

antipasti

- ARANCINI** \$20
ARBORIO RICE STUFFED WITH PEAS & MOZZARELLA
- SPRING ROLLS** \$20
- STUFFED PORTOBELLO MUSHROOM** \$25
STUFFED WITH EGGPLANT, ZUCCHINI & ROASTED RED PEPPERS
TOPPED WITH FRESH MOZZARELLA
- GARLIC BREAD** \$10
WITH MOZZARELLA
- ANTIPASTO ITALIANO** \$30
PROSCIUTTO PARMA, SALAMI, ROASTED RED PEPPERS,
GRILLED ZUCCHINI, EGGPLANT, OLIVES, FORMAGGIO
& FOCACCIA
- FRIED CALAMARI** \$25
- MUSSELS** \$25
SAUTEED IN A WHITE WINE OR MARINARA SAUCE
- GAMBERI ALLA SAMBUCA** \$28
JUMBO SHRIMP SAUTEED IN A SAMBUCA

insalata

- LITTLE GEM** \$18
CAESER SALAD WITH HOUSE MADE DRESSING & FOCACCIA
CRISPS TOPPED WITH PANCETTA
- MIXED ORGANIC GREENS** \$18
WITH CHERRY TOMATOES & BALSAMIC VINAIGRETTE
- GREEK SALAD** \$21
CRISP GREENS, FETA CHEESE, CALAMATA OLIVES, ENGLISH
CUCUMBERS, TOMATOES & RED ONION WITH A LEMON
OREGANO DRESSING
- BEET SALAD** \$22
TOSSED WITH ARUGULA & GOAT CHEESE, FINISHED WITH
WALNUTS & A WHITE BALSAMIC VINAIGRETTE
- CAPRESE** \$25
FIORE DI LATE & BEEF STEAK TOMATO TOPPED WITH FRESH
BASIL & EVOO

pizza

- MARGARITA** \$20
MOZZARELLA & FRESH BASIL
- DIAVOLA** \$25
HOT SOPPRESSATA, NDUJA & MOZZARELLA
- PROSCIUTTO PARMA** \$25
PROSCIUTTO PARMA, ARUGULA, PARMIGIANO TOPPED
WITH BALSAMIC REDUCTION
- FUNGI** \$25
EXOTIC MUSHROOMS, MOZZARELLA & CREAM SAUCE
- ZUCCHINI & POTATO** \$25
GRILLED ZUCCHINI, POTATO, MOZZARELLA & AIOLI

pasta

- FETTUCCHINI ALFREDO** **\$22**
- SPAGHETTI PRIMAVERA** **\$25**
ZUCCHINI, EGGPLANT, RED PEPPERS & SPINACH TOSSED IN AIOLI
- PENNE ALLA VODKA** **\$26**
WITH SMOKED PANCETTA
- RIGATONI PORTOFINO** **\$30**
ASSORTED EXOTIC MUSHROOMS & SLICED TENDERLOIN IN A LIGHT CREAM SAUCE
- LINGUINI WITH SHRIMP** **\$30**
IN A COCONUT CURRY SAUCE
- LINGUINI SEA FOOD** **\$35**
MUSSELS, CALAMARI, SCALLOPS, CLAMS, CRAB MEAT & SHRIMP WITH CHERRY TOMATOES TOSSED IN A WHITE WINE SAUCE
- PENNE ARRABBIATA** **\$28**
TOSSED IN A SPICY TOMATO SAUCE
- LINGUINI WITH BLACK TRUFFLE** **\$30**
BLACK TRUFFLE MUSHROOM WITH A TOUCH OF CREAM & SHAVED PARMIGIANO
- SPAGHETTI CALABRESE** **\$28**
CALABRESE SAUSAGE, ROASTED RED PEPPERS & MUSHROOMS IN A WHITE WINE TOMATO SAUCE

secondi

- SURF & TURF** **\$55**
SAUTÉED JUMBO SHRIMP & GRILLED TENDERLOIN SERVED WITH SEASONAL VEGETABLE
- RACK OF LAMB** **\$45**
ONTARIO RACK OF LAMB DRIZZLED IN A BLUEBERRY SAUCE, SERVED WITH POTATOES & SEASONAL VEGETABLE
- CHICKEN ALLA FRANCESE** **\$35**
IN A WHITE WINE CAPER SAUCE, SERVED WITH POTATOES & SEASONAL VEGETABLES
- CHICKEN FIRENZE** **\$35**
CHICKEN BREAST WRAPPED WITH PROSCIUTTO, BAKED WITH MOZZARELLA IN A TARRAGON CREAM SAUCE, SERVED WITH POTATOES & SEASONAL VEGETABLE
- CHICKEN MARSALA** **\$30**
SERVED WITH EXOTIC MUSHROOMS
- HOUSE BURGER** **\$29**
COMBINATION OF AAA & BEEF CHUCK SERVED WITH FRIES
- WILD SALMON** **\$35**
BROILED FRESH ATLANTIC SALMON TOPPED WITH EVOO & LEMON, SERVED WITH SEASONAL VEGETABLE

