

## APPETIZERS

## SWEET ONION AND CHEDDAR SOUP 9

Our signature soup made of sweet caramelized onion, aged cheddar, and Italian herbs in a fine cream base

## BRUSCHETTA 14

A garlic infused balsamic tomato bruschetta, topped with crumbled goat cheese, and served with our house baked bread

## NONNA'S HOUSE MADE MEATBALLS (3 pcs) 15

A delicious mix of ground veal, beef, pork and our house blend of spices and herbs served in a rich tomato sauce – Radu's Nonna's original recipe

## MUSSELS 16

Prince Edward Island mussels, steamed with roasted garlic, Italian lager, and onion, served with our house baked bread for dipping

## SPINACH ARTICHOKE DIP 15

A luscious combination of spinach, artichoke hearts, cream cheese, peppers, onions, and parmesan cheese, served with our house baked bread for dipping

## GF SHRIMP ROMANESCO 16 GF

Black tiger shrimp sauteed with a zesty Spanish influenced roasted red pepper, Romanesco sauce and served with our house baked bread for dipping

## GF CALAMARI (TOSSED OR CRISPY) 18

Fried calamari rings either tossed in our house made tomato sauce with a drizzle of balsamic reduction or crispy calamari served with a tomato sauce or house made Caesar sauce for dipping

## GF MOZZARELLA PROSCIUTTO BITES 16 GF

Bite sized pieces of mozzarella cheese wrapped in prosciutto, baked in our wood fired oven, served in a rich tomato sauce and finished with a drizzle of balsamic reduction

## GF ARANCINI (3 pcs) 16

House made pea risotto rolled into a ball, stuffed with mozzarella cheese, breaded, and deep fried to a crispy perfection, served in a rich tomato sauce

## GF ANTIPASTO PLATTER 24 GF

An ever-changing mix of local cheeses, cured meats, pickles and mustard, served with our house baked bread – perfect for sharing for 2 people

## SALADS

## CLASSIC CAESAR SALAD 13

Freshly chopped Romaine lettuce, tossed with our house made Caesar dressing, croutons, and crispy bacon, sprinkled with an abundance of parmesan

## GARDEN SALAD 13

A mix of fresh veggies tossed with mixed leaves and our house made balsamic vinaigrette

## CAPRESE SALAD 16

Slices of marinated bocconcini cheese and heirloom tomatoes, finished with fresh basil, olive oil, and a drizzle of balsamic reduction

## SEAFOOD SALAD 19

Black tiger shrimp and lobster meat sauteed with garlic butter and white wine, served atop a bed of mixed leaves with pineapple, fresh veggies, and our house balsamic vinaigrette

## GF MARGHERITA 18 GF

Classic combination of buffalo mozzarella, fresh basil, and our house made tomato sauce  
Substitute vegan cheese 2

## GF VEGETARIANA 18 GF

Fresh mozzarella cheese, red onions, roasted cremini mushrooms, tomatoes, olives, and our house made tomato sauce  
Substitute vegan cheese 2

## GF WHITE PIZZA 19 GF

A creamy white garlic sauce base, topped with cremini mushrooms, white onions, mozzarella, parmesan, panko crumble, and finished with white truffle oil

## GF AMERICANA 20 GF

Fresh mozzarella cheese, prosciutto, sweet bell peppers, mushrooms, and our house made tomato sauce

## GF MEAT LOVERS 20 GF

Fresh mozzarella cheese, salami, chorizo sausage, bacon, and our house made tomato sauce

## GF CHICKEN AND BRIE 20 GF

A creamy white garlic sauce base, fresh mozzarella, grilled chicken, mushrooms, brie cheese, and finished with baby arugula

## GF BBQ CHICKEN 20 GF

A fresh mozzarella and cheddar cheese blend, grilled chicken, red onions, and our house made BBQ sauce

## GF PINEAPPLE QUANDARY 20 GF

Fresh mozzarella cheese, bacon, red onions, banana peppers, pineapple, and our house made tomato sauce



## PASTA

**LINGUINI CARBONARA 21**

Tender linguini tossed with bacon, chives, fresh sweet peas, caramelized onions, creamy egg, and Grana Padano sauce, finished with lots of parmesan  
Add chicken or shrimp 7

**NONNA'S SPAGHETTI AND MEATBALLS 23**

Our version of this Italian classic features spaghetti tossed with our tomato sauce, topped with our house made meatballs, garnished with fresh herbs

**CHICKEN PRIMAVERA 25**

Marinated chicken sauteed with lots of farm fresh vegetables, in a velvety roasted garlic and herbs cream sauce, tossed with linguini

**LOBSTER RAVIOLI 27**

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

**GF LASAGNA 24**

Layers of pasta, house made Bolognese sauce, and a traditional mixture of cheese

**GF CHORIZO AND MOZZARELLA GNOCCHI 24 GF**

Traditional potatoes gnocchi, tossed in a rich tomatoes sauce with chorizo sausage and mozzarella

**GF FRUTTI DI MARE 28 GF**

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

**GF RISOTTO 21 GF**

An Italian creamy rice served with sauteed mushrooms and tender chicken pieces

## ENTREES

**MEDITERANEAN STRIPLAIN 38 GF**

Inspired by the flavours of Tuscany, this specially selected 10oz striploin is marinated in our house blend of spices and herbs and grilled to order, served with bruschetta, garlic mash potatoes, and farm fresh vegetables

**LAMB OSSO BUCCO 36 GF**

Lamb shank slowly braised with mirepoix, red wine and demi glazed until it falls off the bone, served with brown buttered gnocchi and finished with a reduction of rich braised liquor

**CHICKEN MARSALA 28 GF**

Tender chicken pan seared in our marsala sauce, served with your choice of linguini pasta or roasted garlic mashed potatoes and farm fresh vegetables

**CHICKEN PARMESAN 27**

Crispy breaded chicken breast, coated in parmesan cheese and our house made tomato sauce, served with freshly cooked farfalle pasta

**VEAL PARMESAN 29**

Crispy breaded veal scallops, coated in parmesan cheese and our house made tomato sauce, served with freshly cooked farfalle pasta

**TUSCAN PROSCIUTTO WRAPPED CHICKEN 31 GF**

Grilled chicken wrapped in prosciutto and topped with a house made fig sauce and goat cheese, served with garlic mashed potatoes and farm fresh vegetables

**GRILLED ITALIAN PESTO SALMON 34 GF**

Grilled salmon topped with basil pesto and goat cheese, served atop a bed of sundried tomato risotto and a side of farm fresh vegetables