

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
add 4 oz. chicken breast 6.55 / salmon 10.95
bacon 2.75 / anchovies 2.30

MAINS

CHICKEN ASIAGO

Chicken breast stuffed with asiago cheese, spinach and caramelized onions in a honey mustard cream sauce with mashed potatoes and vegetables 23.95

CHICKEN PARMIGIANA

Breaded chicken scaloppine, tomato sauce, mozzarella and parmesan, spaghetti 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 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

PLANT POWER SALAD

Mixed greens and baby kale in creamy artichoke dressing, quinoa, fingerling potatoes in vegan pesto*, tofu feta, asparagus, radishes, pickled red onions, olives, avocado, jalapeños, pickled turnips and beets 19.50 **pesto contains pumpkin seeds*

LAMB SHANK

Braised New Zealand lamb shank with pan jus and garlic mash potatoes 24.95

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

FIG PIZZA

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

PASTA

*substitute: gluten-free brown rice pasta add 2.25
OR spelt pasta (contains gluten) add 2.00*

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: cream sauce 2.05

PIZZA

*our dough is made with 00 flour *contains no dairy*

We now offer a whole wheat multi grain dough for an additional \$2

PIZZA PROSCIUTTO

Pomodoro sauce, mozzarella, prosciutto, olive oil dressed arugula, shaved parmigiana 16.50

PIZZA DIAVOLA

Pomodoro sauce, mozzarella, spicy salami, basil, chillies, black olives 16.50

PIZZA MELANZANE

Pomodoro sauce, mozzarella, eggplant, olives, tomatoes, shaved parmigiana 15.95

PIZZA MARGHERITA

Pomodoro sauce, fior di latte, basil 14.95
substitute mozzarella di bufala 3.15

PIZZA PEPPERONI

Pomodoro sauce, mozzarella, cured pepperoni 14.95

PIZZA TRADIZIONALE

Pomodoro sauce, mozzarella, bacon, onions, mushrooms 14.95

*additional toppings: prosciutto 3.25 / Italian sausage 3.25 / spicy salami 3.25 / chicken 4.25 / bacon 3.25 / Italian ham 3.25 / goat's cheese 4.25 / plant based 🌱: vegan sausage (pinto bean based) 4.25 / vegan pepperoni (seitan) 4.25 / onions 2.15 / roasted red peppers 2.75 / olives 2.15 / pineapple 2.15 / green peppers 2.15 / sun-dried tomatoes 2.75 / mushrooms 2.15
substitute: gluten-free crust 3.75 / fior di latte 2.25 / Earth Island Mozzarella (soybean based) 2.00 / cashew cheddar 4.00 / cashew truffle cheese 5.00 / housemade tofu feta 4.00*

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

FETTUCINE 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 / exceptions apply / dine-in only
not valid Holiday Mondays (civic or statutory), Family Day, Valentine's Day

VEGAN SAUSAGE PIZZA

Tomato sauce, Earth Island mozzarella, fennel sausage, roasted red peppers, basil 17.00

PIZZA SALSICIA ITALIANA

Pomodoro sauce, mozzarella, crumbled spicy Italian sausage, caramelized onions, roasted red peppers 16.50

PIZZA HAWAIIANO

Pomodoro sauce, mozzarella, prosciutto cotto (ham), pineapple 14.95

PIZZA VEGETARIANO

Pomodoro sauce, mozzarella, mushrooms, green pepper, sun-dried tomatoes 14.95

PIZZA ANCHOVY

Pomodoro sauce, fior di latte, anchovies, chillies 15.25