

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

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 glace, 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