

APPETIZERS

SWEET ONION AND CHEDDAR SOUP 9

Our signature soup of sweet caramelized onion, mixed aged cheese, Italian herbs with a fine cream base.

BRUSCHETTA 12

House baked bread topped with a balsamic tomato bruschetta, crumbled goat cheese and finished with a garlic infused balsamic reduction with fresh torn basil leaves.

NONNA'S HOUSE MADE MEATBALLS (3 pcs) 14

Delicious ground veal, beef and pork mixed with a blend of herbs and spices rolled into balls. Served atop our house made tomato sauce. Radu's Nonna's original recipe.

MUSSELS 15

Prince Edward Island mussels steamed with roasted garlic, Italian Lager and leeks. Served with fresh bread for dipping.

SPINACH ARTICHOKE DIP 14

A luscious combination of artichoke hearts, cream cheese, spinach, red peppers, onions, and parmesan cheese. Served warm with fresh bread for dipping.

SHRIMP ROMANESCO 15

Jumbo tiger shrimps, butterflied and sautéed with a zesty Spanish influenced roasted red pepper Romanesco sauce and served with house made bread.

CALAMARI (Tossed or crisp) 15

Fried calamari rings and hot peppers lightly tossed in our house made tomato sauce served with a balsamic reduction drizzle. Option of crisp calamari with house made Caesar sauce on the side.

BOCCONCINI BITES 15

Stick of mozzarella cheese wrapped in prosciutto, baked in our wood burning oven. Served atop of house made tomato sauce and finished with a garlic infused balsamic reduction drizzle and fresh torn basil leaves.

ARANCINI (3 pcs) 15

House made crispy fried butternut squash risotto rolled into a ball, stuffed with bocconcini cheese, breaded and deep fried to perfection. Served atop our house made tomato sauce finished with a sprinkle of parmesan cheese.

ANTIPASTO PLATTER 22

An ever-changing mix of local cheese, cured meats, pickles and mustard. Served with our fresh baked bread. Perfect for sharing.

SALADS

CLASSIC CAESAR SALAD 12

Classic Caesar salad with a twist. Fresh chopped Romaine salad tossed in a house made bacon Caesar dressing, croutons, and crispy pancetta. Sprinkled with lots of parmesan.

GARDEN SALAD 12

Farm fresh veggies served atop of crisp refreshing romaine and topped with our house balsamic vinaigrette.

CAPRESE SALAD 15

Marinated Bocconcini cheese, served on a bed of sliced heirloom tomatoes. Finished with fresh basil pesto and balsamic reduction.

SEAFOOD SALAD 19

White shrimps and lobster meet sautéed with garlic butter and with white wine. Served atop of a bed of romaine, spinach and arugula, with fresh seasonal fruits and veggies, finished with our house balsamic vinaigrette.



PIZZA

MARGHERITA 17

Classic combination of buffalo mozzarella, fresh basil and our house made San Marzano pizza sauce.

VEGETARIANA 17

Fresh mozzarella cheese, bell peppers, diced red onions, roasted cremini mushrooms, fresh roasted cherry tomatoes, kalamata olives and our house made San Marzano pizza sauce.

WHITE PIZZA 18

Creamy garlic base topped with roasted cremini mushroom, diced onion, mozzarella, parmesan and panko crumble and finished with white truffles oil infused.

AMERICANA 19

Buffalo mozzarella, prosciutto, sweet bell peppers, mushroom and our house made San Marzano pizza sauce.

MEAT LOVERS 19

Buffalo mozzarella, salami, sausage, bacon, pancetta and our house made San Marzano pizza sauce

CHICKEN AND BRIE 19

Grilled chicken, wild mushrooms, slices of brie cheese on our house made garlic cream sauce and finished with baby arugula.

BBQ CHICKEN 19

Buffalo mozzarella and cheddar blend, BBQ grilled chicken, grilled diced red onions, with our house made BBQ pizza sauce.

PINEAPPLE QUANDARY 18

Buffalo mozzarella, diced bacon, red onions, diced banana peppers, pineapple, with our house made San Marzano pizza sauce

BOCCONCINI

ITALIAN TASTE & FLAVOUR

PASTA

LINGUINI CARBONARA 19

Tender linguini tossed with bacon, chives, fresh sweet peas, caramelized onions, creamy egg and Grana Padano sauce. Finished with parmesan. Add Chicken 7 or Shrimp 7

NONNA'S SPAGHETTI AND MEATBALLS 21

Our version of this Italian classic featuring our house made meatballs, spaghetti, tossed in our house made tomato sauce and garnished with fresh herbs.

CHICKEN PRIMAVERA 23

Marinated chicken breast sautéed with lots of farm fresh vegetables, in a velvety roasted garlic and herbs cream sauce, tossed with tender penne.

LOBSTER RAVIOLI 27

Fresh pasta, hand stuffed with a decadent lobster and shrimp filling, served in a silky garlic and sweet pea cream sauce.

LASAGNA 21

Layers of noodles, Bolognese sauce, cottage cheese and a traditional mixture of cheese. A must try.

FRUTTI DI MARE 27

A succulent blend of Prince Edward Island mussels, black tiger shrimp and lobster real meat, served atop a bed of linguini, tossed in our house garlic white wine and herbs cream sauce. A must try.

LAMB GNOCCHI 23

Braised Ontario lamb, served with sautéed peppers, onions and mushrooms in a Cabernet Sav sauce and tossed with brown butter gnocchi.

RISOTTO – MARKET PRICE

A daily creation from the Chef's sauté pan, inspired by the tastes of Italy.

ENTREES

MEDITERANEAN STRIPLOIN 36

Inspired by the flavours of Tuscany, this specially selected striploin is marinated in our house made blend of herbs and pan seared to order. Topped with Bruschetta and Feta cheese. Served with lemon herb roasted potatoes and farm fresh vegetable

LAMB OSSO BUCCO 33

Lamb shank slowly braised with Mira Poux, red wine and demi glazed until it falls off the bone. Served with brown butter gnocchi and finish with a reduction of rich braised liquor.

VEAL or CHICKEN MARSALA 28

Tender veal scaloppini or tender chicken, pan seared with our mushroom marsala sauce, served atop a freshly cooked bed of pasta, seasonal vegetables and roasted red potatoes.

CHICKEN PARMESAN 27

Crispy breaded chicken breast, coated in mozzarella cheese and our house made tomato sauce. Served atop a freshly cooked bed of pasta.

TUSCAN PROSCIUTTO WRAPPED CHICKEN 29

Grilled chicken breast topped with fig and goat cheese, wrapped in prosciutto and finished in our wood fire oven, served with roasted garlic mashed potatoes and seasonal vegetable.

SUNDRIED TOMATO PESTO SALMON 29

Grilled sundried tomato pesto marinated salmon filet, topped with more pesto and served with a zucchini and goat cheese pesto.