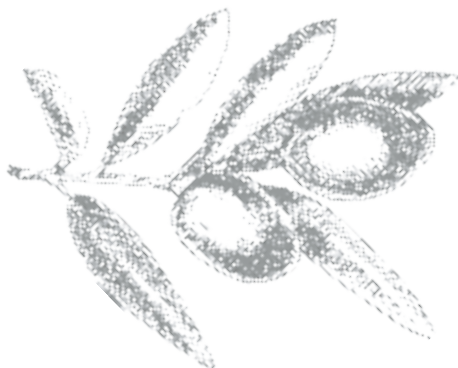


APPETIZERS

- SWEET ONION AND CHEDDAR SOUP 11.79** V •
our signature soup made of sweet caramelized onion, aged cheddar, and Italian herbs in a fine cream base
- BRUSCHETTA 16.49** V •
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) 17.89** 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 22.39** •
Prince Edward Island mussels, cooked with decadent white wine cream sauce, served with our house baked bread for dipping. New recipe, a must try!
- SPINACH ARTICHOKE DIP 21.29** V •
a luscious combination of spinach, artichoke hearts, cream cheese, peppers, onions, and parmesan cheese, served with our house baked bread for dipping
- SHRIMP ROMANESCO 21.39** •
black tiger shrimp sauteed with a zesty Spanish influenced roasted red pepper Romanesco sauce and served with our house baked bread for dipping
- CALAMARI 21.79**
fried crispy calamari served with a tomato sauce or house made Caesar sauce for dipping
- MOZZARELLA PROSCIUTTO BITES 18.79** 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
- ARANCINI (3 pcs) 16.89** V
house made mushroom risotto rolled into a ball, stuffed with mozzarella cheese, breaded and deep fried to a crispy perfection, served with truffle aioli
- ANTIPASTO PLATTER SMALL 22.29 BIG 32.79** •
an ever-changing mix of local cheeses, cured meats, pickles and mustard, served with our house baked bread

SALADS

- CLASSIC CAESAR SALAD 16.39** •
freshly chopped Romaine lettuce, tossed with our house made Caesar dressing, croutons, and crispy bacon, sprinkled with an abundance of parmesan
- GARDEN SALAD 14.59** V GF
a mix of fresh veggies tossed with mixed leaves and our house made balsamic vinaigrette
- CAPRESE SALAD 18.79** V GF
slices of marinated bocconcini cheese and heirloom tomatoes, finished with fresh basil, olive oil, and a drizzle of balsamic reduction



PIZZA

- MARGHERITA 22.39** V •
classic combination of buffalo mozzarella, fresh basil, and our house made tomato sauce
Substitute vegan cheese 2
- VEGETARIANA 23.39** V •
fresh mozzarella cheese, red onions, roasted cremini mushrooms, tomatoes, olives, and our house made tomato sauce
Substitute vegan cheese 2
- QUATTRO FORMAGGI 24.59** V •
a decadent mix of four cheeses: fresh mozzarella, brie, Parmigiano Regiano, and goat cheese and our house made white sauce. New recipe, a must try!
- PROSCIUTTO E FUNGI 26.89** •
fresh mozzarella cheese, thin slices of prosciutto, mushrooms and our house made tomato sauce, topped with fresh baby arugula. New recipe, a must try!
- MEAT LOVERS 26.89** •
fresh mozzarella cheese, salami, chorizo sausage, bacon, and our house made tomato sauce
- CHICKEN AND BRIE 26.89** •
a creamy white garlic sauce base, fresh mozzarella, grilled chicken, mushrooms, brie cheese, and finished with fresh baby arugula
- BBQ CHICKEN 26.89** •
a fresh mozzarella and cheddar cheese blend, grilled chicken, red onions, and our house made BBQ sauce

PASTA

FETTUCCINE CARBONARA 24.89

tender fettuccine tossed with bacon, chives, fresh sweet peas, caramelized onions, creamy egg, and Grana Padano sauce, finished with lots of parmesan
Add chicken or shrimp 9

NONNA'S SPAGHETTI AND MEATBALLS 25

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 31.29

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

LOBSTER RAVIOLI 34.49

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

- **LASAGNA 25.79**
layers of pasta, house made Bolognese sauce, and a traditional mixture of cheese

- **CHORIZO AND MOZZARELLA GNOCCHI 26.89**
traditional potato gnocchi, tossed in a rich tomato sauce with chorizo sausage and mozzarella

- **FRUTTI DI MARE 33.89**
a succulent blend of Prince Edward Island mussels, black tiger shrimp, and lobster, served atop a bed of fettuccine tossed in our house white wine garlic and herbs cream sauce

- **RISOTTO 24.89** GF
ask your server for the chef's weekly feature

ENTREES

- **MEDITERRANEAN STRIPLOIN 43.79** 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 chimichurri and roasted potatoes

- **LAMB OSSO BUCCO 42.79**
slowly braised lamb shank 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 34.89**
tender chicken pan seared in our marsala sauce, served with your choice of fettuccine pasta or roasted garlic mashed potatoes and farm fresh vegetables

- **CHICKEN PARMESAN 34.89**
crispy breaded chicken breast, coated in parmesan cheese and our house made tomato sauce, served with freshly cooked spaghetti pasta

- **VEAL PARMESAN 39.89**
crispy breaded veal scallops, coated in parmesan cheese and our house made tomato sauce, served with freshly cooked spaghetti pasta

- **TUSCAN CHICKEN 36.29**
chicken breast, white wine cream sauce with spinach and cherry tomatoes served with your choice of fettuccine pasta or roasted garlic mashed potatoes and farm fresh vegetables

- **CHICKEN PICCATA 37.39**
breaded chicken topped with a lemon butter sauce, capers and served with - fettuccini pasta

- **ROASTED SALMON 38.89** GF
roasted salmon topped with crumbled feta and olives served with roasted potatoes

NOTES:

V - Vegetarian

GF - Gluten-free

● can be made gluten free for \$3