

*Antipasti*

<b>Arancini Ball</b> Breaded rice ball with beef and peas filling topped with meat-sauce	\$5
<b>Scallops</b> Scallops in a basil pesto cream sauce	\$13
<b>Calamari</b> Pan Fried	\$10
<b>Cozze alla Marinara</b> Mussels sautéed in garlic, wine and tomato sauce	\$14
<b>Gamberi Alla Provinciale</b> Shrimp sautéed in garlic, white wine and sun-dried tomato	\$14
<b>B.B.Q. Quail</b> One quail lightly seasoned and B.B.Q.	\$5
<b>Beef Tips</b> Sautéed beef tips in a roasted red pepper sauce	\$13
<b>Antipasto di Mare</b> Marinated seafood assortment	\$15
<b>Antipasto Misto</b> Assorted cold cuts and cheese	\$13
<b>Antipasto Della Campagna</b> Grilled Eggplant, zucchini, red and green peppers, and olives	\$12

*Zuppe*

<b>Pasta Fagioli</b> A hearty country-style soup with kidney beans and pasta	\$4
<b>Minestrone</b> Italian vegetable soup	\$4
<b>Stracciatella Romana</b> Tasty consommé with beaten egg and cheese mixture added	\$5
<b>Zuppa Del Giorno</b> Daily Soup Special	\$5

*Insalata*

<b>Insalata Caprese</b> Fresh tomato and mozzarella cheese topped with a basil vinaigrette	\$10
<b>Caesar</b> (half portion) Romaine lettuce tossed with parmesan cheese and garlic sauce, croutons and egg yolk	\$8
<b>Insalata Italiana</b> (half portion) Romaine lettuce tossed with fresh garden vegetables in an olive oil and vinegar dressing	\$8
<b>Hot Pepper Salad</b> Fried red, yellow, and green peppers sauteed in a balsamic vinegar and olive oil	\$8

*Le Casseruole*

<b>Manicotti Fiorentina</b> Stuffed pasta with ricotta cheese, tomato sauce and baked with mozzarella cheese	\$16
<b>Canelloni</b> Stuffed pasta with seasoned ground beef and baked with mozzarella and tomato sauce	\$18
<b>Timballo di Canerozzi al Forno</b> Oven baked casserole of pasta, tomato sauce and cheese with chicken With sausage	\$18 \$16
<b>Eggplant Parmigiana</b> Layers of barbequed eggplant, roasted red peppers, and topped with mozzarella cheese	\$18

Pasta

<b>Gnocchi</b> Gnocchi (dumplings) in tomato or bolognese or pesto sauce	\$13
<b>Fettucine Alfredo</b> Spinach fettuccine or plain fettuccine with a rich cream and parmesan cheese sauce Add clams \$2.00, chicken \$3.00, or shrimps \$4.00 (4 pieces)	\$16
<b>Paglia e Fieno</b> Spinach and egg noodles in a rich cream, peas, mushrooms and parmesan cheese with a hint of prosciutto and garlic	\$17
<b>Spaghetti Carbonara</b> Spaghetti combined in a blend of egg, cheese, prosciutto and black peppercorns	\$17
<b>Linguine con Vongole</b> Linguine with a sea-flavoured clam and tomato sauce	\$16
<b>Tortellini La Gaurdia</b> A blend of cheese, cream, peas and prosciutto	\$17
<b>Spaghetti Aglio e Olio</b> Spaghetti flavoured in olive oil, garlic, sundried tomatoes, and fresh tomato	\$15
<b>Vermicelli San Giovanni</b> Angel hair pasta tossed with capers, olive oil and basil, falvoured with tomato and anchovy sauce	\$15
<b>Fettucine Amalfitana</b> Fettucine combined with a seafood assortment in a garlic, wine and fresh tomato sauce	\$20
<b>Rigatoni alla Pichi, Pachia</b> A southern specialty of pasta with fresh tomato, garlic and basil	\$16
<b>Risotto Del-Mare</b> Arborio rice combined with shrimps, scallops, mussels and clams in a light tomato sauce and wine	\$20
<b>Risotto Italiano</b> Rice tossed with broccoli, pesto, and porcini mushrooms	\$16
<b>Pasta Primavera</b> Choice of any noodles, tossed with fresh vegetables in a cream sauce or olive oil and garlic with basil	\$18
<b>Ravioli Al Bosco</b> Stuffed cheese ravioli with wild mushrooms and cheese sauce	\$18

