



**ANTIPASTI
ZUPPA
INSALADA**

ANTIPASTI

BRUSCHETTA CLASSICO	10
CONSCAGLIE DI GRANA PADANO	
Toasted Crostini with vine ripened tomatoes marinated with garlic, basil, EVO oil and Grana Padano shavings	
ARANCINI DI SICILIANI	12
Breaded cheesy risotto mushroom and spinach ball dressed with gorgonzola rosé sauce	
 COZZE AL VINO ARRABIATA	13
Fresh steamed mussels in wine & garlic or spicy tomato sauce	
GAMBERI SAMBUCA	14
Succulent shrimp in a creamy sambuca sauce served on a bed of risotto	
CALAMARETTI FRITTI	14
Dusted, deep fried baby squid served with chipotle mayo or garlic aioli	
BASTONCINI DI ZUCCHINI	12
Fresh zucchini hand sliced, breaded and fried to order, served with homemade garlic	
 COCKTAIL DI GAMBERI E AVOCADO	15
Shrimps, sliced avocado topped with home made cocktail sauce	
 AFFETTATI MISTI	16
A selection of fine Italian cured meats with olives, marinated vegetable	
CAPONATA	
Chopped eggplant and mixed vegetables fried and seasoned with sweetened wine vinegar with capers and sour sauce	
PIATTO DI FORMAGGI	
Combination of fine Italian and Canadian cheeses	

ZUPPA

ZUPPA DEL GIORNO	7
Chefs daily creation	
ZUPPA DI FUNGHI CAPUCCINO	7
Cappuccino mushroom soup	
ZUPPA DI ARAGUSTA	14
Lobster bisque	

INSALADA

ARUGOLA E PARMIGIANO	13
Arugula, shaved parmigiana, boiled egg, red onion, radish, mandarin and Italian red wine vinaigrette dressing	
CEASER	13
A mix of kale and iceberg lettuce topped with bacon, shaved parmigiana, and crouton tossed in ceaser dressing	
BARBABIATOLE E MELA VERDE	14
Beets, green apple, spinach, red onion, goat cheese, olive oil lemon herb dressing and balsamic glaze	
QUINOA MEDITERRANEO	14
Quinoa, kale, cucumber, red bell pepper, red onion, chickpeas, fresh parsley and a white truffle and olive oil lemon dressing	
CAPRESE	14
Skewers of cherry tomatoes, basil, Bocconcini cheese drizzled with pesto oil and balsamic glaze	
MISTA	14
Crisp iceberg lettuce, tossed with goat cheese, kalamata olives, red onions and cherry tomatoes served with Italian red wine vinaigrette	







ENHANCE YOUR MEAL

SCALLOPS	7	CHICKEN	6
SHRIMP	7	SMOKED SALMON	7
STEAK	9		




PASTA DI MAMMA DARIA

PASTA

-  **FETTUCCHINI ALFREDO** 18
Pasta in a creamy white wine garlic sauce with parmesan cheese
-  **ORECCHIETTE AGLIO E OLIO** 18
with broccolini, garlic and chilli olive oil
-  **GNOCCHI SORENTINA** 20
Home made potato gnocchi, tomato sauce, parmesan cheese, basil
-  **MANICOTTI** 20
Fresh sheets of pasta rolled and stuffed with spinach and ricotta then baked with mozzarella in a rosé sauce
-  **GNOCCHI MALFATTI** 22
Home made spinach and ricotta cheese gnocchi in a rosé sauce
-  **PENNE PRIMAVERA** 22
Portobello mushroom, sundried tomato, kalamata olive, broccolini in a cream pesto sauce
-  **PENNE ARRABIATA** 22
Portobello mushroom, sundried tomato, onions, black olives, capers, peperoncini in a spicy tomato sauce
- SPAGHETTI BOLOGNESE** 23
Slow cooked black angus beef and tomato sauce served with our delicious home-made meat balls
- CLASSICO LASAGNE** 23
Layers of pasta with a beef Bolognese and béchamel sauce topped with mozzarella cheese and oven baked
- PENNE SALSICCIA** 24
Portobello mushrooms, sundried tomato, onions, Italian sausage in a creamy rosé sauce

