

## ***Appetizers/Salads***

***Insalata Italiano*** **\$6.95**

*Baby Spinach salad tossed in Balsamic vinaigrette topped with shaved Parmigiano, thinly sliced Prosciutto and drizzled with a touch of honey. Fantastic!*

***Insalata Contadina*** **small \$3.95 regular \$4.95**

*Fresh mixed greens and Radicchio salad tossed with our extra-virgin olive oil and homemade red wine vinegar, cherry tomato, & Infornate black olives.*

***Insalata Cesare*** **small \$4.50 regular \$5.50**

*The classic Caesar, crisp Romaine lettuce tossed in our creamy garlic dressing and grated Parmigiano cheese topped with homemade garlic croutons.*

***Add seasoned grilled breast of chicken \$3.50 extra***

***Inslata Caprese*** **\$6.50**

*Freshly sliced Roma tomatoes and Bocconcini cheese, drizzled with extra virgin olive oil, oregano and Basil oil, nestled on a bed of mixed greens.*

***Zuppa Lentichio*** **\$4.95**

*Lentils in a homemade tomato, vegetable broth soup.*

***Bruschetta*** **\$4.50**

*Traditionally prepared, fresh diced ripe tomatoes tossed with extra virgin olive oil, fresh garlic, basil oil and fresh herbs topped on toasted Italian bread.*

***Antipasto Grand Chalet*** **\$7.95**

*Aged Prosciutto, Chunks of Parmigiano cheese, in house Roasted Red peppers, and baked Infornate black olives.*

***Cozze Marinara*** **\$8.50**

*Fresh P.E.I. Mussels sautéed with fresh chopped garlic, herbs and finished in a zesty tomato sauce. (Due to seasonal patterns mussels may not always be at their best, don't worry we will let you know)*

## ***Panini***

***Italian-style sandwiches on Calabresse bread served with fresh mixed greens or soup of the day***

***Substitute Caesar salad for \$0.75 more.***

***Veal*** **\$10.95**

*Pan seared Choice Veal cutlets with roasted red peppers and mushrooms.*

***Chicken*** **\$10.95**

*6oz grilled boneless chicken breast with cherry tomato, goat cheese and baby spinach .*

***Vegetable*** **\$9.95**

*Grilled Portobello mushroom, zucchini, and red peppers seasoned basil, garlic and fresh herbs, baked with Bocconcini cheese*

*We provide excellent quality food: please allow appropriate time for cooking.*

*All prices are subject to applicable taxes.*

*A service charge of 15% is applicable to groups of 8 or more guests.*

*On larger group reservations, we reserve the right to provide a modified menu in order to service you better.*

*Any changes to menu ordering are limited and must first be approved with by our kitchen staff.*

*Thank you for your understanding.*

## ***Pastas***

***Penne alla Vodka*** **\$14.95**  
*Chef Maria's specialty! Short pasta with chopped bacon sautéed in a creamy vodka rose sauce. It's sure to make your mouth water!*

***Pappardella alla Maria*** **\$14.95**  
*Fresh flat long egg noodles with seasoned chicken, Portobello mushrooms & sun dried tomatoes, tossed in a fresh tomato & basil sauce*

***Spaghetti al Pomodoro*** **\$10.95**  
*Fresh Spaghetti pasta tossed in a homemade basil tomato sauce.  
Add seasoned grilled breast of chicken, \$3.50 extra*

***Pasta e Fagioli*** **\$13.95**  
*A traditional Favourite! Fresh short flat egg pasta with hand picked Romano beans in a light homemade tomato soup broth. It's sure to satisfy your appetite!*

## ***Luncheon Entrées***

*All entrees come with choice of penne pasta in a fresh tomato sauce or fresh mixed greens. **Substitute Caesar salad for \$0.75 extra***

***Pollo Parmigiano*** **\$15.95**  
*Breaded breast of Chicken in tomato sauce baked and topped with grated Parmigiano and sliced Mozzarella cheese.*

***Vitello Portobello*** **\$15.95**  
*Choice veal cutlets sautéed with Portobello mushrooms in a robust red wine sauce.*

***Filetto di Salmone*** **\$15.95**  
*8oz. Atlantic salmon filet perfectly grilled with fresh chopped garlic, oregano, parsley in a white wine sauce.*

***Schnitzel alla Melanese*** **\$13.95**  
*Traditionally breaded pork cutlet pan seared cooked till a light crispy brown, served with lemon wedge.*

## ***Spiducci***

*A traditional lamb Shish-Kabob originating from the Italian region of Abruzzo. Mr. Spiducci' has been expertly preparing this mouth-watering dish for friends, family and extremely satisfied customers for over 30 years. We are the #1 Spiducci makers in Ontario!*

***Spiducci Combinazione*** **\$18.05**  
*10 Spiducci served with fresh mixed greens with our homemade red wine vinegar.*

***Spiducci Platter*** **\$45.95**  
*Serves two or more people. 30 Spiducci.*

***Additional ten Spiducci*** **\$15.50**  
***Add bowl of salad*** **\$7.95**

*Spiducci are also available to take home frozen and ready to cook. We make our Spiducci on a daily basis and pack them to freeze immediately for best results.*

***Pack of 50 Spiducci*** **\$68.00**  
***Tony Spiducci Homemade Red Wine Vinegar (500ml bottle, limited quantity)*** **\$10.00**