



## Zuppe e Insalata

### **Soup of the Day**

Prepared daily using our fresh ingredients; a great start to any meal. Served with warm focaccia.

7

### **Tender Greens**

Mixed greens, tomatoes, red onions and cucumbers, tossed in mango vinaigrette.

9

### **Caesar**

Romaine, focaccia croutons, cured prosciutto, asiago and our own creamy Caesar dressing.

10

### **Summer Salad**

Strawberries, toasted almonds and creamy goat's cheese on baby spinach. Tossed in Italian dressing and topped with reduced balsamic vinegar.

11

Add 6oz grilled chicken breast to any salad.

5

Add shrimp to any salad.

5



## Appetizers

### **Bonnie & Clyde**

A sampling of our celebrated meatballs. Lamb and beef is partnered with chicken and double smoked bacon meatballs. Served on a bed of sweet bell peppers and sautéed onions with a marinara sauce for dipping.

12

### **Bruschetta**

Vine ripened tomatoes, red onions, garlic, basil, black olives and asiago on focaccia bread drizzled with basil pesto oil.

11

### **Grilled Brie**

Wheel of brie grilled and served with flat bread and apricot compote, drizzled with reduced balsamic vinegar atop a baby arugula salad.

17

Add a 6oz grilled chicken breast and make it a meal.

5

### **Antipasti**

Cured prosciutto, coppa, genoa salami and honey glazed ham; with an assortment of Italian cheeses, red pepper jelly and a variety of hand selected olives and garnishes. Served with toasted focaccia chips.

23

Add smoked salmon.

4

### **PEI Mussels**

One pound of fresh PEI mussels sautéed with double smoked bacon in our smoky chipotle marinara broth. Served with house-made focaccia bread.

16

### **Calamari**

Italian herb breaded baby calamari, fried to perfection and served on a bed of greens with house made tzatziki sauce.

13



## Pasta

gluten free pasta made with corn & rice - 5

### **The Meatball & Spaghetti**

Meatballs so good we named the restaurant after them. Lamb and beef meatballs, served over spaghetti with roasted vegetables in a marinara sauce. Topped with shredded asiago.

19

### **Lamb & Basil Pesto Penne**

Slow-cooked rotisserie lamb, sautéed sweet onions, bell peppers and fresh vine ripe tomatoes. Tossed in a nutty basil pesto sauce.

19

### **Sweet & Smoky Pork Meatballs**

Our own pork, apple and sage meatballs, with green onions, button mushrooms and pineapple tossed in a rosé sauce. Served with penne.

18

### **Smoked Salmon Cannelloni**

House-smoked salmon, red onions, spinach and ricotta cheese stuffed in fresh pasta. Finished 'al forno' with basil pesto cream sauce and mozzarella.

22

### **Chicken Meatball Carbonara**

House-made chicken and double smoked bacon meatballs with broccoli and fresh grapes in a carbonara cream sauce, infused with an egg. Served with fusilli. 20

Add garlic bread.

4

Add garlic cheese bread.

8

### **Spicy Prosciutto Pescatore**

Sautéed shrimp, prosciutto and Atlantic mussels tossed in a lemon white wine butter sauce. Finished off with fresh baby arugula on a bed of linguine.

24

### **Beef Cannelloni**

Fresh pasta stuffed with beef ragu, asiago and cream sauce; smothered with marinara and mozzarella cheese and oven-baked. Always a classic.

21

### **Wild Mushroom Gnocchi**

House-made gnocchi, wild and field mushrooms tossed with sautéed spinach and sun-dried cherries in a rich gorgonzola cream sauce.

23

### **Oven Baked Lasagna Bolognese**

Beef lasagna made with roasted vegetables, house-made marinara sauce mozzarella, and cheddar cheese, baked to perfection. Served with garlic bread.

19

### **Oven Baked Vegetarian Lasagna**

Roasted peppers, zucchini, portobello mushrooms, eggplant, tomatoes, onions and baby spinach in a house-made marinara sauce mozzarella, and cheddar cheese, baked to perfection. Served with garlic bread.