- FETTUCCHINI MODO MIO** 27
Chicken breast, onions, sundried tomato, portobello mushrooms in an avocado cream sauce
- LINGUINI PESCATORE** 30
Scallops, shrimp, clams and mussels in a garlic lemon olive oil sauce
- LOBSTER RAVIOLI** 35
Tender lobster stuffed in pasta then sautéed in a silky tarragon cream sauce

RISOTTO

-  **BUTTERNUT SQUASH** 25
Butternut Squash, leek, peas and spinach in a cream sauce
- POLLO** 27
Chicken breast, browned portobello mushrooms and baby spinach in a cream sauce
- BURKE'S FAVOURITE** 27
Portobello mushrooms, green onion and capocollo ham in a rich gorgonzola sauce
- SMOKED SALMON** 28
Smoked salmon, baby spinach in a succulent cream sauce
- PESCATORE** 30
Delectable combination of scallops, mussels, clams and shrimp in a creamy rosé sauce

ENHANCE YOUR MEAL

- CHICKEN** 6
SHRIMP 7
SCALLOPS 7
SMOKED SALMON 7
STEAK 9



SECONDI PIATTE

MANZO – BEEF

- PETTO DI POLLO AL PEPE NERO** 20
Breast of chicken roasted with portobello mushrooms, flambéed with brandy and finished with a cream peppercorn sauce
- POLLO FARCITO** 20
A roulade of chicken breast with rosella ham, mozzarella cheese fresh herbs. partnered with a delicate white wine cream sauce
- POLLO ALLO ZAFFERANO** 20
Chicken breast stuffed with sundried tomato & goats' cheese, wrapped in Parma ham and leeks with a saffron cream sauce
- POLLO PARMIGIANA** 20
Lightly breaded chicken breast topped with San Marzano tomato sauce, baked cheese

VITELLO-VEAL

- VITELLO ALLA FIORENTINA** 22
Veal topped with prosciutto and spinach in a silky white wine cream sauce
- VITELLO PICCATA AL LIMONE** 22
Veal, pan fried with white wine, lemon, and capers topped with parmesan shaving
- VITELLO SALTIMBOCCA** 22
Veal topped with prosciutto served with a white wine sage butter sauce
- VITELLO PARMIGIANA** 22
Lightly breaded veal topped with San Marzano tomato sauce topped with cheese and oven baked

- COSTATA DI MANZO** 29
12oz premium AAA cut rib steak grilled to perfection, served with gorgonzola mushroom brandy cream sauce

- FILETTO CON CREMA DI TARTUFO** 30
Prime 6oz cut of tender filet mignon, flambéed with bourbon and finished with a delicate peppercorn and truffle cream sauce

- AGNELLO DELLA NEW ZEALAND** 35
New Zealand Rack of lamb, pan roasted with aromatic herbs in a classic Italian red wine rosemary jus

SEAFOOD

- FANTAZIA AL SALMONE** 24
A fresh Atlantic salmon filet seasoned, marinated and grilled to perfection

- GAMBERI E CAPESANTE FROMAGIO** 25
Shrimp and sea scallops sautéed in garlic butter, mushrooms, and onions then oven baked in a creamy cheese sauce served with crostini



- BRANZINO AL FORNO** Market Price
Mediterranean Sea bass steamed, grilled or fried with Lemon dill dressing

- ARAGOSTA MORNAY** Market Price
lobster cooked in cheesy mornay sauce

CONTORNI – SIDE DISHES

- Herb infused mash potatoes
Pasta of the day
Crispy potatoes

5 each

- Vegetable of the day
Mediterraneo risotto