

ANTIPASTI – Appetizers

Carpaccio alla Cipriani 12

Inspired by the historic “Harry’s Bar” in Venice. Thinly sliced sheets of beef tenderloin served with arugula, drizzles of olive oil balsamic dressing, shavings of Parmigiano-Reggiano DOP – complimented with freshly toasted bread.

Bruschetta 12

Never mind the name... It isn’t really burned!! Diced cherry tomatoes, Italian olives, capers, basil, garlic, extra virgin olive oil, served on lightly toasted bread topped with shavings of Parmigiano-Reggiano DOP. Feeling adventurous? Ask for anchovies on it!!!!

Polpette di Carne in sugo di pomodoro 14

Meatballs “The Italian Way” cooked and served in a homemade marinara sauce.

Tagliere di Crudo 19

A sampler of the finest Italian cured meats: Coppa, Finocchiona Salame, Speck, Prosciutto di Parma. Served with Stracchino cheese, Parmigiano-Reggiano DOP, Castelveltrano olives, spicy pickled eggplant, accompanied by freshly toasted bread.

Arancini Siciliani 12

An offer you can’t refuse!!! Crispy risotto balls stuffed with Bolognese meat sauce and melted mozzarella. Served with fresh homemade marinara sauce.

INSALATE - Salad

Arancia e Balsamico 14

Mamma Mia, che freschezza!!!

Fresh mandarin oranges, strawberries, fennel, drizzled with extra virgin olive oil and balsamic vinegar served over a bed of spring mix lettuce.

Caprese 16

From the beautiful island of Capri... vine-ripened tomatoes, Fior di Latte mozzarella, fresh basil, extra virgin olive oil.

Ruola, Pere e Noce 14

Semplicemente Spectaculare!!!

Fresh arugula, slices of pear, walnuts, shavings of Parmigiano-Reggiano DOP; dressed with extra virgin olive oil and balsamic vinegar.

PIZZA

Capricciosa 18

San Marzano tomato, Fior di Latte, ham, mushrooms, olives, artichoke hearts.

Prosciutto / Beef Bresaola e Rucola 19

Any more Italian, it would speak with its hands!!! San Marzano tomato, Fior di Latte, Prosciutto di Parma or Beef Bresaola, arugula, Parmigiano-Reggiano DOP. For Bresaola – extra \$3

Margherita 15

The first pizza ever made in Napoli!!! San Marzano tomato, Fior di Latte, basil. Ask for Bufala mozzarella – extra \$5

Napoletana 16

A Napoli Classic!!! San Marzano tomato, Fior di Latte, capers, anchovies.

Diavola 17

Hot Hot Bambina!!! San Marzano tomato, Fior di Latte, hot Calabrese Salame, Cappocolo ham, spicy pickled eggplant.

Gorgonzola Noce e Prosciutto 19

An Italian Classic! White Pizza with Fior di Latte and Gorgonzola cheese, walnuts, Prosciutto di Parma.

Salsiccia e Rapini 17

San Marzano tomato, Fior di Latte, rapini, sausage meat.

La Valentina – Prosciutto Cotto e Asparagi Bianchi 16

San Marzano tomato, Fior di Latte, ham, white asparagus, oregano.

Dalla Terra - Patate e Rosmarino 16

White Pizza with Fior di Latte, thinly sliced rosemary potatoes, caramelized onions, crispy Pancetta bacon.

Quattro Formaggi 17

White Pizza with 4 Italian cheeses, 4 distinct flavours!!! Fior di Latte, Gorgozola, smoked Scamorza, Parmigiano-Reggiano DOP.

Ortolana 16

From the Garden... San Marzano tomato, Fior di Latte, red peppers, caramelized onion, zucchini, eggplant, mushrooms.

Salsiccia e Funghi 17

Deliziosa!!! San Marzano tomato, Fior di Latte, Ricotta cheese, sausage meat, sautéed mushrooms.

Affumicata – Speck e Scamorza 19

An Italian Alps’ specialty!!! White Pizza with Fior di Latte, smoked Scamorza cheese, zucchini, topped with Speck (smoked Italian Alps ham).

Bella Figura Indivia Belga, Gorgonzola e Pancetta 16

White Pizza with Fior di Latte, Gorgozola, crispy Pancetta (Italian bacon), Belgian endives.

