

ANTIPASTI

Minestrone or Cream Soup of the Day	\$7.50
Kale Salad al Limone 	\$8.75
Asiago, lemon vinaigrette, dried blueberries, pistachios	
Spinach Artichoke Cheese Dip	\$14.50
Spinach, artichoke, parmesan.	
Caesar Salad  *	\$10
Parmigiana Chicken Wings	\$14.50
Gnocchis Fior di Latte al Pesto	\$14
Mozzarella fior di latte, basil pesto and Napoletana sauce.	
Parmigiana Fondant	\$9.50
Parmesan fondue with pasta chips.	
Parmigiana Fries	\$9.50
Matchstick fries, julienned zucchini and fried onion, parmesan, fine herbs.	
Arancini	\$14
Fried risotto balls. Ask your server for the flavour.	
Calamari fritti	\$17
Mozzarella Pomodoro	\$15.50
Mozzarella fior di latte, tomato bruschetta, focaccia-style bread.	
Piatto di Salumi	\$23
Smoked duck + \$4.50	

 * Without croutons

SANDWICHES NEW!

Mediterranean Fior di Latte Sandwich	\$20.50
Focaccia bread, fior di latte, pesto, kale, roasted red peppers and black olives, served with Parmigiana Fries or Caesar salad.	
Mediterranean Chicken Sandwich	\$21.50
Focaccia bread, pesto, kale, chicken breast, roasted red peppers and black olives, served with Parmigiana Fries or Caesar salad.	
Formaggio & Polpetta Sandwich	\$21.50
Focaccia bread, Goat or Asiago cheese, meatballs, Napoletana sauce, arugula and pickled red onions, served with Parmigiana Fries or Caesar salad.	
Italian Sausage Sandwich	\$21
Focaccia bread, Napoletana sauce, pizza mozzarella cheese, Italian Spolumbo's Sausage, green onions and arugula, served with Parmigiana Fries or Caesar salad.	
Steak and Grilled Onion Sandwich	\$23
Focaccia bread, steak, pesto, grilled onion and pizza mozzarella cheese, served with Parmigiana Fries or Caesar Salad.	

PIZZE E DUETTOS

DUETTOS For the price of a regular pizza you can order half a pizza and your choice of spaghetti of Bologna or spaghetti with Napoletana sauce, or gnocchi arrabbiata, or Caesar salad, or our Parmigiana Fries.



All whole pizzas are available with a gluten-free crust except the Meat Lover's and Mushroom and Truffle Oil pizzas. + \$2.50

Pomodoro e Formaggio	\$21
Tomato sauce, basil, Parmigiana Fondant, tomatoes, mozzarella fior di latte, pizza mozzarella cheese.	
Smoked Duck	\$22
Honey, green and red onions, pizza mozzarella cheese. Goat cheese + \$2.50	
Americana	\$19.50
Tomato sauce, fresh basil, pepperoni, mushrooms, green pepper, pizza mozzarella cheese.	
Meat Lover's	\$22
Tomato sauce, basil, Italian meatball, bacon, onion, pizza mozzarella cheese.	
Mushrooms and Truffle Oil	\$20.25
Mushroom sauce with black truffle oil, Paris and portobello mushrooms, pizza mozzarella cheese.	
Pesto and Goat Cheese	\$21
Tomato sauce, fresh basil, onion, black olives, tomatoes, roasted red peppers, pesto, goat cheese and pizza mozzarella cheese.	

Salsiccia e Portobellos	\$20.50
Tomato sauce, fresh basil, spicy Italian sausage, portobello mushrooms, onion, rosemary and pizza mozzarella cheese.	

Prosciutto and Arugula	\$20.50
Tomato sauce, fresh basil, pizza mozzarella cheese, olive oil. Goat or Asiago cheese + \$2.50	



All our gluten-free dishes are made with gluten-free ingredients. However, due to possible cross-contamination, they may contain traces. These dishes are primarily meant for people wishing to avoid gluten, not for those who are severely allergic or intolerant.



