

# Antipasto

<b>Zuppa del Giorno</b>	9	<b>Antipasto Bucatini</b>	20
Chef's choice of daily soup		Assorted cured meats, mixed vegetables, and Italian cheeses served with crostinis	
<b>Bruschetta</b>	8	<b>Asiago Flambé</b>	20
Traditional crostinis topped with basil and olive oil seasoned tomatoes		Asiago cheese served on a hot plate with grappa flambé	
<b>Calamari Fritti</b>	16	<b>Polenta e Funghi</b>	17
Lightly dusted squid flash fried and served with our house tomato sauce		Grilled polenta served with mushroom ragu and gorgonzola cheese	
<b>Cozze</b>	16	<b>Escargot Bucatini</b>	16
Fresh P.E.I. mussels steamed in a white wine tomato broth		Sauteed with onions and garlic, flambéed with sambucca and a touch of cream served in a phyllo pastry	
<b>Arancini</b>	11	<b>Goat Cheese</b>	18
Italian rice balls stuffed with assorted mushrooms and served with our house tomato sauce		Breaded goat cheese on a crostini with prosciutto and roasted peppers	
<b>Grilled Shrimp</b>	18	<b>Cheese Platter</b>	21
Grilled tiger shrimp tossed in salsa verde dressing. Served on mixed greens		Assorted cheeses (goat cheese, parmigiano, friulano, and bocconcini) and grapes	
<b>Spiedini D'agnello</b>	18	<b>Verdura Ripieno</b>	14
Ontario lamb skewers grilled and served with side mixed green salad		Stuffed eggplant and zucchini with fresh herb breadcrumb, prosciutto and sundried tomato in a tomato basil purée	
<b>Shrimp Diavolo</b>	18		
Sauteed shrimp in a light marinara sauce, with garlic, basil and peperoncino			

# Insalata

<b>Caesar</b>	13
Romaine hearts tossed in our signature Caesar dressing with crispy pancetta and parmigiano cheese	
Add grilled chicken or shrimp	5
<b>Caprese</b>	15
Tomatoes, basil and bocconcini cheese drizzled with olive oil and balsamic reduction	
<b>Arugula</b>	13
Baby arugula tossed with a shallot vinaigrette and topped with parmigiano shavings	
<b>Spinach</b>	13
Baby spinach tossed with a lemon poppy seed vinaigrette, seasonal fruit and feta	
<b>Mixed Greens</b>	13
With cranberries, toasted walnuts in balsamic vinaigrette	

# Pasta & Risotto

<b>Bucatini Amatriciana</b>	18
Sautéed pancetta, garlic, onion, and peperoncino in a white wine tomato sauce with basil	
<b>Pappardelle Royale</b>	28
Lobster meat sautéed with olive oil, garlic and pomodorini in a brandy cream sauce	
<b>Linguini di Mare</b>	29
Shrimp, mussels and calamari sautéed with olive oil, garlic and basil in a white wine tomato sauce	
<b>Spaghetti and Meatballs</b>	21
Homemade meatballs in a tomato basil sauce	
<b>Penne alla Vodka</b>	21
With bacon in a vodka rosé sauce	
Add grilled chicken or shrimp	5
<b>Fettucini alla Vincenzo</b>	28
With shrimp, peppers and brandy in a farragon cream sauce	
<b>Penne al Salmone</b>	24
Fresh salmon, pomodorini, garlic, and shallots in a cream sauce	
<b>Pappardelle Funghi</b>	25
Mixed mushrooms and garlic in a white wine porcini cream sauce	
<b>Gnocchi Gorgonzola</b>	22
Potato dumplings in a gorgonzola cream sauce	
Tomato basil sauce	19
<b>Agnolotti Aurora</b>	23
Stuffed with spinach and ricotta in a rosé sauce with basil	
<b>Risotto con Zucca e Gamberi</b>	26
Risotto with butternut squash and black tiger shrimp	
<b>Risotto ai Funghi</b>	23
Risotto with assorted mushrooms and parmigiano cheese	
<b>Meat or Vegetable Lasagna</b>	26
Served with garlic bread	

## Catering and Private Functions

If you would like a custom catered affair or would like to reserve the restaurant for your next special event enquire with Vince

*Taxes not included*

# Pizza

<b>Margherita</b>	16	<b>Quattro Formaggi</b>	22
Classic tomato sauce, basil and mozzarella		Tomato sauce, mozzarella, parmigiano, gorgonzola, and asiago	
<b>Americana</b>	19	<b>Quattro Stagioni</b>	24
Tomato sauce, mozzarella, salami, pepper and mushrooms		Tomato sauce, mozzarella, ¼ artichokes, ¼ mushrooms, ¼ marinated olives, ¼ salami	
<b>Calabrisella</b>	20	<b>Il Delicato</b>	18
Tomato sauce, mozzarella, soppressata, roasted pepper and asiago cheese		Tomato slices, mozzarella and fresh basil	
<b>Paesano</b>	24	<b>Alla Vodka</b>	24
Tomato sauce, mozzarella, rapini, chicken, black olives, and sundried tomato		Rosé sauce, bacon and chicken	
<b>Paperino</b>	20	<b>Il Farmaiolo</b>	21
Tomato sauce, mozzarella, grilled chicken, zucchini, and sundried tomato		Tomato sauce, mozzarella, grilled zucchini, grilled eggplant, and roasted peppers	
<b>Potato Pizza</b>	22	<b>Alla Pecorara</b>	21
Sliced potato, caramelized red onion, rosemary, and bacon		Mozzarella, black olive paste, garlic, goat cheese, spinach, and black olives	

# Entrées

All of our entrées are served with gratinate vegetables and roasted potatoes

<b>New York Striploin Black Angus Steak</b>	8oz 36   14oz 45
Grilled to perfection and topped with a herbed compound butter	
<b>Parmigiana</b>	Veal 25   Chicken 24   Eggplant 19
Lightly breaded and flash fried, topped with parmigiano and mozzarella cheese and served with our signature tomato sauce	
<b>Veal Marsala</b>	28
Veal scallopini pan seared with assorted mushrooms and Marsala wine demi glaze	
<b>Free Range Grilled Chicken Breast Supreme</b>	25
Pan seared with roasted garlic and rosemary	
<b>Osso Buco</b>	45
Braised veal shank served with mushroom risotto	
<b>Braised Lamb Shank</b>	31
Australian lamb shank braised in red wine demi and topped with gremolata	
<b>Grilled Salmon Fillet</b>	29
Fresh Atlantic grilled salmon fillet finished with a balsamic glaze	
<b>Zuppa di Pesce</b>	39
Bouillabaise of mussels, calamari, shrimp, king crab, and scallops in a white wine tomato broth	

Extra bread 1.25 | Gluten free pasta 5

Half portion of pasta with entrée in tomato sauce 9 | In vodka/alfredo sauce 10

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