus & extra virgin olive oil

Carpaccio di Pesce - ask your server/host!

Il Gran Piatto all'Italiana ~ 15.

Selection of prosciutto, sopressata, capicollo, giardiniera & tastings of selected Italian artisan cheeses

Antipasto Platter available for the table ~ (ask your server/host)

Using the finest local and regional ingredients whenever possible!

Buon cibo, buon vino, buoni amici!

Insalate

Insalata del Contadino – 9.

Fresh tomatoes, red onions, cucumbers, mini bocconcini & hearts of celery tossed in with Italian herbs, extra virgin olive oil & red wine vinegar

Insalata Cesare – 8.

Fresh crisp romaine hearts tossed in our homemade creamy dressing topped with shavings of parmiggiano cheese

Insalata Mista del Sole – 13.

Medley of micro greens, red onion rings, kiwi, mandarin oranges & strawberries tossed in blueberry/strawberry vinaigrette

Caprese di Bufala (d.o.p.) – 15.

Mozzarella di bufala imported from Italy over a bed of fresh arugula, heirloom tomatoes (when available) pesto, fresh basil & extra virgin olive oil

Insalata Meditteranea – 10.

Arugula leaves tossed in lemon dressing with sweet pear, walnuts & shavings of parmiggiano.

In southern Italy, it's a daily custom to gather around a table and enjoy a wonderful meal with family and friends.

To take the time to laugh, love, share in good company and savour deliciously simple recipes, made from the finest ingredients!

Chef Gianfranco is very much apart of Roman culture & society, transmitting emotions through a balance of aromas, flavors and colours!

Buon Appetito!

The art of Pasta

Spaghetti Aglio e Olio (peperoncino) oppure al Pomodoro

Spaghetti tossed in garlic & olive oil ~ \$10. OR Signature Tomato Basil Sauce-\$13.

Gnocchi alla Bolognese ~ 14.

Homemade potato dumplings tossed in our signature ground veal sauce

Ravioli del Giorno-(ask your server/host)

Risotto ai Funghi ~ 19.

Medley of wild mushrooms tossed in carnaroli risotto topped with a wedge of parmiggiano reggiano cheese

Pappardelle alla Amatriciana ~ 15.

Pappardelle tossed with Bermuda onions, selected Italian bacon red wine & tomato filet

Penne alla Vodka ~ 16.

Penne tossed with bacon & onions in our flambéed vodka tomato cream sauce

Fettuccine con un Twist ~ 17.

Sliced chicken spears and jumbo tiger shrimps with sun-dried tomatoes & fire roasted sweet peppers in aglio e olio over a bed of fettuccine

Linguine con frutti di mare ~ 23.

Mixed medley of seafood over a bed of linguine in our tomato broth
or garlic, olive oil and white wine

Whole wheat & Gluten free pastas are available, add \$3.00 per portion.

Dear Guest, exceptional food takes time and every meal on our menu is prepared fresh to order. **Please allow sufficient time.** If there is anything you desire that is not on our menu, just ask! Please advise your server/host of any food allergies in advance.

Piatti Principale

Vitello ai Funghi Esotici ~ 20.

Tender Veal scaloppini pan seared with king oyster mushrooms, shitake and cremini in marsala reduction

Scaloppine di Vitello alla Pizzaiola ~ 17.

Tender Veal scaloppini pan seared with olives, capers & lightly spicy tomato broth

Vitello oppure Melanzana alla Parmiggiana ~ 19./16.

Tender veal scaloppini sautéed in light wine pomodoro sauce, topped with fresh basil & mozzarella cheese or eggplant parmiggiana

Pollo al Limone e vino bianco ~ 17.

Grain fed Chicken medallion pan seared in lemon & white wine sauce

Chicken Supreme oven baked (ask your server/host)

Costolette d'Agnello ~ 31.

Premium Australian lamb rack chops grilled & drizzled with rosemary and red wine reduction

Bistecca di Manzo ~ 29.

12 oz. Certified Angus AAA Striploin centre cut grilled to your liking

Filetto di Manzo ~ 32.

8 oz. Certified Angus AAA Beef Tenderloin grilled to your liking

Above entrees are served with chef's potatoes & freshly picked seasonal vegetables.

Pesce

Zuppa di Crostacei e Molluschi ~ 37.

Medley of fruits of the sea ~ jumbo tiger shrimps, sea scallops, mussels, clams, calamari & king crab legs in white wine sauce sprinkled with seasoned crumbs and oven baked!

Fresh Fish daily ~ Market availability, please ask..