

dinner menu

after 5 pm

starters

antipasto board for 2	\$28
Italian deli meats, cheeses, artichokes, olives, roasted peppers, marinated mushrooms, and focaccia.	
antipasto di mare	\$20
marinated octopus, shrimp, calamari, cuttlefish, pickled veggies, and fresh lemon juice.	
bruschetta	\$12
toasted crostini topped with seasoned tomatoes, olive oil, basil, and Parmigiano flakes.	
fried calamari	\$18
lightly dusted and fried until golden brown. Served with cocktail sauce and a lemon wedge.	
polpette in sugo	\$16
house made juicy meatballs with marinara sauce.	
arancini	\$16
breaded Italian risotto balls filled with mozzarella cheese. Served with a rich, savory marinara sauce.	
jumbo garlic shrimp al brandy	\$22
shrimp sauteed in olive oil, garlic, and brandy flambee.	
mussels marinara	\$18
Fresh PEI steamed mussels, white wine, marinara sauce, & parsley.	
baked portobello caprese	\$14
large portobello mushroom stuffed with bocconcini, tomato, and fresh basil.	
1/2 rack of lamb	\$26
4 grilled chops, Italian seasonings, and a lemon wedge.	

salads

garden salad	\$12
mixed greens, cucumbers, tomatoes, red onion, and carrots, all tossed in a house vinaigrette dressing.	
caesar salad	\$14
crispy romaine lettuce topped with croutons, bacon, lemon, fresh Parmigiano cheese, and tossed in a creamy Caesar dressing.	
mediterranean salad	\$18
crisp cucumbers, juicy tomatoes, red onions, Kalamata olives, and creamy feta cheese, all tossed with fresh greens and tossed with a Greek dressing.	
Add grilled chicken to any salad for \$6.	

handhelds

classic burger	\$12
all-beef patty served on a toasted brioche bun with lettuce, tomato, onion, pickles, topped with 1000 Island sauce. Add cheese \$1. Add salad OR fries & coleslaw \$7.	
tacos	\$18
3 soft tortillas filled with your choice of grilled chicken, beef, or fish, topped with a tangy slaw.	
veal sandwich	\$19
breaded veal cutlet with sauteed mushrooms & onions with side house salad OR fries.	

pizza

margherita	\$18
tomato sauce, fresh mozzarella, fresh basil.	
capricciosa	\$20
tomato sauce, mozzarella, ham, black olives, mushrooms, and artichokes.	
Canadian	\$20
tomato sauce, mozzarella, pepperoni, bacon, and mushrooms.	
meat lovers	\$21
tomato sauce, mozzarella, pepperoni, ham, bacon, and sausage.	
arugula	\$21
tomato sauce, mozzarella, prosciutto, arugula, and Parmigiano cheese.	
vegetarian	\$20
tomato sauce, mozzarella, tomatoes, onions, mushrooms.	
bomba	\$20
tomato sauce, mozzarella, hot soppressata, and bomba sauce.	

pasta

served with a side house salad.	
tagliatelle al basilico	\$24
long egg noodles with our homemade fresh tomato basil sauce.	
bucatini amatriciana	\$27
bucatini with pan fried guanciale, onions, garlic, tomato sauce, and pecorino cheese.	
spaghetti allo scoglio	\$32
spaghetti with sauteed shrimp, clams, mussels, calamari, white wine, and tomato sauce.	
spaghetti alla chitarra mare monte	\$30
egg noodles with sauteed shrimp, mushrooms, and tomato sauce.	
rigatoni bolognese	\$26
rigatoni with our tasty, signature homemade meat sauce.	
homemade baked lasagna	\$28
broad noodles layered with bechamel, meat sauce, mozzarella, and Parmigiano cheeses.	
gnocchi vodka blush sauce	\$26
potato dumplings in a savory vodka rose sauce	

mains

served with a side house salad, and chef's daily potato and vegetable.	
chicken parmigiana	\$26
breaded chicken cutlet topped mozzarella cheese and tomato basil sauce.	
veal piccata	\$28
lightly floured cutlets, pan fried with capers, and a lemon butter sauce.	
filet mignon	\$39
grilled beef tenderloin with mushrooms and a red wine reduction.	
NY striploin steak	\$34
juicy tender steak, grilled to your liking.	
frittura mista	\$32
crispy shrimp, scallops, and calamari, seasoned and lightly floured. Served with a lemon wedge.	
baked cod	\$30
baked cod loin topped with tomatoes, capers, and olives.	

for the kids

9" cheese pizza	\$13
tomato sauce, mozzarella cheese	
penne tomato basil	\$13
penne with our homemade tomato basil sauce	
chicken fingers & fries	\$13
2 pieces of crispy fried chicken tenders with a side of fries, and plum sauce.	

dessert

tiramisu	\$10
layers of espresso-soaked ladyfingers, rich mascarpone cream, and a dusting of cocoa powder.	
tartufo classico	\$8
rich, creamy center of chocolate or hazelnut gelato, enveloped in a smooth, decadent layer of dark chocolate and rolled in cocoa powder	
creme brulee	\$10
a silky smooth custard with a rich vanilla flavor, topped with a perfectly caramelized, crisp layer of sugar	
ice cream crepe	\$10
crepe filled vanilla ice cream and topped with fresh berries, and a sprinkle of powdered sugar.	
cheesecake	\$10
creamy, smooth cheesecake on a buttery graham cracker crust, topped with fresh berries or a sweet fruit sauce.	
vanilla ice cream	\$8
nutella pizza	\$18
pizza bianca, Nutella, icing sugar, fresh berries	