



## 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 mango vinaigrette.

10

### **Caesar**

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

12

### **Summer**

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

12

Add 6oz grilled chicken breast to any salad.

6

Add shrimp to any salad.

6



## Appetizers

### **Bruschetta**

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

15

### **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.

24

Add smoked salmon.

5

### **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

### **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 marinara sauce for dipping.

15

### **Garlic Fingers**

Hand-tossed pizza crust smothered in garlic butter and cheese. Served with marinara sauce for dipping.

17

Add bruschetta.

2

Add bacon.

2

### **Calamari**

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

16



## Pasta

Gluten free pasta made with corn & rice – 5

### **The Meatball & Spaghetti**

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

23

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

Slow cooked rotisserie lamb, spring onions, bell peppers, green peas and fresh vine-ripened tomatoes. Tossed in a nutty basil pesto and marinara sauce.

22

### **Elk & Wild Boar Meatballs**

Our own elk, boar and apple sage meatballs. Sautéed with broccoli, tomatoes, red onions and pineapple tossed in a rosé sauce. Served with penne.

25

### **Smoked Salmon Cannelloni**

Smoked salmon, red onions, spinach and ricotta cheese stuffed in fresh pasta. Finished 'al forno' with basil pesto cream sauce and mozzarella. Served with garlic bread.

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.

22

Add garlic bread.

6

Add garlic cheese bread.

8

### **Shrimp & Prosciutto Pescatore**

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

25

### **Beef Cannelloni**

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

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.

25

### **Oven Baked Lasagna Bolognese**

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

21

### **Garden Vegetable Lasagna**

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

20

Dinner Served 5pm – 10pm



# 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

**Dinner Served 5pm – 10pm**



## Main Entrees

### **Chicken Parmigiana**

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

27

### **Cod Al Cartoccio**

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.

28

### **BBQ Vegan Loaf**

Chickpeas and lentils brushed with a sweet BBQ sauce and oven baked. Served atop roasted rosemary baby potatoes and seasonal vegetables.

25

### **Tuscan Rubbed Rib Eye**

10oz spiced and grilled AAA rib eye topped with a marsala demi-glace. Served with rosemary baby potatoes, sweet bell peppers and crispy onions.

37

### **Grilled Salmon**

Fresh salmon fillet on a bed of creamy green pea risotto served with broccoli and carrots. Topped with chilled mango salsa.

30

### **Eggplant Parmigiana**

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

26

### **Rotisserie Pork**

Rotisserie pork loin served with rustic parmesan mashed potatoes, seasonal vegetables and finished off with a toasted sesame apple fennel slaw.

26

### **Rotisserie Leg of Lamb**

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

29

### **½ Rotisserie Chicken**

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

28

### **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.

58

All prices subject to 5% GST

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

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