



# Maccheroni

*Cucina Al Fresco*

AUTENTICO ITALIANO, SEMPLICEMENTE PREPARATI.  
AUTHENTIC ITALIAN, SIMPLY PREPARED.

## Zuppa SEASONAL

Tuscan Minestrone .....9.25  
*Rich tomato broth with vegetables, beans*

Ravioli alla Parmigiana .....9.25  
*Chicken broth, chicken, ravioli, parmesan cheese*

## Insalata

Caesar ..... 10.25  
*Romaine, parmesan dressing, crisp bacon, house made croutons*

Warm Insalata Primavera ..... 20.00  
*Pan seared chicken morsels, garden vegetables, olive oil, white wine, iceberg, romaine lettuce*

Mista ..... 10.25  
*Mixed greens, garden vegetables, Italian vinaigrette*

Giardino Fresco ..... 19.00  
*Baby greens, pumpkin/sunflower seeds, almonds, cranberries, feta, balsamic dressing*

Italiane ..... 19.00  
*Crisp lettuce, tomatoes, pepperoncini peppers, olives, red onions, artichoke hearts, Italian meats, mozzarella cheese, Italian vinaigrette*

Caprese ..... 17.00  
*Roma tomatoes, bocconcini cheese, baby greens, calamata olives, balsamic vinaigrette*

## Antipasta

Bruschetta Romana .....9.00 (S)  
*(Large Serves 4-5 people) .....16.00 (L)*  
*Roma tomatoes, onions, calamata olives on a calabrese round loaf and baked*

Sicilian Arancini ..... 14.50  
*Riceballs filled with fresh burrata mozzarella, fried*

Calamari ..... 18.00  
*Lightly floured fried calamari with pomodora*

Polpette al Pomodora ..... 15.00  
*House made meatballs simmered in tomato sauce, with garlic crostini*

Zuppa di Cozze ..... 20.00  
*PEI mussels, tomatoes in white wine broth with in house crostini*

## Paste Speciali

Cajun Pasta .....28.00  
*Rigatoni pasta, shrimp, chicken, chorizo sausage tossed with a creole mustard sauce*

Gnocchi alla Bolognese .....26.00  
*Potato dumplings in meat sauce*

Gnocchi alla Gorgonzola .....28.00  
*Potato dumplings in a gorgonzola cream sauce with toasted walnuts*

Fettuccine al Marsala con Pollo ....26.00  
*Pan seared chicken with mushrooms, tossed with fettuccine in a creamy marsala sauce*

## Paste

Mediterranean Pasta .....24.00  
*Mushrooms, peppers, zucchini, olives, artichoke hearts and feta cheese with spaghetti tossed with olive oil and garlic*

Penne Tetrizzini .....24.00  
*Sautéed chicken, mushrooms and penne in a parmesan cream sauce*

Penne Arrabbiata with Sausage .. 24.00  
*Penne with sausage, hot peppers, calamata olives in a tomato glaze*

Spaghettoni con Pollo Aglio .....25.00  
*Pan seared chicken with mushrooms, sundried tomatoes, tossed with spaghetti, olive oil, garlic and feta*

Linguine Carbonara .....24.00  
*Linguine tossed with bacon, egg yolk, parmesan and cream*

Fettuccine con Pollo alla Fiorentina.....24.00  
*Chicken, mushrooms, onions and spinach tossed with fettuccine, with a plum tomato al fresco sauce*

Spaghettoni Siciliana .....24.00  
*Roasted sausage, sweet peppers, green olives with spaghetti, tossed with olive oil and garlic*

Rigatoni alla Polpetta ..... 24.00  
*House made meatballs with rigatoni in a marinara sauce*

## Al Forno

Lasagna alla Bolognese .....25.00  
*Egg pasta layered with meat sauce and a variety of cheeses*

Zitti Tagliati .....25.00  
*Tube cut pasta, tossed in a parmesan sauce with bacon, baked with mozzarella  
Tomato sauce available*

Parmigiana di Melanzane .....23.00  
*Breaded eggplant slices layered with mozzarella cheese and tomato sauce, baked*


Pollo Parmigiana .....28.00  
*Breaded chicken breast butterflied, topped with mozzarella and fresh tomato marinara, baked  
Served with pasta with marinara sauce*

## Pesce

Amalfi Calamari Pasta.....28.00  
*Fresh plum tomato, onion, olives, spaghetti tossed with basil olive oil, topped with fried calamari  
Red sauce available*

Spaghettoni con Vongole .....28.00  
*Babyneck and arctic surf clams, spaghetti tossed with wine and olive oil  
Red sauce available*

Spaghettoni de Mare .....30.00  
*Black tiger shrimp, mussels, clams, calamari, spaghetti tossed with olive oil, garlic, wine sauce*

 Gluten Free pasta option available for most pasta dishes at an extra charge.

Prices subject to change.

*Autentico Italiano,  
Somplicemente Preparati.*

## Artisanal Style Pizza

Hand rolled in house fresh dough, baking in a stone hearth oven and only using the freshest ingredients preserves the true flavour of the Old Country pizza pie. Choose between our traditional tomato sauce or try your pie with a glaze of olive oil, garlic and Italian herbs.

	Individual 4 Slices (8")	Small 8 Slices (12")	Large 12 Slices (16")
Sauce & Mozzarella .....	10.00	17.00	24.00
Regular Toppings.....	2.50	3.50	4.00
Premium Toppings.....	2.75	4.00	4.75

Gluten & Wheat Free Pizza .....11.60 .....18.40

*Available with sauce and cheese. Toppings are priced the same as our regular pizzas*

Regular Toppings: green or black olives, pineapple, green peppers,  
hot peppers, onion, tomatoes, mushrooms, anchovies

Premium Toppings: pepperoni, chicken, meatball, cappicola, ham, salami, Italian sausage, bacon,  
extra mozzarella cheese, feta cheese, artichoke hearts, sundried tomato,  
roasted red sweet peppers

Calzones..... 19.00

*Fresh dough filled with mozzarella and choice of three (3) pizza toppings, folded over and baked  
Extra charge for additional topping(s)*

Strombolis .....18.00

*Fresh pizza dough, dressed with meats, cheese or vegetables, rolled into a bread loaf, stone baked*

Salsiccia - Italian fennel sausage, green olives, mozzarella

Paesano - Spicy capicola, hot or sweet peppers, mozzarella

## Dolce

Tiramisu .....10.00

*A light dessert of biscuit cake layered with  
mascarpone cheese, cocoa and coffee flavour*

Cannoli .....8.00

*Four mini pastry shells filled with sweet ricotta  
and chocolate chip cream finished with a touch of  
cherry*

Children's menu available upon request. Please inform us of any dietary restrictions.  
Prices subject to change.