



Lunch Menu

Served from 12-5

Zuppe e Insalata

Soup of the Day

Prepared daily with fresh ingredients; served with warm focaccia.

8

Caesar

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

12

Tender Greens

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

10

Soup & Salad

Half order of your favorite salad, a bowl of our house-made soup and fresh focaccia.

13

Summer Salad

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

12

Add chicken or shrimp to any salad.

6



For the Table

casual share plates

Trio of Dips

House-made roasted red pepper hummus, baba ganoush and olive tapenade. Served with toasted focaccia chips and fried corn chips. Great for sharing.

18

Garlic Fingers

Hand-tossed pizza crust smothered in garlic butter and cheese. Paired with creamy east coast dipping sauce.

17

Add bruschetta or bacon.

2

Antipasti Platter

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

Pair with one of our great Italian wine selections for a perfect afternoon!



Burgers & Sandwiches

choice of fries, green salad or daily house-made soup

Chicken Parmigiana Burger

Breaded, oven-baked chicken smothered with our house-made marinara sauce and mozzarella on a ciabatta bun.

17

Elk & Wild Boar Meatball Sub

Our own elk, boar and apple sage meatballs sautéed with mushrooms, onions, bell peppers and mozzarella. Tossed in our in house-made marinara and served on a panini bun.

18

Rotisserie Pork

Tender, slow-cooked pork, sweet onions, candied apples and mixed cheese, topped with warm BBQ sauce on a toasted panini roll.

16

Mediterranean Burger

House-made beef and lamb patty topped with red lettuce, tomato and onion. Finished with roasted garlic aioli on a rustic bun.

17

Make it Canadian.

1.50 (bacon & cheese)

Smoked Salmon

House-smoked Atlantic salmon, fried capers, sweet red onion and fresh arugula, topped with lemon dill cream cheese and served on ciabatta.

17

Lamb Donair

Shaved rotisserie lamb served in a pita with lettuce, tomatoes, onions, mixed cheese and our own tzatziki sauce.

16



Pasta

all served with garlic bread
gluten free pasta - 5

The Meatball & Spaghetti

Our special house-made lamb and beef meatballs, served over spaghetti with roasted vegetables in marinara sauce. Our twist on a classic.

15

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 and served with fusilli.

15

Lamb & Pesto Penne

Slow cooked lamb, sautéed onions, bell peppers and Roma tomatoes. Tossed in a nutty basil pesto and marinara sauce.

15

Lasagna Bolognese

Traditional beef lasagna baked with our house marinara and topped with cheese. Served with a side of tender greens or Caesar salad.

15



Stone-Hearth Oven Pizza

Chef-inspired creations are 12"
Gluten free pizza dough – 5
Vegan cheese - 3

The Outfit

Rotisserie lamb and bruschetta toppings of tomatoes, onions, black olives and asiago. Smothered with mozzarella on a roasted garlic marinara base.

20

The Boozy

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

20

La Vita

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

21

The Dillinger

Genoa salami, onions, black olives, tomatoes, bell peppers and mozzarella on a 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

Don Gambino

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

20

Lil Pep

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

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.

20

The Alcatraz

Rotisserie lamb, mushrooms, red onion, roasted garlic, goat cheese and mozzarella on a chipotle marinara base. Topped with fresh arugula and a honey drizzle.

21

Genovese

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

20

Capone

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

20

The Big Kahuna

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

19