

## ***Appetizers/Salads***

***Insalata Italiano*** **\$6.95**

*Baby Spinach salad tossed in Balsamic vinaigrette topped with shaved Parmigiano, thinly sliced Prosciutto and drizzled with a touch of honey. Fantastic!*

***Insalata Contadina*** **small \$3.95 regular \$4.95**

*Fresh mixed greens and Radicchio salad tossed with our extra-virgin olive oil and homemade red wine vinegar, garnished with tomato, & Infornate black olives.*

***Insalata Cesare*** **small \$4.50 regular \$5.50**

*The classic Caesar, crisp Romaine lettuce tossed in our creamy garlic dressing and grated Parmigiano cheese topped with homemade seasoned croutons.*

***Add seasoned grilled breast of chicken \$3.50 extra***

***Inslata Caprese*** **\$6.50**

*Freshly sliced Roma tomatoes and Bocconcini cheese, drizzled with extra virgin olive oil and Basil dressing, nestled on a bed of mixed greens.*

***Zuppa Lentichio*** **\$4.50**

*Lentils in a homemade tomato, vegetable broth soup.*

***Bruschetta*** **\$4.50**

*Traditionally prepared, fresh diced Roma tomatoes tossed in extra virgin olive oil, chopped garlic and fresh herbs topped on toasted Italian bread.*

***Antipasto Grand Chalet*** **\$7.50**

*Aged Prosciutto, shaved Parmigiano cheese, Roasted Red peppers, and baked Infornate black olives, on a lush lettuce leaf.*

***Cozze Marinara*** **\$7.95**

*Fresh P.E.I. Mussels sautéed with fresh chopped garlic, herbs and finished in a zesty tomato sauce. (Due to seasonal patterns mussels may not always be at their best, don't worry we will let you know)*

## ***Panini***

***Italian-style sandwiches on Calabresse bread served with fresh mixed greens.***

***Substitute Caesar salad for \$0.75 more.***

***Veal*** **\$8.95**

*Lightly floured, pan seared Choice Veal cutlets with roasted red peppers and mushrooms.*

***Chicken*** **\$8.95**

*6oz grilled boneless chicken breast with lettuce, tomato and a touch of Mayonnaise.*

***Vegetable*** **\$8.95**

*Grilled Portobello mushroom, zucchini, and red peppers seasoned with a light garlic olive oil dressing, topped with Bocconcini cheese*

*We provide excellent quality food: please allow appropriate time for cooking.*

*All prices are subject to applicable taxes.*

*A service charge of 15% is applicable to groups of 8 or more guests.*

*On larger group reservations, we reserve the right to provide a modified menu in order to service you better.*

*Any changes to menu ordering are limited and must first be approved with by our kitchen staff.*

*Thank you for your understanding.*

## Pastas

**Penne alla Vodka** **\$10.50**

*Chef Maria's specialty! Short pasta with chopped bacon sautéed in a creamy vodka rose sauce. It's sure to make your mouth water!*

**Pappardella alla Maria** **\$12.95**

*Fresh flat long egg noodles with seasoned chicken, Portobello mushrooms & sun dried tomatoes, tossed in a fresh tomato & basil sauce*

**Spaghetti al Pomodore** **\$8.95**

*Fresh Spaghetti pasta tossed in a homemade basil tomato sauce.*

**Add seasoned grilled breast of chicken, \$3.50 extra**

**Pasta e Fagioli** **\$10.95**

*A traditional Favourite! Fresh short flat egg pasta with hand picked Romano beans in a light homemade tomato soup broth. It's sure to satisfy your appetite!*

## Luncheon Entrées

*All entrees come with choice of penne pasta in a fresh tomato sauce or fresh mixed greens. **Substitute Caesar salad for \$0.75 extra***

**Pollo Parmigiano** **\$12.50**

*Breaded breast of Chicken in tomato sauce baked and topped with grated Parmigiano and sliced Mozzarella cheese.*

**Vitello Portobello** **\$13.95**

*Choice veal cutlets sautéed with Portobello mushrooms in a robust red wine sauce.*

**Filetto di Salmone** **\$13.95**

*8oz. Atlantic salmon filet perfectly grilled with fresh chopped garlic, oregano, parsley in a white wine sauce.*

**Schnitzel alla Melanese** **\$11.95**

*Traditionally breaded pork cutlet pan seared cooked till a light crispy brown, served with lemon wedge.*

*All above entrees are serve with penne in tomato sauce or fresh vegetables & roasted potatoes*

**Agnello** **\$15.95**

*Four pieces of grilled Ontario lamb chops infused with fresh Rosemary, herbs and red wine, served with fresh mixed greens tossed in our homemade red wine vinegar dressing.*

**Zuppa di Pesce** **\$22.95**

*A platter presentation of Black Tiger Shrimps, Sea Scallops, Calamari, Fresh P.E.I Mussels and King Crab legs sautéed with fresh tomatoes, garlic, white wine simmered in a light tomato sauce.*

## Spiducci

*A traditional lamb Shish-Kabob originating from the Italian region of Abruzzo.*

*'Mr. Spiducci' has been expertly preparing this mouth-watering dish for friends, family, and extremely satisfied customers for over 30 years. We are the #1 Spiducci makers in Ontario!*

**Spiducci Combinazione** **\$15.50**

*10 Spiducci served with fresh mixed greens with our homemade re wine vinegar.*

**Spiducci Platter** **\$38.85**

*Serves two or more people. 30 Spiducci.*

**Additional ten Spiducci** **\$12.95**

**Add bowl of salad** **\$6.95**

*Spiducci are also available to take home frozen and ready to cook. We make our Spiducci on a daily basis and pack them freeze immediately for best results.*

**Pack of 50 Spiducci** **\$50.00**