

Antipasti

Bruschetta alla Calabrese

Toasted rustic homemade bread with marinated diced tomatoes & Italian herbs -5

Calamari Fritti or Calamari alla Griglia

Calamari lightly dusted and crisp fried served with spicy caper salsa or Calamari alla Griglia sautéed with bermuda onions, garlic, grape tomatoes, capers, sweet peppers and a drizzle of chardonnay - 11

Cozze Osteria

Mussels from Fundy Bay sautéed w onions, garlic in our signature basil tomato broth 11

Bresaola Affumicato con Barbabietola

Smoked cured beef loin slices over beet carpaccio & endives accented with truffle oil - 12.

Antipasto Osteria

Marinated and grilled zucchini, eggplants, barbequed sweet peppers, olives, prosciutto, smoked bresaola and wedges of asiago cheese accompanied with a warm herb focaccia - 14

Insalate

Insalata Mista

Mixed organic greens drizzled in our sherry shallot vinaigrette topped with fresh grape tomatoes - 7

Insalata Cesare

Fresh crisp romaine hearts in our special homemade creamy dressing topped with shavings of parmiggiano and sun-dried tomato crostini - 7

Caprese di Bufala

Mozzarella di bufala with fresh beefsteak tomato slices and fresh basil leaves topped with extra virgin olive oil and drizzled with balsamic glaze - 14

Insalata del Sud

Rocket organic greens, dried berries and apricots with fresh grapefruits in our champagne citrus vinaigrette topped with warm goat cheese phyllo crisps - 14

Using the finest local and regional ingredients whenever possible!

Pasta

Fettuccine con un Twist

Sliced Chicken spears and jumbo Tiger Shrimps tossed with sun-dried tomatoes and sweet peppers in aglio olio over a bed of fettuccine ~ 17

Penne con Saliccia Calabrese

Spicy Italian sausages tossed with penne in our rich tomato basil sauce ~ 15

Rotolo Casareccia

Sprin

Spinach & ricotta cheese filled homemade pasta rolls topped in our rose sauce ~ 15

Crepe di Funghi

Medley of sautéed mushrooms & onions duxelle smothered with gorgonzola cream sauce and topped with a grilled oyster cluster ~ 16

Manicotti con Zucca

Crepes stuffed with fresh butternut squash puree and mascarpone drizzled in cream sauce ~ 15

Linguine con frutta di Mare

Fruits of the sea in herbed tomato basil broth or garlic, extra virgin olive oil & white wine 24

Gnocchi al Forno

Homemade potato dumplings in tomato basil sauce topped w asiago shavings & finished in the oven 17

Risotto con Funghi Selvatici

Medley of wild mushrooms, truffle infusion topped with shavings of porcini mushrooms and wedge of parmiggiano cheese ~ 21

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.

Whole Wheat, Gluten Free and 100% Kamut pastas are available add \$3.00 per portion.

Piatti Principale

Vitello Marinara

Veal tenderloin oven seared and topped with blackened scallops in our port reduction – 20

Vitello Parmiggiana ***** oppure***** Eggplant Parmiggiana Tender veal scallopini breaded & topped with mozzarella cheese in our tomato basil sauce – 18

Vitello al Limone

Veal tenderloin oven seared with lemon & lime sauce – 18

Vitello tutto Funghi

Veal tenderloin oven seared with medley of wild mushrooms in our marsala reduction – 19

Involtini di Pollo

Rolled grain fed chicken breast filled w prosciutto, asiago cheese & sage topped with a rosemary jus – 17

Pollo Supreme

Herbed grain fed Chicken supreme grilled al mattone topped with natural jus – 17

Filetto di Maiale

Pork tenderloin oven seared and topped with apricots & herb stuffing – 18

Bistecca

Certified NY angus striploin steak grilled & finished with classical peppercorn sauce – 25
Carefully selected & aged for superior flavor and tenderness!

Filet Mignon

Marinated & grilled certified angus beef tenderloin topped with oyster cluster, gorgonzola & amortillado reduction – 28 (add 6 oz. Lobster Tail – 39)

Agnello

Herb crusted with rosemary demi reduction

Half Rack – 24

Full Rack – 35

All above entrees are served with seasonal fresh vegetables and chef's choice of potatoes!

Pesce

Sfoglia di Capesante e Gamberoni

Jumbo tiger shrimps and sea scallops oven seared in our pernod cream sauce
over puff pastry ~ 19

Filetto di Salmone cotto in Camicia

Poached salmon filet in lemon citrus, mayo and cucumber dill salad ~ 21

Zuppa di Pesce

Medley of fresh fish and shell seafood topped with our lightly spicy bouillabaisse broth ~ 29

Pesce del Giorno

Fresh fish prepared daily ~ Please ask your server (Market Price)

Antica Osteria Italian Ristorante

Your destination for Special Functions

Catering Available

Carry - Out

Gift Certificates

Online Reservations

www.anticaosteria.ca