

Appetizers

Caesar Salad (add chicken \$4.50)

8.50

Romaine lettuce, bacon bits, and croutons with a homemade dressing and fresh grana padana parmesan cheese

Caesar Salad for two (add chicken \$4.50)

14.50

Our famous Caesar salad served for two

Spinach Salad (add chicken \$4.50)

9.50

Fresh spinach, eggs, mushrooms, tomatoes, fresh fruit, bacon bits, prosciutto ham, croutons, and Fontina cheese with a honey dijon dressing

Greek Salad (add chicken \$4.50)

9.50

Romaine lettuce, cucumber, tomatoes, red onions, feta, and Kalamata

Steamed Atlantic Mussels

9.95

Your choice of either garlic butter, white wine and cream sauce OR a fresh tomato and basil sauce

Acadian Seafood Chowder

9.95

Lobster, scallops and haddock in a cream based sauce

Northern Italian Seafood Chowder

12.95

Mussels, lobster and scallops in a creamy tomato base

Foccacia Bread

9.95

Asiago and parmesan with fresh basil, pesto, honey and a light brushing of olive oil

Pasta (served with garlic bread)

Fruiti de Mari

18.95

A medley of lobster, scallops, and mussels in a marinara sauced served over linguine

Cracked Pepper Penne

15.95

Prosciutto ham in a cracked pepper cream sauce tossed with penne

Chicken Pesto Fusilli

16.95

Chicken breast in a rosé pesto sauce tossed with fusilli and pine nuts

Spaghetti with Meat Sauce

16.95

Homemade meat sauce served over spaghetti with extra garlic bread

Meat Lasagna

15.95

Made with beef, ground sausage and a blend of four cheeses

Chicken Tarragon

15.95

*Chicken breast and sautéed mushrooms tossed in a tarragon cream sauce
over penne*

Pizza Elevated to an Art Form

Pizza Con Carne

Sm.

10.50 Med. 16.95

For meat lovers... tasty homemade meatballs, Italian sausage and pepperoni

New York

Sm. 10.50

Med. 18.95

For cheese lovers... parmesan, feta, mozzarella and Fontina cheese

Hawaiian

Sm. 10.50

Med. 18.95

Black forest ham and pineapple with extra cheese

Tomavino's Combo

Sm. 11.95

Med. 19.95

Mushroom, onion, green pepper, pepperoni, bacon and homemade meatballs

The Ambrosia

Sm. 11.95

Med. 19.95

Sauteed mushrooms, fresh spinach and real Italian sausage

Bluenoser

Sm. 10.50

Med. 16.95

Pepperoni, mushroom and green pepper – a Maritime favourite

Eos

Sm. 11.95

Med. 19.95

Feta Cheese, black Kalamata olives, Spanish onions and tomatoes

The Montrealer

Sm. 12.95

Med. 20.95

Roasted chicken, roasted red peppers, portabella mushrooms, Asiago cheese and spinach

Bel Cibo

Sm. 12.95

Med. 20.95

Prosciutto ham, artichoke hearts, caramelized onion, fresh arugula and

Margherita

Sm. 10.50

Med. 17.95

Fresh tomatoes, mozzarella and basil

*Also available on whole wheat crust. Make any small pizza gluten free
for \$2 extra.*

Our basic creation

Sm. 9.95 Med. 11.95

Basic toppings

Sm. 1.50 Med. 2.00

Bacon Fresh roasted garlic Homemade meatballs Pepperoni

Spinach

Banana peppers Green olives Italian Sausage Pineapple

Tomatoes

Feta cheese Green peppers Mushrooms Sautéed onions

Special Toppings

Sm. 1.75 Med. 2.25

Anchovies Chicken Fresh mozzarella Portabella

mushrooms Sautéed Mushrooms

Asiago cheese Extra cheese Goat cheese Prosciutto ham

Black forest ham Fontina cheese Kalamata olives Roasted red

peppers

Specialty Coffees

1 oz: \$8

2oz: \$12

Spanish – Courvoisier & Kahlua

Irish – Jameson's Irish Whiskey & Bailey's

American – Maker's Mark bourbon, Kahlua & Frangelico

B-52 – Kahlua, Bailey's & Grand Marnier

Blueberry Tea – Grand Marnier, Amaretto, Tea and an

**Ask your server about our selection of homemade cheesecake and organic gelato*

Cocktails

1oz:

\$6.50 2oz: \$10

*Caesar – Premium vodka, Clamato Juice, Tabasco,
Worcestershire Sauce, Fresh cracked pepper, Celery salt rim*

*Supreme White Russian – Vanilla vodka, Kahlua,
Frangelico & Milk*

*Dark N Stormy – Gosling's Black Seal Rum & Propeller
Ginger Beer*

*Dr. Pepper – Gosling's Black Seal Rum, Amaretto &
Coke*

*Harvey Wallbanger – Premium Vodka, Galliano &
Orange Juice*

Tom Collins – Gin, Lemonade & Soda water

*Purple Haze – Premium vodka, Blue Curacao, Sprite,
Lemonade & Grenadine*

*Grown Up Cream Soda – Vanilla vodka, Chambord &
white cranberry juice*

*The Royal Dynasty – Crown Royal, Chambord & Ginger
Ale*

*Manhattan – Crown Royal, Sweet vermouth, Bitters and a
cherry*

Premium Cocktails

New Fashioned – Maker's Mark bourbon, Bitters, Simple Syrup, Orange slice, cherry & a splash of soda

Beautiful – Courvoisier and Grand Marnier served neat in a snifter

Mighty Healthy – Grey Goose L'Orange, Blue Curacao & Galliano shaken, served on the rocks with an orange slice

Quiet Storm – Maker's Mark bourbon, Spiced Rum, Vanilla simple syrup, fresh cracked pepper & a flambéed orange peel

Tomavino's Wine List *Glass*

½ Liter Bottle

White Wine

Villa Mura Pinot Grigio (Italy) 8

23 30 (1L)

Villa des Anges Sauvignon Blanc (France) 8

23 30

Boira Pinot Grigio (Italy) - -

26

Red Wine

Villa Mura Valpolicella (Italy) 8

23 30 (1L)

Saladini Pilastri Rossi Piceno (Organic - Italy) 8

23 30

- - - - -

23 30

Batasiolo Langhe Rosso (Italy) - -

33

Nativa Cabernet Sauvignon (Organic - Chile) -

- 40

Nipozzano Chianti (Italy) - -

48

Lan Rioja Reserva (Spain) - -

57

Beer

On tap

20oz: \$7

Garrison Irish Red

Garrison Tall Ship Amber

Domestic Bottles

\$5.75

Keiths

Keiths Light

Budweiser

Imports

\$6.75

Stella Artois

Non-Alcoholic

Coke

Diet Coke

Sprite

Sprite

Ginger Ale Tonic water Soda water Nestea

Iced Tea

Lemonade Clamato juice Orange juice White

Cranberry Juice

Coffee Orange Pekoe Tea Green Tea

\$3.00

Perrier Propeller Ginger Beer

\$3.50

**All drink prices, excluding the wine list, include taxes.*