

SALADS - INSALATE

Focaccina Bread 6

Homemade pizza bread with fresh rosemary, garlic & EVO. (add mozzarella. \$2.)

Matteo Chopped 12

Finely chopped greens, avocado, olives, garbanzo beans, tomatoes and mozzarella cheese tossed in a creamy balsamic dressing.

Cesare 11

Hearts of romaine lettuce, shaved parmigiano Reggiano, homemade croutons & creamy Cesar dressing.

Tri Colore 12

Belgium endive, radicchio & arugula lettuce with caramelized walnuts, gorgonzola cheese crumbles and creamy balsamic dressing.

Caprino 11

Mixed spring mix lettuce, sun-dried tomatoes, goat cheese and caramelized walnuts with creamy balsamic dressing.

Mediterranean 12

Romaine lettuce, kalamata olives, feta cheese, roma tomatoes & red onions tossed in our creamy balsamic dressing.

APPETIZERS - ANTIPASTI

Calamari & Gamberi Fritti 16

Baby squid tubes and gulf shrimp lightly floured and fried, served with spicy tomato sauce.

Melanzane 14

Eggplant stuffed with ricotta cheese and sweet basil then baked with tomato sauce.

Polpette Della Casa 9

Homemade meatballs made with veal, pork & beef in a marinara sauce served with our house bread

Polipo Luciana 15

Spanish octopus, black olives, garlic and marinara sauce.

Caprese 14

Fresh mozzarella cheese, sweet basil and vine ripened roma tomatoes with EVO.

Cozze Tarantina 14

P.E.I black mussels, chili flakes, fresh garlic and marinara sauce.

Arancini 11

Arborio rice balls stuffed with peas, mozzarella cheese, Bolognese sauce breaded & fried.

Antipasto Board 18

(Serves 2)

Selection of Italian meats, cheeses and olives.

Vongole 14

Manilla clams served in white wine, garlic & red chili flake broth.

Bresaola e Burrata 16

Cured salted beef & soft burrata cheese on a bed of arugula and EVO.

Carpaccio 16

Finely sliced filet mignon served over fresh arugula with shaved Parmesan, capers, olive oil and fresh lemons juice.

HOMEMADE PASTAS

Our pastas are handmade using only the finest semolina flour.

Add shaved Italian Black Truffles to any pasta - \$10

Gluten Free option add - \$2

Tonarelli Cacio e Pepe 19

Creamy Cacio di Roma cheese sauce, crushed black peppercorns, tonarelli pasta.

Spaghetti Carbonara 19

Pancetta, Parmigiano cheese, egg yolk, touch of cream, black pepper & spaghetti pasta.

Spaghetti Polpette 19

Homemade meatballs, marinara sauce and spaghetti pasta.

Pappardelle Bolognese 19

Trio of ground beef, veal and pork with pappardelle pasta.

Strozzapreti Della Casa 20

Mushrooms, green peas, shallots, pancetta in a creamy sauce with strozzapreti pasta.

Tonarelli Vongole 21

Manilla clams, white wine, red chili flakes, garlic & Italian parsley with tonarelli pasta.

Strozzapreti Pesto 18

Sweet basil, pine nuts, fresh garlic, Parmigiano cheese with strozzapreti pasta.

Pappardelle Salmone 22

Diced salmon, shallots, asparagus and pink sauce with pappardelle pasta.

Lasagne 20

Layers of ricotta cheese, Bolognese sauce and pasta sheets.

Fettucine Alfredo 20

Creamy Parmigiano cheese sauce, shallots, sliced chicken breast with fettucine.

Orecchiette Salsiccia 20

Italian fennel sausage, white wine, garlic, broccolini and orecchiette pasta.

Ravioli 19

Pasta pillows filled with ricotta cheese and spinach with creamy pink sauce.

Bigoli Amatriciana 20

Pancetta, fresh garlic, red chili flakes, olive oil & marinara sauce bigoli pasta.

Fettucine Frutti di Mare 26

Manilla clams, P.E.I. mussels, shrimp, scallops & calamari, tomato sauce & fettucine.

Spaghetti alla Checca 19

Spaghetti pasta with fresh Roma tomatoes, basil, garlic and virgin olive oil

FORMA - Cheese Wheel

(Prepared tableside)

Orecchiette Tartufo

Wild mushrooms, green peas, Parmigiano cheese sauce with orecchiette and topped with freshly shaved black truffles.

All tossed tableside in the Pecorino Romano wheel.

