



STARTERS

FRESH MOZZARELLA

Three styles to choose from! Made in house, by hand All served with EVOO, maldon salt flakes, foccacia, tomato jam with balsamic glaze.

NAKED	+PROSCIUTTO	+SPICY BOMBA
13.95	15.95	14.95

SPINACH ARTICHOKE DIP 14.45

romano and cream cheese, roasted red pepper, , roasted garlic and fire roasted flat bread

ARANCINI 11.95

panko crusted risotto stuffed with porcini and fior di latte. with pesto aioli and marinara sauce

BRUSCHETTA 10.95

roma tomato, basil, balsamic crema, cold pressed olive oil, arugula on herb and sea salt foccacia

PEI MUSSELS 14.95

marinated tomatoes, garlic, pesto cream with toasted focaccia

FRIED CALAMARI 14.95

lemon aioli, spring onion, sliced chili, lemon wedge

MEATBALLS 13.95

5 house made beef meatballs, basil, Parmigiano, marinara sauce, foccacia

CAESAR SALAD 6.95 / 11.50

romaine, radicchio, bacon, croutons, Parmigiano, house caesar dressing

ADD CHICKEN 8

NONNA SALAD 12.95

arugula, romaine, radicchio, kalamata olive, artichoke, cucumber, grape tomato, red pepper, fior di latte, grissini, red onion, pepperoncini, oregano and white balsamic vinaigrette

WITH CHICKEN 8

**FAMILY STYLE!
4 SERVING SIZED TO
SHARE AROUND THE TABLE!**

VEGGIE TETRAZZINI	24
SPAGHETTI BOLOGNESE	26
TOMATO CANNELLONI	28
CAESAR SALAD	18
NONNA SALAD	20

PASTA

BUTTERNUT SQUASH & RAVIOLI

20.75

brown butter cream sauce, toasted pumpkin seeds, chestnut mushroom, spinach

STELLA DEL MARE 26.95

fresh fettucini served with a medley of shrimp, crab, mussels and scallops in a rose sauce

RICOTTA GNOCCHI 21.45

pillowy gnocchi in chopped pear & gorgonzola cream sauce, pork sausage, caramelized onion and roasted fennel with bacon

LOMBARDI RISOTTO 22.95

braised beef on a bed of risotto made with beet and goat cheese, topped with walnut and crispy fried onion

FRESH, HOUSE-MADE PASTA!

WE START WITH LOCALLY MILLED FLOUR, ADD ONTARIO EGGS AND SLOWLY CREATE MOUNTAINS OF FRESH NOODLES EVERY DAY.

**NEED GLUTEN FREEDOM?
REQUEST GLUTEN FREE PENNE**

ZUCCHINI PRIMAVERA

house made zucchini noodles, kalamata olive, spinach, grape tomato, red onion, bell pepper, walnut, feta in a pesto cream sauce

VEGETARIAN 17.95

CHICKEN 21.95

SEAFOOD 24.95

add crab shrimp and mussels

SPAGHETTI BOWLS

served 3 ways.

VEGETARIAN our house tomato sauce 13.95

BOLOGNESE classic rich meat sauce 14.95

MEATBALLS house beef meatballs 18.95

TETRAZZINI

penne, mushrooms, marinated tomatoes, fresh herbs in a parmesan cream sauce

VEGETARIAN 15.95

CHICKEN 19.95

SEAFOOD 22.95

add crab shrimp and mussels

CANNELLONI

hand stuffed pasta filled with ricotta, spinach, Grana Padano, fresh basil. in choice of sauce:

VEGETARIAN 16.95

BOLOGNESE 18.95

SEAFOOD 23.95

served with crab shrimp and mussels in rose sauce.

MAINS

CHICKEN PARMESAN 24.95
breaded marinated chicken breast, smoked provolone and marinara with fettuccine in parmesan cream sauce with basil

CHICKEN MARSALA 24.95
caramelized onions, mushrooms, roasted garlic, spinach, spaghetti in port mushroom cream sauce

TUSCAN SALMON 28.95
pan seared salmon from Caudle's Catch. On a bed of summer corn succotash, red creamer potato, cherry tomato, asparagus with feta and Castelvetrano olives

NY STRIPLOIN 32.95
10oz Oxford County AAA, aged 35 days, served with crispy polenta and seasonal vegetables

ONTARIO VEAL CHOP 32.95
crispy polenta, spring onion, Stemmler's bacon and port cream sauce and seasonal vegetables.

PIZZA
WE MAKE OUR OWN DOUGH, IN HOUSE. THEN THEY ARE SHAPED AND STRETCHED BY HAND, FIRED IN 700* OVEN ON REAL STONE HEARTH

GLUTEN FREE RICE AND POTATO STARCH CRUST 4.

MARGHERITA 15.45
fior di latte, marinara sauce and fresh basil

PEPPERONI 15.95
mozzarella topped with smoked all-beef pepperoni and marinara sauce

PERA BIANCA 19.75
fresh pear, crispy prosciutto, asiago, brie, caramelized onion with parmesan cream sauce

MANZO 19.95
Italian sausage, bacon, pepperoni, fior di latte, roasted garlic, basil, oregano, marinara sauce

POLO 17.95
roasted chicken, mushroom, green olive, fontina, marinara sauce

CANADIANA 16.95
tomato base, bacon, cremini mushroom, red onion, ground beef, white cheddar, green onion

SOPPRESSATA 19.95
salami, pepperoni, garlic, oregano, bomba, pickled chili, piquillo peppers, fior di latte

ORTO VEGA 16.95
roasted garlic, artichoke, red onion, marinated tomato, roasted red peppers, eggplant bomba, cauliflower crema chili flakes arugula

MICHELANGELO 19.95
prosciutto, caramelized onion, honey roasted garlic, goat cheese, arugula

MENU DEALS

DATE NIGHT
FRI / SAT \$59.95
DINNER FOR 2

CHEESE COURSE
NAKED MOZZARELLA

SALAD COURSE
CAESAR OR NONNA TO SHARE

PASTA COURSE
SPAGHETTI BOLOGNESE
CANNELONI BOLOGNESE
CHICKEN TETRAZZINI
RICOTTA GNOCCHI

DESSERT
2 CELATOS

FAMILY SHARE EVERY NIGHT
FOUR CAN DINE FOR \$54.95
CHOOSE ONE OF EACH

APPETIZER
ARANCINI
BRUSCHETTA

SALAD TO SHARE
CAESAR SALAD
NONNA SALAD

FAMILY SIZE PASTA
VEGGIE TETRAZZINI
SPAGHETTI BOLOGNESE

PIZZA
MARGHERITA
PEPPERONI

DESSERT
4 GELATOS

SUNDAY GUESTS
IN OUR DINING ROOM
RECEIVE 4 COMPLIMENTARY POPS
WITH FAMILY SHARE.



ITALIAN
KITCHEN