

## ANTIPASTI—STARTERS

### BRUSCHETTA

*Smoked Salmon— cream cheese, raisin, sun dried tomato - 18*

*Classic— tomato, onion, garlic - 12*

### SALUMI— 32

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

### POLPETTINE—20

*Tender long braised meatballs in a pomodoro sauce, focaccia*

### CALAMARI—22

*Classic fried squid rings, crispy artichoke, lemon cream*

### COZZE—23

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

### ARANCINI—16

*Breaded, fried Arborio rice, mozzarella, rose pesto sauce*

### CARPACCIO —22

*Cured tenderloin, peppercorn aioli, crispy caper, pearl onion, arugula, pine nut, focaccia*

### CARCIOFO E PECORINO—24

*Artichoke & pecorino puff pastry*

### OLIVE MISTI —12

*Warm assortment of olives, grilled focaccia*

## INSALATA—SALADS

### HEIRLOOM CAPRESE—16

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

## DOLCE— DESSERTS

### ZEPPOLE—15

*Fried ricotta donuts, rolled in cinnamon sugar, icing filled, served with caramel dip*

### TIRAMISU-15

*Classic coffee flavored dessert*

### GELATO -12

*Italian ice cream - variety*

### DESSERT FEATURE

*Chefs weekly choice creation. Ask your server*

**Pasta Add on** Prawn—9 / Sausage—9 /Chicken-9

## PASTE—PASTA

### PASTA FEATURE ◇◇

*Weekly Chefs' choice pasta feature. Ask your server*

### SPAGHETTI BOLOGNESE —27

*Classic Bolognese sauce, served with polpettine ( meatballs)*

### PENNE ALLA CUCINA—26

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

### PAPPARDELLE —30

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

### TAGLIATELLE —30

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

### SPAGHETTI ALLA CARBONARA—26

*Egg yolk, pancetta, parmesan, black pepper*

### RISOTTO di MARE —38

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

### LINGUINE ALLA PESCATORA—32

*PEI Blue mussels, tiger prawns, scallop, pomodoro sauce*

### RISOTTO CON FUNGHI —29

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

### FETTUCINE CON FUNGHI —26

*Wild mushroom, cream sauce*

## PRIMI—MAINS

### OSSO BUCCO—50

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

### VITELLO SALTIMBOCA—44

*Veal scaloppini wrapped in prosciutto & sage leaves, heirloom tomato, marsala, served with risotto*

### PESCE—40

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

### BISTECCA - 52

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

### PARMIGIANA di MELANZANE —34

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