

## ***Antipasti/Insalate***

### ***Insalata Italiano*** **\$7.50**

*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*

### ***Insalata 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)*

### ***Gamberi al'iglio*** **\$8.95**

*Five large Black Tiger Shrimp sautéed in fresh chopped garlic, parsley and white wine.*

## ***Pastas***

### ***Penne alla Vodka*** **\$13.95**

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

### ***Gnocchi Gratinato*** **\$13.95**

*Small oval shaped potato dumpling pasta with fresh tomato sauce and grated Parmigiano baked in the oven to finish.*

### ***Agnolotti*** **\$13.95**

*Fresh half-moon pasta stuffed with Ricotta cheese and spinach in a creamy rose sauce with a hint of fresh grated nutmeg.*

### ***Linguini alla Pescatore*** **\$16.95**

*Linguini noodles with Black Tiger Shrimps, Calamari, crab meat, fresh P.E.I mussels and pasta clams, sautéed with fresh tomatoes, garlic, parsley, white wine and light tomato sauce*

### ***Fettuccini Alfredo*** **\$13.95**

*A classic! Fresh long flat egg noodles tossed in a savory cream sauce sautéed with Black Forest Ham and Button mushrooms*

### ***Pasta e Fagioli*** **\$13.95**

*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!*

### ***Pappardella alla Maria*** **\$14.95**

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

## Main Entrée

**Vitello Caprese** **\$15.95**  
*Choice veal cutlets topped with a dollop of tomato sauce, Bocconcini cheese drizzled with basil olive oil dressing and finished with a white wine sauce.*

**Vitello Marsala** **\$15.95**  
*Choice veal cutlets, with Portobello mushrooms in a Marsala wine sauce. It's sweet!*

**Pollo Pizzaiola** **\$15.95**  
*Fresh Air Chilled Boneless breast of chicken sautéed with fresh chopped Roma tomatoes, capers, fresh herbs, and white wine sauce. Delicious!*

**Bistecca ai Ferri** **\$21.95**  
*Tender 10oz. Black Angus Striploin seasoned perfectly and grilled to perfection. We cook it right!*

**Filetto di Salmone** **\$16.50**  
*8oz. Atlantic salmon filet perfectly grilled with fresh chopped garlic, oregano, parsley in a white wine sauce.*

**Schnitzel alla Germanese** **\$14.95**  
*Egg battered choice pork cutlet pan seared and finished in a Button mushroom demi glaze sauce*

**Schnitzel alla Melanese** **\$13.95**  
*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**

*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.*