BØCCONCINI

ITALIAN TASTE & FLAVOUR

APPETIZERS

GF

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GF SWEET ONION AND CHEDDAR SOUP Our signature soup made of sweet caramelized onion, aged cheddar, and Italian herbs in a fine cream base GF 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 DCS) GF 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 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

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



SHRIMP ROMANESCO 16 Black tiger shrimp sauteed with a zesty Spanish influenced roasted red

pepper, Romanesco sauce and served with our house baked bread for dipping 18

CALAMARI (TOSSED OR CRISPY)

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

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MOZZARELLA PROSCIUTTO BITES 16

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

ARANCINI 13 DCS1 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

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

PIZZA

MARGHERITA GF 18 Classic combination of buffalo mozzarella, fresh basil, and our house made tomato sauce Substitute vegan cheese 2 GF VEGETARIANA 18 Fresh mozzarella cheese, red onions, roasted cremini mushrooms, tomatoes, olives, and our house made tomato sauce Substitute vegan cheese GF WHITE PIZZA 19

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

AMERICANA 20 Fresh mozzarella cheese, prosciutto, sweet bell peppers, mushrooms, and our house made tomato sauce

MEAT LOVERS 20 Fresh mozzarella cheese, salami, chorizo sausage, bacon, and our house made tomato sauce

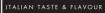
CHICKEN AND BRIE 20

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

GF **BBO CHICKEN** 20 A fresh mozzarella and cheddar cheese blend, grilled chicken, red onions, and our house made BBQ sauce

PINEAPPLE OUANDARY 20 Fresh mozzarella cheese, bacon, red onions, banana peppers, pineapple, and our house made tomato sauce

BØCCONCINI



PASTA

GF

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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

LASAGNA 24

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

CHORIZO AND MOZZARELLA GHOCCHI 24 Traditional potatoes gnocchi, tossed in a rich tomatoes sauce with chorizo sausage and mozzarella

GF

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GF FRUTTI DI MARE 28 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

RISOTTO

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

ENTREES

MEDITERANEAN STRIPLOIN 38

GF

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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

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 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