

Antipasto

Zuppa del Giorno	9	Antipasto Bucatini	20
Chef's choice of daily soup		Assorted cured meats, mixed vegetables, and Italian cheeses served with crostinis	
Bruschetta	8	Asiago Flambé	20
Traditional crostinis topped with basil and olive oil seasoned tomatoes		Asiago cheese served on a hot plate with grappa flambé	
Calamari Fritti	16	Polenta e Funghi	17
Lightly dusted squid flash fried and served with our house tomato sauce		Grilled polenta served with mushroom ragu and gorgonzola cheese	
Cozze	16	Escargot Bucatini	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	
Arancini	11	Goat Cheese	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	
Grilled Shrimp	18	Cheese Platter	21
Grilled tiger shrimp tossed in salsa verde dressing. Served on mixed greens		Assorted cheeses (goat cheese, parmigiano, friulano, and bocconcini) and grapes	
Spiedini D'agnello	18	Verdura Ripieno	14
Ontario lamb skewers grilled and served with side mixed green salad		Stuffed eggplant and zucchini with fresh herb bread crumb, prosciutto and sundried tomato in a tomato basil purée	
Shrimp Diavolo	18		
Sauteed shrimp in a light marinara sauce, with garlic, basil and peperoncino			

Insalata

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

Pasta & Risotto

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

Margherita	16	Quattro Formaggi	22
Classic tomato sauce, basil and mozzarella		Tomato sauce, mozzarella, parmigiano, gorgonzola, and asiago	
Americana	19	Quattro Stagioni	24
Tomato sauce, mozzarella, salami, pepper and mushrooms		Tomato sauce, mozzarella, ¼ artichokes, ¼ mushrooms, ¼ marinated olives, ¼ salami	
Calabrisella	20	Il Delicato	18
Tomato sauce, mozzarella, soppressata, roasted pepper and asiago cheese		Tomato slices, mozzarella and fresh basil	
Paesano	24	Alla Vodka	24
Tomato sauce, mozzarella, rapini, chicken, black olives, and sun dried tomato		Rosé sauce, bacon and chicken	
Paperino	20	Il Farmaiolo	21
Tomato sauce, mozzarella, grilled chicken, zucchini, and sun dried tomato		Tomato sauce, mozzarella, grilled zucchini, grilled eggplant, and roasted peppers	
Potato Pizza	22	Alla Pecorara	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

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