PASTA

- Spaghetti of Bologna*** \$18.50
 Meat and tomato sauce.
 Meatballs (5) +\$5
 Italian sausage +\$2.25
- Linguine Alfredo*** \$20
 Cream, parmesan, Asiago and green onion.
 Grilled chicken breast + \$6
 Italian sausage +\$2.25
- Linguine Carbonara*** \$21.50
 Cream, parmesan, bacon, green onion,
 raw egg yolk.
- Penne Prosciutto Arugula*** \$25.50
 Green onion, tomatoes, wine, Asiago
 or goat cheese.
- Seafood Linguine*** \$30.50
 Shrimp, mussels, clams, scallops, Neapolitan
 sauce, cream, parmesan cheese, white wine.
- Penne Primavera*** \$19.50
 Sautéed vegetables, Neapolitan sauce,
 onion and pesto.
- Ravioli Salsa Rosa** \$22.50
 Cheese-filled raviolis, cream, parmesan,
 tomatoes, basil.
- Penne calabrese piccante** \$21.50
 Spicy Italian sausage, onion, black olives,
 arrabbiata sauce.
- Spaghetti Meatball and Sausage** \$26
 Sauce of Bologna, spicy Italian sausage
 and Italian-style meatball, au gratin.
- Penne Alfredo with Pesto
 and Grilled Chicken** \$28.50
 Alfredo sauce, pesto, cherry tomatoes,
 mushrooms, broccoli, and grilled chicken breast.
- Cannelloni Fiorentina** \$22.50
 Neapolitan sauce, ricotta cheese, spinach
 and sautéed onions, au gratin.
- Italian Crusted Cod (5 oz)** \$26.50
 Oven-roasted cod, herb and roasted garlic crust,
 served over linguine with pesto, tomatoes, green onion,
 basil, wine, Neapolitan sauce, or with Caesar salad.

NEW AND EXCLUSIVE

- Mille-Feuilles Lasagna,** \$22.50
sauce of Bologna
 Fresh pasta and creamy cheese sauce
 on a bed of Neapolitan sauce, garnished
 with sauce of Bologna, arugula
 and Asiago cheese.
- EVERY TIME you order our new Mille-Feuilles Lasagna with Sauce of Bologna, \$1 is donated to Caribou Cares.

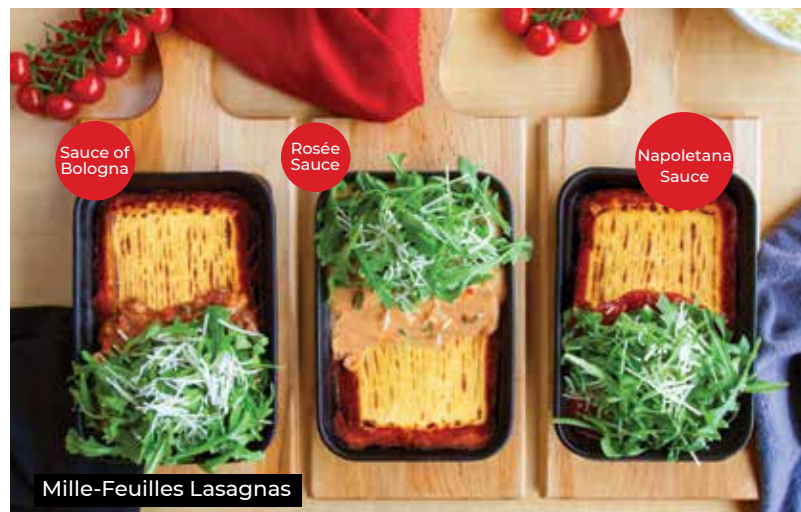


NEW AND EXCLUSIVE

- Mille-Feuilles Lasagna, rosée sauce** \$21.50
 Fresh pasta and creamy cheese sauce on a bed
 of Neapolitan sauce, garnished with rosée sauce,
 arugula and Asiago cheese.
 Shrimp (5) + \$5

NEW AND EXCLUSIVE

- Mille-Feuilles Lasagna,
 Neapolitan sauce** \$20.50
 Fresh pasta and creamy cheese sauce on a bed of
 Neapolitan sauce, garnished with Neapolitan sauce,
 arugula and Asiago cheese.



