



Zuppe e Insalata

Soup of the Day

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

8

Tender Greens

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

10

Add a 6oz grilled chicken breast to any salad.

6

Harvest Salad

Baby spinach tossed with walnuts, candied apples and dried cranberries in an Italian vinaigrette. Topped with feta cheese.

12

Caesar

Romaine lettuce, focaccia croutons, cured prosciutto ham, asiago cheese and our own creamy caesar dressing.

12



Appetizers

Bonnie & Clyde

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

14

Bruschetta

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

13

Calamari Fritta

Italian herb-crusted baby calamari fried to perfection and served on a bed of greens with tzatziki sauce.

15

Smoked Salmon & Spinach Dip

Creamy white wine sauce, spinach, house-made smoked salmon, artichokes and our Italian blend of cheeses infused to make this dip one of a kind. Served with toasted focaccia bread and corn chips. Great for sharing.

18

Garlic Fingers

12" pizza dough covered in garlic butter and smothered in mozzarella cheese. Cooked in our stone hearth oven and served with marinara dipping sauce.

15

Add bacon.

2

Add bruschetta mix.

2

Arancini Balls

Mozzarella cheese stuffed inside creamy risotto, rolled in bread crumbs, baked to a golden brown and served in a pool of basil pesto marinara sauce.

15

Brie & Apricot

Warm, grilled wheel of brie cheese drizzled with balsamic reduction on fresh arugula. Served with apricot compote and flatbread.

19

Add a 6oz grilled chicken to make it a meal.

6



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, roasted vegetables and our house marinara sauce, topped with shredded asiago cheese.

20

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.

19

Turkey Meatballs

Apple and sage turkey meatballs with candied cranberries, roasted walnuts and wilted spinach in an Italian herb brown butter sauce. Served with penne.

19

Chicken Meatball Carbonara

House-made chicken & double smoked bacon meatballs with broccoli and fresh grapes in traditional carbonara sauce. Served over fusilli.

19

Add garlic bread.

6

Beef Stroganoff

Sautéed beef tips, green onions, button mushrooms and bell peppers in a creamy beef jus. Tossed in fettuccine.

20

Wild Mushroom Gnocchi

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

20

Lasagna Speciale

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

19

Garden Vegetable Lasagna

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

18

Add garlic cheese bread.

8



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.

19

The Boozy

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

19

La Vita

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

19

The Dillinger

Spicy chorizo sausage, onions, black olives, tomatoes, bell peppers and mozzarella cheese on a chipotle 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.

17

The Godfather

Pepperoni, chicken fingers and jalapeños on a marinara base smothered in mozzarella cheese and drizzled with BBQ sauce. Topped with fresh basil.

17

Baby Face Fungi

Prosciutto ham and button mushrooms roasted in a garlic marinara, then smothered in mozzarella, feta and asiago cheese.

18

Lil Pep

Loaded with pepperoni on a marinara base and smothered with mozzarella cheese.

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 cheese.

18

Genovese

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

18

Capone

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

19

The Big Kahuna

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

18



Main Entrees

Chicken Parmigiana

Chicken breast crusted in bread crumbs smothered in our house-made marinara sauce topped with mozzarella cheese then baked to perfection. Served with spaghetti.

25

Eggplant Parmigiana

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

23

Chicken Marsala

Sautéed chicken breast with fresh sliced mushrooms and onions in a rich veal and marsala wine cream sauce. Served with rosemary baby potatoes and seasonal vegetables.

25

Braised Pork

Slow braised Canadian pork shoulder atop roasted red pepper & white bean ragout and seasonal vegetables.

26

Garden 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.

23

AAA Angus Beef Rib Eye

10oz. Alberta beef grilled rib eye topped with a wild mushroom gorgonzola demi-glace. Served on rosemary baby potatoes and sweet bell peppers.

34

Lamb Shank

Spring lamb shank braised in a sweet marsala and caramelized onion demi-glace served with wild mushroom risotto, accompanied with seasonal vegetables.

28

Grilled Salmon

Fresh salmon, served with rosemary baby potatoes, broccoli and carrot puree. Finished off with a maple glaze.

29

All prices subject to 5% GST

Groups of 7 or more will be subject to an automatic service charge of 18%

Dinner served from 3:30