

Antipasto

Bruschetta	8
Traditional crostini topped with tomatoes, basil and olive oil	
Asiago Flambé	20
Asiago cheese served on a hot plate with grappa flambé	
Arancini	11
Italian rice balls stuffed with assorted mushrooms and served with our house tomato sauce	
Polenta e Funghi	17
Grilled polenta served with mushroom ragu and gorgonzola cheese	
Cheese Platter	21
Assorted cheeses (goat cheese, parmigiano, friulano, and bocconcini) and grapes	
Goat Cheese	18
Breaded goat cheese on a crostini with roasted peppers	

Insalata

Caesar	13
Romaine hearts tossed in our signature Caesar dressing with crispy pancetta and parmigiano cheese	
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	

Entrées, Pasta & Risotto

Penne alla Vodka	21
Sautéed onions in a vodka rosé sauce	
Penne Primavera	26
With mixed vegetables in a tomato cream sauce	
Pappardelle Funghi	25
Mixed mushrooms and garlic in a white wine porcini cream sauce	
Agnolotti Aurora	23
Stuffed with spinach and ricotta in a rosé sauce with basil	
Risotto ai Funghi	23
Risotto with assorted mushrooms and parmigiano cheese	
Vegetable Lasagna	26
Served with garlic bread	
Eggplant Parmigiana	19
Lightly breaded and flash fried, topped with parmigiano and mozzarella cheese and served with our signature tomato sauce. Served with gratinate vegetables and roasted potatoes	
Stuffed Portobello Mushroom	26
Portobello mushroom stuffed with goat cheese, spinach, sundried tomato, and topped with fresh herb bread crumb	
Pizza	
Margherita	16
Classic tomato sauce, basil and mozzarella	
Paesano	24
Tomato sauce, mozzarella, rapini, black olives, and sun dried tomato	
Potato Pizza	20
Sliced potato, caramelized red onion and rosemary	
Quattro Formaggi	22
Tomato sauce, mozzarella, parmigiano, gorgonzola, and asiago	
Il Delicato	18
Tomato slices, mozzarella and fresh basil	
Il Farmaiolo	21
Tomato sauce, mozzarella, grilled zucchini, grilled eggplant, and roasted peppers	
Alla Pecorara	21
Mozzarella, black olive paste, garlic, goat cheese, spinach, and black olives	
Pizza Primavera	24
Tomato sauce, mozzarella, mixed vegetables, rapini, fried eggplant, potato, and mushrooms	

Extra bread 1.25 | Gluten free pasta 5

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

Taxes not included

Desserts

Tiramisu	9
Layered lady fingers dipped in espresso and mascarpone cream	
Crème Brulee	9
Vanilla scented custard with caramalized sugar	
Espresso Crème Brulee	12
With Amaretto cookie and coffee beans	
Chocolate Ganache Cake	9
Chocolate ganache cake with vanilla ice cream	
Sicilian Cannoli	9
Traditional cannoli with Grand Marnier flavoured ricotta	
Or with Nutella	11
New York Cheesecake	9
Topped with strawberry sauce	
Add a Cognac or Grand Marnier drizzle	5
Lemon Sorbet	9
Served with fresh mint	
Tartufo	9
Served with whipped cream and strawberry sauce	
Dolce Pizza	12
Topped with Nutella, banana and strawberry	

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

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