GLUTEN-FREE



*Gluten-Free Penne + \$2

Gluten-Free Bread Available on request \$2.50

Due to the possible risk of cross contamination, all our gluten-free dishes are for people wishing to avoid gluten and not for those with severe gluten allergies or intolerances.



DINING ROOM MENU

RISOTTI

- Vegetables and Goat Cheese Risotto** \$26
White wine, Genovese pesto, zucchini, kale, roasted red peppers, cherry tomatoes, shallots.
- Shrimp and Arugula Risotto** \$29
White wine, tomatoes, basil, garlic.

INSALATE (Meal)

- Grilled Chicken Salad and Asiago Cheese** * \$22.50
Balsamic and roasted garlic vinaigrette, tomatoes, black olives, roasted red pepper and Asiago cheese.

- Caesar Salad** \$16
Grilled chicken breast + \$6 / Grilled salmon filet + \$10
 * Without croutons

SIDE DISHES

- Smoked duck \$4.50
- Goat cheese \$2.50
- Au gratin \$3
- Prosciutto \$3
- 5 oz Italian crusted cod \$7
- Grilled Chicken breast \$6
- Grilled salmon filet \$8.50
- Bread Bar® (with entrée) \$3.50

PREFER GLUTEN-FREE?

To accompany these grilled dishes (except the Italian Feast for Two), in addition to grilled vegetables, replace the fries or linguine with crouton-free Caesar salad or Italian or kale al limone salad, or balsamic vinegar glazed vegetables.

CARNI E PESCI

- Salmone alla griglia (5 oz)** \$34.50
Grilled Atlantic salmon, piccata sauce with wine, capers and tomatoes, with pesto linguini and grilled vegetables.

- Grilled Chicken Rosmarino** \$31
Roasted garlic sauce, green onions, grilled vegetables, and a choice of linguine and sautéed zucchini, or Parmigiana Fries, or gnocchi arrabiata, or sautéed vegetables alla Pacini.

- Chicken Parmigiana** \$31
Napoletana sauce au gratin, grilled vegetables, a choice of spaghetti of Bologna or Caesar salad.

All veals are accompanied with grilled vegetables, linguine and sautéed zucchini, or our Parmigiana Fries, or gnocchi arrabiata, or sautéed vegetables alla Pacini.

- Grain-fed Veal Scaloppini in a Mushroom Duo Sauce** \$40

Truffle sauce, white wine, Paris and portobello mushrooms.

- Grain-fed Veal Scaloppini di Parma** \$37.50

Roasted garlic sauce, green onions, enhanced with prosciutto and mushrooms.

- NY Strip Cut Steak (10 oz)** \$41

Grilled lemon, arugula salad, with our Parmigiana Fries and grilled vegetables

- Steak with Sea Salt from Sicily (9 oz)** \$39

Certified Angus Beef® on arugula, with Parmigiana Fries and grilled vegetables.

- Italian Feast for Two** \$71

Certified Angus Beef® steak (9 oz) grilled with Sicilian sea salt, spicy Italian sausages, garlic shrimp, grilled vegetables, Parmigiana Fries.

BEVANDE (Beverages)

- | | | |
|---------------------|----------------------|----------------------|
| DRAUGHT BEER | Glass (10 oz) | Glass (20 oz) |
| Kokanee Gold | \$7 | \$9 |
| Goose Island IPA | \$7 | \$9 |
| Stella Artois | (11 oz) \$8 | (17 oz) \$10 |
- Ask server for other selections

- BOTTLED BEER (11 oz)**
- Big Rock \$7
 - Budweiser \$7
 - Wild Rose Wraspberry Ale \$7
- Ask server for other selections
- Corona \$8
 - Peroni \$8

- COOLER (11 oz) AND CIDERS**
Ask server for selections \$8

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|----------------|----------------------|------------------------|
| SANGRIA | Glass (10 oz) | Pitcher (48 oz) |
| | \$8 | \$26 |

- SPIRITS (1 oz)**
- Vodka, Rum, Gin, Tequila, \$7+
 - Scotch, Rye \$7+

- PREMIUM SPIRITS (1 oz)** \$8+
Ask server for current selection and prices

REFRESHMENTS

- Soft Drinks (Pepsi, 7UP, etc.) \$3
- Iced Tea \$3
- Lemonade \$3
- San Pellegrino Orange/Lemon (can) \$5
- San Pellegrino Italian Carbonated Water (25 oz) \$7



