



## 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.

12

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.

15

### **Bruschetta**

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

15

### **Calamari Fritta**

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

16

### **Trio of Dips**

House-made roasted red pepper hummus, babaganoush and olive tapenade. Served with toasted focaccia chips and fried 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.

17

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.

16

### **Brie & Apricot**

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

22

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

6

*Dinner served from 4pm*



## 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.

23

### **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.

22

### **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.

22

### **Chicken Meatball Carbonara**

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

22

Add garlic bread.

6

### **Beef Stroganoff**

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

24

### **Wild Mushroom Gnocchi**

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

25

### **Lasagna Speciale**

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

21

### **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.

20

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.

20

## **The Boozy**

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

20

## **La Vita**

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

21

## **The Dillinger**

Spicy chorizo sausage, onions, black olives, tomatoes, bell peppers and mozzarella cheese on a chipotle marinara base drizzled with sweet balsamic vinegar.

21

## **Margherita**

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

19

## **The Godfather**

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

21

## **Baby Face Fungi**

Prosciutto and mushrooms on roasted garlic marinara base, then smothered in mozzarella, feta and asiago cheese. Topped with arugula and drizzled with honey

20

## **Lil Pep**

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

19

## **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.

20

## **Genovese**

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

20

## **Capone**

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

20

## **The Big Kahuna**

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

19



## 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.

27

### **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.

26

### **Chicken Marsala**

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

27

### **Baby Back Pork Ribs**

Slow BBQ braised Canadian pork ribs atop cheddar and chive potato croquettes and seasonal vegetables.

29

### **Garden Veggie Balls**

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

24

### **Tuscan Rubbed Rib Eye**

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

37

### **Lamb Shank**

Spring lamb shank braised in a sweet marsala and caramelized onion demi-glace. Served with roasted red pepper risotto, accompanied with seasonal vegetables.

29

### **Grilled Salmon**

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

30

All prices subject to 5% GST

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

*Dinner served from 4pm*