



MENU

STARTERS

GREEK SALAD 12.95
feta, cucumber, tomato, red pepper, kalamata olives, red onions, chickpeas, sour onion, greek dressing

CAESAR 10.50
romaine, pancetta, crouton, parmigiana, house dressing

PEI MUSSELS 13.95
marinated tomatoes, red onion, garlic, pesto cream with grilled focaccia

BRUSCHETTA 10.95
roma tomato, basil, aged balsamic, cold pressed olive oil, arugula, feta, vienna loaf

ARANCINI 10.95
panko crusted risotto, stuffed with porcini, fresh mozzarella, served with pesto aioli and marinara

PASTA

SPAGHETTI & MEATBALLS 18.50
blistered tomato, fresh herbs, house-made beef and pork meatballs

ZUCCHINI PRIMAVERA 16.50
zucchini noodles in a pesto cream sauce, kalamata olive, broccoli, spinach, grape tomato, red onion, bell pepper, walnut and feta.

CHICKEN TETRAZZINI 18.95
penne, mushrooms, marinated tomatoes, fresh herbs, parmesan cream sauce

SEAFOOD CANNELONI 22.95
ricotta, spinach, pecorino cheese, fresh basil, in a crab and shrimp rose sauce

MAINS

CHICKEN MARSALA 24.95
caramelized onions, mushrooms, roasted garlic, spaghetti, spinach

SALMON & TRUFFLE ORZO 27.95
salmon fillet on a bed of creamy truffle orzo, with arugula and sauteed greens and olive sauce vierge

STEAK & SHRIMP 29.95
7oz striploin steak with demi glace, 3 pc garlic shrimp skewer, truffle fries and seasonal vegetables

PIZZA

Our hand-stretched crust is made with locally milled flour, baked in our 700 degree stone hearth

MARGHERITA 15.45
fior di latte, tomato, basil, olive oil, tomato sauce

MANZO 19.95
italian bacon, sausage, pepperoni, fior di latte, roasted garlic, basil, oregano, tomato sauce

POLO 17.50
roasted chicken, mushroom, green olive, fontina, tomato sauce

DESSERTS

CARAMEL BUDINO 6.5
dark rum caramel custard, salted chocolate crumble, dulce de leche and whipped cream

TIRAMISU 8.5
with cocoa and chocolate shavings

SORBET TRIO 6.5
3 seasonal flavours