

## ***Antipasti/Insalate***

*Add seasoned grilled breast of chicken (air chilled, grain fed) \$4.00 extra*

***Insalata Italiano*** **7.95**

*Baby spinach, Balsamic vinaigrette topped with shaved Parmigiano, shaved Prosciutto and drizzled with a touch of honey. Fantastic!*

***Insalata Contadina*** **small \$4.95 regular \$5.95**

*Heritage mixed greens and Radicchio, tossed with extra-virgin olive oil and our homemade red wine vinegar, cherry tomato, cucumber & Olives.*

***Insalata Cesare*** **small \$5.50 regular \$6.50**

*The classic Caesar, crisp Romaine lettuce, creamy garlic dressing, grated Parmigiano cheese, homemade garlic croutons.*

***Inslata Caprese*** **\$7.95**

*Sliced Field tomatoes, layered with Fiore di Latte cheese, drizzled with extra virgin olive oil, oregano and Basil oil, nestled on a bed of mixed greens, balsamic reduction.*

***Zuppa Lentichio*** **\$5.50**

*Lentils in a homemade tomato, vegetable broth soup.*

***Bruschetta*** **\$5.50**

*Traditionally prepared, diced ripe tomatoes tossed with extra virgin olive oil, fresh garlic, basil oil and fresh herbs, topped on toasted Italian bread.*

***Antipasto Grand Chalet Board*** **\$13.95**

*Aged Prosciutto, Salumi, chunks of Parmigiano cheese, Fiore di Latte cheese, in house Roasted Red peppers, mixed premium olives.*

***Cozze Marinara*** **\$10.95**

*Fresh P.E.I. Mussels, diced tomato, garlic, parsley, white wine, tomato sauce.*

*(Due to seasonal patterns mussels may not always be at their best, don't worry we will let you know)*

***Gamberi al'iglio*** **\$9.95**

*Five large Black Tiger Shrimp, cherry tomato, parsley, white wine sauce.*

## ***Pastas***

***Penne alla Vodka*** **\$16.95**

*Chef Maria's specialty! Short noodle pasta with canadian bacon, creamy Smirnoff Vodka rose sauce. It's sure to make your mouth water!*

***Gnocchi Rustica*** **\$18.95**

*Small oval shaped potato dumpling pasta, Italian sausage meat, fresh tomato sauce.*

***Agnolotti*** **\$17.95**

*Fresh half-moon pasta stuffed with Ricotta cheese and spinach in a creamy rose sauce with a hint of fresh grated nutmeg.*

***Linguini alla Pescatore*** **\$20.95**

*Long noodles with Black Tiger Shrimps, Calamari, Scallops, crab meat, fresh P.E.I mussels, and fresh pasta clams, simmered with diced tomato, garlic, parsley, oregano, white wine, light tomato sauce*

***Fettuccini ai Funghi*** **\$17.95**

*A classic! Fresh long flat egg pasta, portobello, button and porcini mushrooms, white truffle oil, cream sauce.*

***Pasta e Fagioli*** **\$15.95**

*A traditional Favorite! Fresh short flat egg pasta, local farm picked Romano beans in a light homemade tomato soup broth. It's sure to satisfy your appetite!*

***Pappardella alla Maria*** **\$17.95**

*Fresh flat wide long egg pasta with chicken, portobello mushrooms & sun dried tomatoe, tomato sauce.*

## **Main Entrée**

<b>Vitello Caprese</b>	<b>\$21.00</b>
<i>Hand cut Choice veal cutlets topped with a dollop of tomato sauce, bocconcini cheese, baked to finish with a white wine sauce.</i>	
<b>Vitello Marsala</b>	<b>\$23.00</b>
<i>Hand cut Choice veal cutlets, with portobello mushrooms, Marsala wine, demi glace sauce.</i>	
<b>Pollo Pizzaiola</b>	<b>\$19.50</b>
<i>Fresh Air Chilled Boneless breast of chicken simmered with chopped tomatoes, capers, and fresh herbs.</i>	
<b>Bistecca ai Ferri</b>	<b>\$26.00</b>
<i>Tender 10oz. Certified Angus Beef Striploin seasoned perfectly, grilled to perfection.</i>	
<b>Filetto di Salmone</b>	<b>\$19.00</b>
<i>8oz. Atlantic Salmon fillet perfectly grilled with garlic, parsley, oregano, white wine sauce.</i>	
<b>Schnitzel alla Germanese</b>	<b>\$18.95</b>
<i>Egg battered hand cut pork loin cutlet, pan seared finished with a Button mushroom, demi glace, touch of cream sauce</i>	
<b>Schnitzel alla Melanese</b>	<b>\$17.00</b>
<i>Traditionally breaded hand cut pork loin cutlet pan seared, cooked till a light crispy brown, served with lemon wedge.</i>	
<b>Agnello</b>	<b>\$25.95</b>
<i>Four pieces of grilled Ontario lamb chops infused with fresh Rosemary, herbs and red wine reduction.</i>	
<i>(All above entrees are serve with penne in tomato sauce or fresh vegetables &amp; roasted potatoes)</i>	
<b>Zuppa di Pesce</b>	<b>\$28.95</b>
<i>A platter presentation of Black Tiger Shrimps, Sea Scallops, Calamari, Fresh P.E.I Mussels and King Crab legs simmered in a garlic, chopped tomato, frehs herbs, light tomato sauce broth.</i>	

## **Spiducci**

*A traditional lamb Shish-Kabob originating from the Italian region of Abruzzo. 'Mr. Spiducci' has been expertly preparing this mouth-watering dish for friends, family, and extremely satisfied customers for over 30 years. We are the #1 Spiducci makers in North America!*

<b>Spiducci Combinazione</b>	<b>\$19.95</b>
<i>10 perfectly Bar-BQ Spiducci served with fresh mixed greens in our homemade red wine vinegar dresssing.</i>	
<b>Spiducci Platter</b>	<b>\$49.95</b>
<i>Serves two or more people. 30 Spiducci cooked perfectly on the Bar-BQ.</i>	
<b>Additional ten Spiducci</b>	<b>\$16.95</b>
<b>Bowl of mixed greens and radichio salad</b>	<b>\$11.00</b>
<b>Bowl of Caesar Salad</b>	<b>\$13.00</b>

*Spiducci are also available to take home frozen and ready to cook. We make our Spiducci on a daily basis and pack them to freeze immediately for best results.*

<b>Pack of 50 Spiducci</b>	<b>\$72.00</b>
<b>Tony Spiducci Homemade Red Wine Vinegar (500ml bottle, limited quantity)</b>	<b>\$10.00</b>

*We provide excellent quality food: please allow appropriate time for cooking.*

*All prices are subject to applicable taxes.*

*A service charge of 15% is applicable to groups of 8 or more guests.*

*On larger group reservations, we reserve the right to provide a modified menu in order to service you better.*

*Any changes to menu ordering are limited and must first be approved with by our kitchen staff.*

*Separate checks must be confirmed by your server .We cannot provide separate bills on large groups.*

*Thank you for your understanding.*