Cavoletti e Pancetta 16

White Pizza with Fior di Latte, sautéed Brussels Sprouts, Crispy Pancetta (Italian Bacon)

***Add Bufala mozzarella to any pizza for an extra \$5**

PASTA

Tagliatelle alla Bolognese 17

Just Great... No Baloney!!! Italian egg tagliatelle pasta with Bolognese sauce, topped with Parmigiano-Reggiano DOP cheese.

Spaghetti alla Carbonara 16

As Roman as the Coliseum!!! "Al dente" spaghetti tossed with egg and Pecorino Romano DOP cheese. Crispy Italian Pancetta bacon and lots of fresh Black Pepper.

Linguine alla Vongole 21

Signature dish of the Amalfi Coast. Fresh clams steamed in white wine. Sautéed in olive oil, with garlic, shallots, parsley. Tossed over "al dente" linguine.

Cotoletta di Vitello con linguine al Pomodoro 21

Breaded veal cutlets pan fried in butter, served with "al dente" linguine tossed in homemade marinara sauce.

Spaghetti Aglio e Olio 16

Simple great Ingredients. Fresh garlic, the finest olive oil, the highest quality "al dente" Italian pasta, lots grated Parmigiano-Reggiano DOP. Nothing Beats That!!!

Tagliatelle e Filetto al Funghi Porcini 20

Egg tagliatelle with cuts of filet mignon and porcini mushrooms tossed in a creamy nutmeg tarragon sauce with a touch of truffle oil.

Gnocchi alla crema di Gorgonzola 18

Sautéed shallots, sun-dried tomatoes, artichokes, pine nuts; in a reduced white wine Gorgonzola creamy sauce. Tossed with handmade potato gnocchi.

**Gluten-Free pasta available for an extra \$5 – and a little patience*

DOLCI - Dessert

Cannoli Siciliani 8

As Sicilian as the Mafia!!! Freshly made pastry shells filled with sweet ricotta cream topped with pistachio and chocolate shavings.

Gelato in Coppa Cialda 8

White chocolate gelato served in a waffle goblet, drizzled with raspberry coulis and chocolate sauce.

Tiramisu 8

Tira mi Su... Tira mi Giu!!!! Traditional Italian "pick-me-up" coffee dessert.

Graffe 8

Neapolitan Carnival Food Year Round!!! Served hot, these Italian-style made-to-order donuts drizzled with hot caramel – it will awaken your senses!

Pizza alla Nutella 8

Dolce far niente... e mangiare la Nutella. The sweetness of doing nothing... and eating Nutella!!!

BEVANDE – Beverages

Coffee Lavazza Super Crema

Espresso	4
Cappuccino/Latte	5
Americano	4

Tea – ask your server for available options 3

Soda

Pepsi, Diet Pepsi, Ginger Ale, 7-Up – free refills	3
Cans of San Pelligrino Soda – assorted flavors	3
Chinotto/Crodino	5

Sparkling Water – San Pelligrino – 750ml 5

BIRRA – Beer – On Tap

Peroni – 12oz Glass	7
Peroni – 16oz Pint	9

BIRRA – Beer – Can/Bottle 7

Peroni, Selection of Moody Ales, Selection of Parkside, Heineken, Stella Artois, O'Doul's (non-alcoholic), (IPA-pint \$9)

Apple Cider 7

Broken Ladder

CAFFÈ CORRETO - Specialty Coffee

All Specialty Coffee is made with Italian Lavazza Super Crema

Amaretto Coffee 8

Amaretto, Whipped Cream

Ciocolato - Nocciola 8

Frangelico, Whipped Cream, Cocoa.

Rescalda Naso 8

Kahlua, Bailey's, Frangelico, Whipped Cream, Cinnamon

DIGESTIVO - After Dinner Drinks 7

Grappa, Limoncello, Sambuca (White or Dark), Vecchia Romagna Brandy, Cynar, Fernet Branca, Amaro (Averna or Montenegro), Port



For Cocktails and Wines:

Please see our Cocktails menu and our Vini menu

"I'd much rather eat pasta and drink wine than be a size 0"

Sophia Loren