Pesce

<b>Filet of White Fish</b> Broiled in garlic and lemon	\$18
<b>Calamari Fritti</b> Pan fried squid	\$18
<b>Filetto di Salmone</b> Eight ounce salmon filet broiled in a lemon butter garlic sauce; or blackened	\$19
<b>Gamberoni alla Brace</b> Eight jumbo shrimps marinated and broiled with black peppercorns and garlic sauce	\$19
<b>Pesce Del Giorno</b> * Daily catch	Seasonal Price

*Carne*

<b>Osso-Bucco</b>	
Veal shank simmered in a tomato and wine sauce served with rice or fettucine	\$18
<b>Vitello al Limone</b>	
Sautéed veal medallions in a creamy lemon sauce	\$17
Add artichokes \$2.00 or capers \$2.00	
<b>Vitello La Guardia</b>	
Medallions of veal sautéed in a delicate white wine sauce flavoured with mushrooms and green onions	\$18
<b>Vitello Marsala</b>	
Veal scallops sautéed with mushrooms flavoured with Marsala wine	\$18
<b>Vitello Saltinbocca</b>	
Specialty of Rome, veal medallions combined with slices of prosciutto in butter, wine and sage sauce	\$18
<b>Vitello Parmigiana</b>	
Breaded veal cutlet or milanese baked with tomato sauce and mozzarella cheese	\$17 - \$19
<b>Vitello Alla Crema e Funghi</b>	
Tender veal sautéed in a cream and mushroom sauce	\$18
<b>Vitello Alla Pizzaiola</b>	
A Southern Italian tangy veal, with spicy garlic and tomato sauce	\$17
<b>Broiled Veal Chop</b>	
Topped with herbs and butter	\$28
<b>Filetto di Mignon</b>	
Eight ounce tender filet mignon charbroiled	\$32
<b>Rack of Lamb</b>	
Lamb chops charbroiled in a house rub of spices	Half \$18 Full \$34
<b>Charbroiled Quail</b>	
Quails lightly seasoned, barbequed to perfection, served with garlic rice	\$18
<b>Involtini di Pollo</b>	
Chicken breasts deep fried and stuffed with ham, spinach and mozzarella cheese, served over rice	\$19
<b>Pollo alla Parmigiana</b>	
Chicken breast breaded and topped with tomato sauce and mozzarella cheese	\$19
<b>Pollo Balsamico con Funghi Porcini</b>	
Tender chicken breast incorporated in a porcini mushroom and mild Balsamic sauce	\$19

*Your Mood*

<b>Per Person</b>	
Choice of any appetizer, pasta, salad, veal or beef with four jumbo shrimps or six ounce filet of salmon with potato and vegetable	\$45

*Ask your server about today's  
dessert selections!*

Rossi / Red

Italian

Folonari Classico - Valpolicella	\$35
Barolo - Fontanafredda	\$85
Masi - Valpolicella	\$35
Masi - Costasera Amorone Classico	\$90
Cesari - Amarone	\$90
Brolio Classico - Chianti	\$65
Ruffino - Chianti	\$40
Luna Di Luna - Shiraz	\$40

French

Rothschild - Cabernet Sauvignon	\$30
Rothschild - Merlot	\$30

Australian

Wolf Blass Yellow - Cabernet Sauvignon	\$51
Wolf Blass Red - Shiraz Cabernet	\$40
Lindemans - Bin 40 Merlot	\$35
Rosemont Diamond - Shiraz	\$48

Chilean

Concha Y Toro - Cabernet	\$30
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California - Napa & Sonoma

Robert Mondavi - Cabernet Sauvignon	\$80
Beringer Knights Valley - Cabernet Sauvignon	\$90
Cline - Syrah	\$40

Canada VQA - Essex County

Aleksander - Merlot	\$40
Aleksander - Chambourcin	\$40

Bianchi / White

Italian

Verdicchio - Titulus	\$32
Folonari - Pinot Grigio	\$36

Canada VQA - Essex County

Viewpointe - Pinot Grigio	\$35
Aleksander - Chardonnay	\$30

German

Piesporter - Michelsberg	\$27
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French Champagne

Veuve-Clicquot Brut	\$150
Moet & Chandon	\$130

Spumante

Asti - Martini & Rossi	\$45
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House Wines - Red / White

glass 1/2 ltr

Casara - Merlot Delle Venezie (Imported Red)			
Collialbani - Fontana di Papa (Imported White)	Premium	\$9	\$24
Folonari - Valpolicella (Premium)			
Lindemans - Bin 50 Shiraz (Premium)	Domestic	\$6	\$17
Ruffino - Chianti (Premium)			
Frontera - Cabernet (Premium)	Imported	\$7	\$20
Aleksander - Chardonnay (Domestic White)			
Viewpointe - Pinot Grigio (Domestic White)			