WINE AND COCKTAILS

COCKTAILS ** Alcohol-free version available \$5

Cosmocini (2 oz) Lemon Vodka, Cointreau, white cranberry juice, basil.	\$9	Caipirinha (1.5 oz) Leblon Rum, lime, brown sugar, tonic.	\$9
Russian Standard Moscow Mule (1.5 oz) Russian Standard Vodka, ginger syrup, with lemon juice.	\$9	Purple Passion Fizz (2 oz) Hypnotiq, Alize Red Passion served with ginger ale, shaken with citrus juice.	\$9
Pacini Mojito (1.5 oz) Rum or Vodka served with lime juice, basil leaves, simple syrup and a splash of club soda.	\$9	Limonata** (1.5 oz) Mandarin Vodka, Limoncello, white cranberry juice, lemon juice and basil.	\$9
Cranberry Mojito** (1.5 oz) Rum, lime, simple syrup, cranberry juice, mint.	\$9	Italian Sangria (3.5 oz) Aperol, white cranberry and grapefruit juice, simple syrup and Prosecco.	\$10
October Lime (1 oz) Raspberry Vodka served with lemonade and orange juice, shaken and served on the rocks.	\$9	Signature Caesar** (1.5 oz) Lemon Vodka, cucumber puree, balsamic reduction, spices.	\$10
Red Rooster (1 oz) Infusions Raspberry Vodka shaken with cranberry and orange juices.	\$9		

CARTA DEI VINI (Wine List)

SPUMANTI (Sparkling)

	(6 oz)	(9 oz)	btle
Zonin Prosecco Cuvée 1821 Piccolo Veneto, Italy	7 oz	\$13	
Zonin Prosecco Cuvée 1821 Veneto, Italy	\$9	\$37	

ROSSO

	(6 oz)	(9 oz)	btle
Ruffino Chianti Sangiovese, DOCG, Tuscany, Italy	\$9	\$13	\$35
Ventiterre Montepulciano d'Abruzzo Italy	\$9	\$13	\$36
Masi Modello Refosco/Merlot, Venezia, Italy	\$10	\$14	\$37
Cono Sur Cabernet-Sauvignon/Carmenère, Chile (organic wine)	\$10	\$14	\$38
Rocca di Montemassi Le Focaiè Sangiovese/Maremma, Tuscany, Italy	\$12	\$16	\$45
Ripasso Valpolicella Superiore Zonin, Veneto, Italy			\$46
Inniskillin Merlot Reserve Okanagan Estate, Canada			\$47
Castello di Albola Chianti Classico, Tuscany, Italy			\$49
Bonterra Cabernet Sauvignon, California, United States (organic wine)			\$52
Beni Di Bataciolo Barolo, Piedmont, Italy			\$62
Osoyoos Larose "Le Grand Vin", Merlot/Cabernet-Sauvignon/Petit Verdot/ Cabernet Franc/Malbec, Okanagan Valley, Canada			\$90

DELLA CASA

	(6 oz)	(9 oz)	btle
House Wine Citra Rosso Montepulciano, Italy	\$7	\$9	\$34 (1 liter)
House Wine Citra Bianco Trebiano, Italy	\$7	\$9	\$34 (1 liter)

BIANCO

	(6 oz)	(9 oz)	btle
Ruffino Orvieto Classico, Italy			\$35
Ventiterre Pinot Grigio, Venezia, Italy	\$9	\$13	\$36
Zonin Il Giangio Veneto, Italy	\$10	\$14	\$38
Masi Masianco Verduzzo/Pinot Grigio, Venezia, Italy	\$11	\$15	\$39
Jackson-Triggs Riesling Okanagan Estate, Canada			\$43
Oyster Bay Chardonnay, New Zealand	\$12	\$16	\$44
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	\$13	\$17	\$48

VINO ROSATO

	(6 oz)	(9 oz)	btle
La Vieille Ferme Rosé, Cinsault/Grenache/Syrah, Rhone Valley, France	\$8	\$12	\$32