



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

16

Arancini Balls

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

16

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

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



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

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

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.

21

Chicken Meatball Carbonara

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

21

Beef Stroganoff

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

23

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, 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 bread.

6

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

Dinner served from 4pm



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.

Full rack Half rack

29

23

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

35

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 florets and carrot puree. Finished off with a maple glaze.

29

All prices subject to 5% GST

Dinner served from 4pm