

ANTIPASTI—STARTERS

BRUSCHETTA

Smoked Salmon— cream cheese, raisin, sun dried tomato - 20

Classic— tomato, onion, garlic - 14

SALUMI— 38

Selection of cured Italian deli meats: prosciutto, capicola, genoa salami, pepperoncini, olives, pickled vegetables, cheese & focaccia bread

POLPETTINE—22

Tender long braised meatballs in a pomodoro sauce, focaccia

CALAMARI—24

Classic fried squid rings, crispy artichoke, lemon cream

COZZE—26

PEI Blue mussels, white wine & lemon sauce, chili, garlic, grilled focaccia

ARANCINI—18

Breaded, fried Arborio rice, mozzarella, alfredo sauce

CARCIOFO E PECORINO—24

Artichoke & pecorino puff pastry

OLIVE MISTI —14

Warm assortment of olives, grilled focaccia

FOCCACCIA BREAD —4/8

Made in house daily grilled focaccia, balsamic, olive oil

INSALATA—SALADS

HEIRLOOM CAPRESE—16

Bocconcini, heirloom cherry tomato, arugula, crispy artichoke, pesto vinaigrette

DOLCE— DESSERTS

ZEPPOLE—18

Fried ricotta donuts, rolled in cinnamon sugar, icing filled, served with mixed berry compote

TIRAMISU-15

Classic coffee flavored dessert. Cookies dipped in coffee, layered with a whipped mixture of eggs, sugar, mascarpone cheese, cocoa

DESSERT FEATURE

Chefs choice dessert creation. Ask your server

Pasta Add on Prawn—9 / Italian Sausage—9

Grilled Chicken —9

Gluten Free Pasta—5

PASTE—PASTA

SPAGHETTI BOLOGNESE —30

Classic Bolognese sauce, served with polpettine (meatballs)

PENNE ALLA CUCINA—30

Chicken, mushroom, asparagus, sun-dried tomato, peas, pesto cream sauce

PAPPARDELLE —34

Made fresh in house ribbon pasta, Italian sausage, spinach, peppercorn pesto cream sauce

TAGLIATELLE —34

*Made fresh in house pasta, choice of **Roasted butternut squash**, sage, garlic cream sauce . **Bolognese** meat sauce*

SPAGHETTI ALLA CARBONARA—30

Egg yolk, pancetta, green peas, parmesan, black pepper

RISOTTO di MARE —39

Bay scallop, tiger prawn, garlic, creamy parmesan risotto with saffron

LINGUINE ALLA PESCATORA—36

PEI Blue mussels, tiger prawns, scallop, pomodoro sauce

RISOTTO CON FUNGHI —32

Creamy risotto, porcini, chanterelle, shiitake, portabella and oyster mushrooms, parmesan, truffle oil

FETTUCINE CON FUNGHI —30

Mixed wild mushroom, garlic, demi glaze, cream sauce

PRIMI—MAINS

OSSO BUCCO—58

Veal shank, slow braised in red wine demi glaze, served over risotto parmesan

VITELLO FUNGHI —52

Veal scaloppini, oyster & cremini mushrooms, cherry tomato, caper, rich red wine sauce, served with parmesan risotto

VITELLO DI LA CUCINA —54

Veal scaloppini, asparagus, sundried tomato, scallops, pesto cream sauce, served with parmesan risotto

PESCE—50

Pan seared Saskatchewan pickerel filet, heirloom tomato, caper, asparagus, baby potato, rapini, sun dried tomato served in a lemon pesto cream sauce

BISTECCA - 54

Grilled Tuscan style, 12 oz Ribeye, marinated with rosemary & garlic, crispy grilled potato, pearl onion, mushroom, demi glaze jus

PARMIGIANA di MELANZANE —50

Fried aubergines, pomodoro sauce, mozzarella, served with parmesan risotto