

## **Appetizers**

Tartine alla Pizzaiola – Bruschetta <i>Crostini topped with bruschetta and baked bocconcini</i>	8
Melanzane Ripiene <i>Baked eggplants filled with tomatoes, peppers, and mushrooms, topped with parmesan and mozzarella</i>	9
Prosciutto Ducale <i>Prosciutto, tomatoes, bocconcini, and olive oil, served with baby spring mix</i>	9
Salsiccia Picante <i>Spicy homemade Italian sausage, served with baby spring mix</i>	9
Calamari All’Inferno <i>Crispy squid, with garlic and lemon, in a spicy tomato sauce</i>	9
Gamberi con Tequila <i>Shrimps in a tequila garlic cream sauce, served with baby spring mix</i>	9
Coconut Shrimp <i>Tempura coconut shrimps with a sweet chili sauce</i>	10
Cozze Adriatico <i>Mussels, olive oil, garlic, parsley, white wine, lightly spiced tomato sauce</i>	11
<b>Salads</b>	
<i>Add grilled chicken breast or shrimp</i>	5
Caesar <i>Romaine lettuce tossed in our homemade dressing</i>	7
Mista <i>Mixed greens, extra virgin olive oil, balsamic vinegar</i>	7
Siciliana <i>Tomatoes, artichokes, peppers, red onion, and cucumber</i>	8
Caprese <i>Bocconcini cheese, tomatoes, basil, oil, and sweet balsamic</i>	8

## **Soups**

Market Soup	6
Zuppa di Pesce <i>Seafood soup</i>	12

## **Pastas**

Cannelloni <i>Homemade crepes, stuffed with ground veal, beef, and mushrooms in a creamy tomato sauce</i>	14
Manicotti <i>Homemade crepes stuffed with parmesan, mozzarella, ricotta and spinach in a creamy tomato sauce</i>	14
Penne con Vodka <i>Penne with bacon and mushrooms in a creamy vodka tomato sauce</i>	14
Penne alla Crema <i>Penne with bacon, peas and mushrooms in a cream sauce</i>	14
Spaghettoni Salmone Afumicato <i>Spaghettoni with smoked salmon, garlic, and fresh vegetables in a creamy tomato sauce</i>	14
Spaghettoni Frutti di Mare <i>Spaghettoni with baby shrimps, baby clams, calamari, mussels, tiger prawns, and extra virgin olive oil, in a white wine tomato sauce</i>	15
Penne Aglio e Olio <i>Penne with garlic and mushrooms in extra virgin olive oil</i>	13
Penne Arabiata <i>Penne with jalapenos and peppers in a spicy tomato sauce</i>	13
Penne Con Salsiccia <i>Penne with homemade Italian sausage and peppers in a tomato sauce</i>	14
Spaghettoni con Vongole <i>Spaghettoni with baby clams and garlic in your choice of a tomato sauce or white wine sauce</i>	14
Gnocchi Caprese <i>Gnocchi with bocconcini and garlic, in a tomato sauce</i>	16

## **Entrees**

Pollo Boscaiola <i>Chicken breast in a wild mushroom cream sauce</i>	19
Pollo Prosciutto <i>Chicken breast with prosciutto and sage, in a white wine sauce</i>	19
Pollo Pescatore <i>Chicken breast with shrimps, white wine, and garlic, in a creamy tomato sauce</i>	20
Vitello Marsala <i>Veal scaloppini with mushrooms in a Marsala wine sauce</i>	21
Vitello Marinero <i>Veal scaloppini with shrimps and garlic in a creamy tomato sauce</i>	22
Vitello Boscaiola <i>Veal scaloppini in a wild mushroom cream sauce</i>	21
Gamberoni ala Aglio <i>Jumbo tiger prawns bakes with garlic, lemon, extra virgin olive oil, and butter</i>	23
Salmone Limone <i>Filet of salmon, in a white wine lemon sauce</i>	19
Orange Ruffy Primavera <i>Orange Ruffy, with garden vegetables, white wine, in a creamy tomato sauce</i>	20
Filetto Al Pepe <i>AAA Alberta Beef, with peppercorns, brandy, in a mushroom cream sauce</i>	24
Agnello alla Cacciatora <i>Rack of lamb with garlic and rosemary in a balsamic vinegar red wine sauce</i>	29

## Desserts

Grand Marniere Banana	7
Apple Strudel with Vanilla Ice Cream	8
Chocolate Mousse	8
Cream Caramel	7
Crepes Sousete	7

## Tea & Coffee

Tea	2
Coffee	2
Pop / Juice	2
Pellegrino mineral water	6
Specialty coffee	6
Espresso	3
Cappuccino	4
Café Latte	4

## White Wine

	Glass	Bottle
Chardonnay	7	35
Fruit flavors of apple, pear, citrus and melon, leaving a lasting palate impression.		
Pinot Grigio	8	37
Savory, fresh, medium-bodied, the bouquet has scents of sage, lemon verbena, green apple with hints of tropical fruit		
Sauvignon Blanc	8	40
Green fruits, such as apples, ripe peaches, herbaceous and floral aromas. Good acidity, fresh, and has good balance of fruit and acidity.		

## Red Wine

Merlot	7	35
Soft, round and fruitful		
Valpolicella	8	37
Light, fruity, and with a pleasant touch of acidity that leaves a clean finish.		
Shiraz	8	37
medium-bodied, with a soft tannin structure is in front of an attractive savory finish.		
Pinot Noir	10	45
Fruit flavors dominate the palate while soft tannins complete the elegant finish.		
Malbec	9	43
Full bodied and fruit driven. Its nose integrates layers of violet, lavender, red berries, liquorice and chocolate.		
Zenato Ripassa	12	55
Rounded, velvet-textured wine with rich, complex aromas of berries and an impressively lengthy finish		
Chianti Riserva		53

Full bodied with earthy tones of plum, cassis, and raspberry and hints of chocolate and roasted coffee

Barolo 63

Robust red, very dry and full bodied, high in tannin, acidity, and alcohol. The aroma suggests violets, roses, ripe strawberries, and truffles.

Amarone 75

an Italian classic, ripe berries and chocolate in a dense, intense silky texture

## **Beer & Liquor**

Domestic 5

Premium 6

Hi-Balls 6

Martinis 10

We offer take-out. Please bear in mind that certain menu items are more suitable for take-out than others.

We welcome special occasions, private parties, etc.  
A 17% Gratuity will be added to parties of 8 or more.