19



# Stone-Hearth Oven Pizza

Chef inspired creations are 12"

Gluten free pizza dough - 5

## **Don Gambino**

Double smoked bacon, candied apples, baby arugula on a roasted garlic marinara base, topped with mozzarella and gorgonzola cheese.

18

## **The Boozy**

Chicken, spinach and roasted garlic on a marinara base brushed with tequila and topped with crumbled feta.

17

## **La Vita**

Spicy chorizo sausage, honey glazed valbella ham, bacon and mozzarella on a marinara base.

18

## **The Dillinger**

Genoa salami, onions, black olives, tomatoes, bell peppers and mozzarella on a marinara base drizzled with sweet balsamic vinegar.

18

## **Margherita**

Diced tomatoes, mixed herbs and mozzarella cheese on a marinara base, drizzled with olive oil and topped with fresh basil.

16

## **Lucky Luciano**

Spicy chorizo sausage, bruschetta toppings on a Caesar base topped with mozzarella and fresh basil.

17

## **Lil Pep**

Loaded with pepperoni on a marinara base smothered with mozzarella.

17

## **The Gardener**

Roasted peppers, zucchini, portobello mushrooms, eggplant, tomatoes, and onions topped with fresh herbs on a roasted garlic marinara base with mozzarella and crumbled feta.

18

## **The Mafioso**

Rotisserie lamb, red onion, black olives, tomatoes, goat cheese and mozzarella on a chipotle marinara base.

17

## **Genovese**

Chicken, bacon and bell peppers on a chipotle marinara base covered in mozzarella and drizzled with pesto basil oil.

17

## **Capone**

Our renowned lamb and beef meatballs, peppers, mushrooms and red onions on a marinara base smothered in mozzarella.

18

## **The Big Kahuna**

Valbella ham, pineapple tidbits and mozzarella on a marinara base.

17



## Main Entrees

### **Chicken Parmigiana**

Oven baked breaded chicken breast smothered in our house-made marinara sauce topped with mozzarella then baked to perfection, served with spaghetti.

25

### **Cod Al Cartoccio**

Fresh Pacific cod placed in a paper pouch, with a charred tomato brown butter fennel sauce and baked in its own juices. Served with warm creamy basil polenta and seasonal vegetables.

25

### **Veggie Balls**

Mushroom and eggplant balls, served on a bed of zucchini and carrot strings, topped with a marinara sauce and roasted rosemary baby potatoes.

21

### **Tuscan Rubbed Rib Eye**

10oz spiced and grilled AAA rib eye topped with a green peppercorn demi glaze, served with rosemary baby potatoes, sweet bell peppers and crispy onions.

34

### **Grilled Salmon**

Fresh salmon fillet on a bed of creamy green pea risotto accompanied by broccoli and carrots. Topped with chilled peach compote.

27

### **Eggplant Parmigiana**

Eggplant slices dipped in egg and breaded, smothered in our house-made marinara sauce topped with mozzarella then baked to perfection. Served with spaghetti.

25

### **Rotisserie Pork**

Rotisserie pork loin served with rustic mashed parmesan potatoes, seasonal vegetables and finished off with an orange port reduction glaze.

25

### **Rotisserie Leg of Lamb**

Tender New Zealand leg of lamb served with roasted rosemary baby potatoes, seasonal vegetables and topped with a grainy mustard maple demi.

26

### **Rotisserie Chicken**

Herb and citrus crusted rotisserie chicken served with rustic mashed parmesan potatoes, seasonal vegetables and smothered in our house-made chicken gravy.

25

### **Mixed Rotisserie for Two**

A generous helping of our rotisserie selections of lamb, chicken and pork. Served with your choice of roasted rosemary baby potatoes or rustic mashed parmesan potatoes, seasonal vegetables and all of the rotisserie sauces.

50

All prices subject to 5% GST. Canadian customary gratuity is 15%.  
Groups of 7 or more will be subject to an automatic gratuity of 18%.