

Antipasti/Insalate

Insalata Italiano \$7.50

Baby Spinach salad tossed in Balsamic vinaigrette topped with shaved Parmigiano, thinly sliced Prosciutto and drizzled with a touch of honey. Fantastic!

Insalata Contadina small \$3.95 regular \$4.95

Fresh mixed greens and Radicchio salad tossed with our extra-virgin olive oil and homemade red wine vinegar, garnished with tomato, & Informate black olives.

Insalata Cesare small \$4.50 regular \$5.50

The classic Caesar, crisp Romaine lettuce tossed in our creamy garlic dressing and grated Parmigiano cheese topped with homemade seasoned croutons. Add seasoned grilled breast of chicken \$3.50 extra

Inslata Caprese \$6.50

Freshly sliced Roma tomatoes and Bocconcini cheese, drizzled with extra virgin olive oil and Basil dressing, nestled on a bed of mixed greens.

Zuppa Lentichio \$4.50

Lentils in a homemade tomato, vegetable broth soup.

Bruschetta \$4.50

Traditionally prepared, fresh diced Roma tomatoes tossed in extra virgin olive oil, chopped garlic and fresh herbs topped on toasted Italian bread.

Antipasto Grand Chalet \$7.50

Aged Prosciutto, shaved Parmigiano cheese, Roasted Red peppers, and baked Informate black olives, on a lush lettuce leaf.

Cozze Marinara \$7.95

Fresh P.E.I. Mussels sautéed with fresh chopped garlic, herbs and finished in a zesty 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 \$8.95

Five large Black Tiger Shrimp sautéed in fresh chopped garlic, parsley and white wine.

Pastas

Penne alla Vodka \$13.95

Chef Maria's specialty! Short pasta with chopped bacon sautéed in a creamy vodka rose sauce. It's sure to make your mouth water!

Gnocchi Gratinato \$13.95

Small oval shaped potato dumpling pasta with fresh tomato sauce and grated Parmigiano baked in the oven to finish.

Agnolotti \$13.95

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 \$16.95

Linguini noodles with Black Tiger Shrimps, Calamari, crab meat, fresh P.E.I mussels and pasta clams, sautéed with fresh tomatoes, garlic, parsley, white wine and light tomato sauce

Fettuccini Alfredo \$13.95

A classic! Fresh long flat egg noodles tossed in a savory cream sauce sautéed with Black Forest Ham and Button mushrooms

Pasta e Fagioli \$13.95

A traditional Favourite! Fresh short flat egg pasta with hand picked Romano beans in a light homemade tomato soup broth. It's sure to satisfy your appetite!

Pappardella alla Maria \$14.95

Fresh flat long egg noodles with seasoned chicken, Portobello mushrooms & sun dried tomatoes, tossed in a fresh tomato & basil sauce

Main Entrée

Vitello Caprese \$15.95

Choice veal cutlets topped with a dollop of tomato sauce, Bocconcini cheese drizzled with basil olive oil dressing and finished with a white wine sauce.

Vitello Marsala \$15.95

Choice veal cutlets, with Portobello mushrooms in a Marsala wine sauce. It's sweet!

Pollo Pizzaiola \$15.95

Fresh Air Chilled Boneless breast of chicken sautéed with fresh chopped Roma tomatoes, capers, fresh herbs, and white wine sauce. Delicious!

Bistecca ai Ferri \$21.95

Tender 10oz. Black Angus Striploin seasoned perfectly and grilled to perfection. We cook it right!

Filetto di Salmone \$16.50

8oz. Atlantic salmon filet perfectly grilled with fresh chopped garlic, oregano, parsley in a white wine sauce.

Schnitzel alla Germanese \$14.95

Egg battered choice pork cutlet pan seared and finished in a Button mushroom demi glaze sauce

Schnitzel alla Melanese \$13.95

Traditionally breaded pork cutlet pan seared cooked till a light crispy brown, served with lemon wedge.

All above entrees are serve with penne in tomato sauce or fresh vegetables & roasted potatoes

Agnello \$15.95

Four pieces of grilled Ontario lamb chops infused with fresh Rosemary, herbs and red wine, served with fresh mixed greens tossed in our homemade red wine vinegar dressing.

Zuppa di Pesce \$22.95

A platter presentation of Black Tiger Shrimps, Sea Scallops, Calamari, Fresh P.E.I Mussels and King Crab legs sautéed with fresh tomatoes, garlic, white wine simmered in a light tomato sauce.

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 Ontario!

Spiducci Combinazione \$15.50

10 Spiducci served with fresh mixed greens with our homemade red wine vinegar.

Spiducci Platter \$38.85

Serves two or more people. 30 Spiducci.

Additional ten Spiducci \$12.95

Add bowl of salad \$6.95

Spiducci are also available to take home frozen and ready to cook.

We make our Spiducci on a daily basis and pack them freeze immediately for best results.

Pack of 50 Spiducci \$50.00

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 by our kitchen staff.

Thank you for your understanding.

Prices are subject to change without notice.