

## ANTIPASTI

### OLIVES

Warm green and black olives with garlic, chillies, bay leaves, lemon 7.95

### CALAMARI GRIGLIA ALLA PUTTANESCA

Grilled calamari, tomatoes, black olives, capers, lemon, olive oil 13.95

### GARLIC BREAD WITH CHEESE

Toasted herb and garlic buttered bread topped with mozzarella 7.75

### BRUSCHETTA POMODORO

Grilled ciabatta topped with olive oil, garlic, tomatoes, basil 9.60

### MUSSELS

In a spicy tomato broth 14.85

## INSALATE

### AVOCADO CASHEW CAESAR WITH PARMESAN

Crispy romaine with an avocado, lemon juice based dressing topped with our own plant-based parmesan cheese *\*contains nuts* 9.75/14.95

### INSALATA CESARE

Crispy romaine lettuce, creamy caesar dressing, shaved parmigiano reggiano, croutons 9.75 / 14.95

## MAINS

### CHICKEN ASIAGO

Chicken breast stuffed with asiago cheese, spinach and caramelized onions in a honey mustard cream sauce with mashed potatoes and vegetables 23.35

### CHICKEN PARMIGIANA

Breaded chicken scaloppine, tomato sauce, mozzarella and parmesan, linguini pomodoro 22.35

### ARANCINI

Arborio rice balls filled with ricotta and spinach, lightly fried then finished with grated pecorino, served with marinara sauce 12.50

### BOCCONCINI FRITTI

Lightly fried baby mozzarella balls with a tomato red pepper jam 10.95

### CALAMARI FRITTI

Crispy, fried, cornmeal encrusted calamari with marinara sauce and aioli 12.95

### EGGPLANT PARMIGIANA

Breaded eggplant layered with basil, tomato sauce, fior di latte 13.95

### MEATBALL APPETIZER

Four house-made, wood-oven baked beef and ricotta meatballs, pomodoro sauce, whipped ricotta, basil oil 14.55

### INSALATA ROMA

Mixed greens, chèvre, toasted walnuts, sweet drop peppers, balsamic vinaigrette 9.75 / 14.95

### INSALATA DI BARBABIETOLE

Arugula, beets, chèvre, toasted pecans, balsamic vinaigrette 9.75 / 14.95

### LAMB SHANK

Braised New Zealand lamb shank with pan jus and garlic mash potatoes 23.95

### SALMON

Pan seared salmon with sautéed spinach, crispy fingerling potatoes, fish velouté and fine herbs in a fresh lemon vinaigrette 23.95

## PREMIUM PIZZA

*\*not included in \$12 pizza special*

### PIZZA GORGONZOLA

Gorgonzola, pears, caramelized onions, walnuts, arugula 16.95

### PIZZA SALMONE

Smoked salmon, mozzarella, panna di cucina (mascarpone cream), arugula, crispy capers, lemon 16.95

### PIZZA FUNGHI

Whipped herbed and lemon ricotta, taleggio, fior di latte, mushrooms, spinach, olive oil 16.95

### PIZZA FICHI

Mascarpone, prosciutto, figs, shaved parmigiana, honey, arugula 16.95

## PASTA

### PENNE CAPRI

Grilled chicken, wild mushrooms, spinach, tomato, olive oil, garlic, shaved parmigiano reggiano 18.50

### PAPPARDELLE SALSICCIA

Crumbled Italian sausage, cherry tomatoes, caramelized onions, olive oil, garlic finished with pecorino and arugula 18.45

### LASAGNA

Layered with bolognese sauce, mozzarella, béchamel, pomodoro sauce 18.45

### GNOCCHI ASIAGO

House made gnocchi with asiago cream sauce, spinach, crispy shallots 18.45

### RIGATONI BOLOGNESE

With a tomato, beef bolognese sauce 18.45

### ORECCHIETTE FUNGHI

With wild mushrooms in a truffle cream sauce 17.95

*add: crumbled house made sausage 4.15 / chicken 4.15 / shrimp 4.15 / meatballs 6.25*

*substitute: gluten-free pasta 2.25 / cream sauce 2.05*

## PIZZA

### PIZZA PROSCIUTTO

Pomodoro sauce, mozzarella, prosciutto, olive oil dressed arugula, shaved parmigiana 15.50

### PIZZA DIAVOLO

Pomodoro sauce, mozzarella, spicy salami, basil, chillies, black olives 15.50

### PIZZA MELANZANE

Pomodoro sauce, mozzarella, eggplant, olives, tomatoes, shaved parmigiana 15.25

### PIZZA MARGHERITA

Pomodoro sauce, fior di latte, basil 14.50  
*substitute mozzarella di bufala 3.15*

### PIZZA PEPPERONI

Pomodoro sauce, mozzarella, cured pepperoni 13.50

### PIZZA TRADIZIONALE

Pomodoro sauce, mozzarella, bacon, onions, mushrooms 14.25

*add: prosciutto 3.25 / Italian sausage 3.25 / spicy salami 3.25 / olives 2.15 / chicken 4.25 / green peppers 2.15 / onions 2.15 / roasted red peppers 2.75 / bacon 3.25 / mushrooms 2.15 / broccoli 2.15 / sun-dried tomatoes 2.75 / Italian ham 3.25 / goat's cheese 4.25 / pineapple 2.15* **substitute:** *gluten-free crust 3.75 / multi-grain crust 2.75 / fior di latte 2.25 / Earth Balance Mozzarella 2.00*

### CANNELLONI FORMAGGIO

Ricotta and spinach filled cannelloni, mushrooms and cream finished with pomodoro sauce, parmesan, mozzarella 18.45

### LINGUINI DI MARE

Shrimp, bay scallops, calamari, mussels in a light olive oil, pomodoro sauce 20.25

### FETTUCCHINE ALFREDO

White wine, cream and butter sauce, parmesan 17.45

### SPAGHETTI & MEATBALLS

House made beef and ricotta meatballs, pomodoro sauce 18.45

### PENNE ALLA NORMA

Eggplant, cherry tomatoes, chillies, garlic, red wine, pomodoro sauce, ricotta salata 17.45

### SPAGHETTI CARBONARA

Pecorino romano, egg, prosciutto cotto (ham), black pepper 18.25

**\$12 PIZZAS**  ALL PIZZAS excluding premium pizzas  
**DINNER MONDAY - THURSDAY**  
**LUNCH MONDAY - FRIDAY**

alternative crusts, additional toppings extra / some exceptions apply  
dine-in only / not valid Holiday Mondays (civic or statutory)

### PIZZA SALSICCIA ITALIANA

Pomodoro sauce, mozzarella, crumbled spicy Italian sausage, caramelized onions, roasted red peppers 15.50

### PIZZA HAWAIIANO

Pomodoro sauce, mozzarella, prosciutto cotto (ham), pineapple 14.25

### PIZZA VEGETARIANO

Pomodoro sauce, mozzarella, mushrooms, green pepper, sun-dried tomatoes 14.00

### PIZZA ANCHOVY

Pomodoro sauce, fior di latte, anchovies, chillies 15.00