GNOCCHI BAR

Homemade dumplings made with potato, flour, water and nutmeg. Prepared with your favorite sauce.

Add shaved Italian Black Truffles to any gnocchi - \$10

Gnocchi Bolognese 21

Homemade meat sauce.

Gnocchi al Pesto 20

Traditional pesto cream sauce.

Gnocchi alla Sorrentina 19

Basil and melted mozzarella cheese in a tomato sauce.

Gnocchi Alfredo 20

Parmesan cheese & cream sauce.

Gnocchi Fradiavola 21

Shrimp, white wine in a spicy tomato sauce.

Gnocchi Boscaiola 20

Wild mushroom sauce. (porcini, button, shiitake).

Gnocchi Cardinale 20

Sundried tomatoes, chicken breast in a pink sauce.

Gnocchi 4 Formaggi e Spinaci 19

Fresh spinach, parmesan, goat, gorgonzola & mozzarella cheese in a cream sauce.

Gnocchi Arrabbiata e Funghi 19

Mushroom in a spicy tomato sauce.

Gnocchi Gamberetti 21

Shrimp, white wine & pink sauce.

PIZZE - WOOD BURNING OVEN

*Our oven was made in Naples, Italy, where the first pizza was made for Queen Margherita of Savoy in 1889! We burn Oak wood in the oven which reaches a temperature of over 900°F and cooks our hand tossed pizzas in under 90 seconds. Hail to the Regina!
(Gluten Free crust - add \$2)*

ROSSE - "WITH TOMATO SAUCE"

Regina Margherita 18

San Marzano tomato sauce, basil, fresh mozzarella cheese & EVO.

Carnivora Pizza 19

San Marzano tomato sauce, fresh mozzarella, basil, ham, Italian fennel sausage & spicy Calabrese salami

Marinara Pizza 17

San Marzano tomato sauce, basil, garlic, oregano, kalamata olives, anchovy and EVO.

Salsiccia Pizza 17

San Marzano tomato sauce, fresh mozzarella, basil & Italian fennel sausage.

Primavera Pizza 17

San Marzano tomato sauce, fresh mozzarella, grilled vegetables and EVO.

Quattro Stagioni 18

San Marzano tomato sauce, fresh mozzarella, basil, kalamata olives, mushrooms, artichoke & ham.

Prosciutto e Funghi 19

San Marzano tomato sauce, fresh mozzarella, basil, ham, mushrooms & EVO.

Messicana Pizza 18

San Marzano tomato sauce, fresh mozzarella, basil, Jalapeno peppers & spicy Calabrese salami.

BIANCHE - "WITHOUT TOMATO SAUCE"

Quattro Formaggi Pizza 18

Fresh mozzarella, provolone, gorgonzola and parmigiano Reggiano cheese.

Carbonara Pizza 18

Basil, cracked egg, ham & black pepper.

Campagnola Pizza 17

Ricotta cheese, spinach, garlic & walnuts.

Pesto Pizza 18

Fresh mozzarella, sun-dried tomatoes, pesto sauce and gulf shrimp.

Burrata Pizza 18

Soft burrata cheese, cherry tomatoes, Parma Prosciutto and arugula.

Tonno Pizza 18

Fresh mozzarella, kalamata olives, Italian tuna & sliced sweet red onions.

Tartufo Pizza M.P.

Creamy parmigiano cheese sauce, leeks and shaved black truffles.

ENTREES

All entrees are served with yukon roasted potatoes & sauteed vegetables. (except Cioppino)
(Sub pasta pomodoro for potatoes - \$2)

Pollo Parmigiana 25

Breast of chicken breaded and baked with mozzarella cheese and tomato sauce.

Pollo Marsala 25

Double breast of chicken, mushrooms, shallots & Marsala wine sauce

Pollo Limone 25

Double breast of chicken, capers, lemon and white wine.

Pollo Saltimbocca 24

Double Chicken breast topped with prosciutto Parma, mozzarella and sage in a marsala wine sauce

Scampi Diavola 29

Jumbo shrimp, red chile flakes, garlic, oregano and tomato sauce.

Scampi Limone 29

Jumbo shrimp, capers, white wine.

Filetto 37

Grilled filet mignon, mushrooms, garlic, rosemary & red wine reduction.

Veal Scaloppine Marsala 31

Veal medallions, mushrooms, shallots and Marsala wine sauce.

Veal Scaloppine Limone 31

Veal medallions, lemon juice, capers & white wine sauce.

Cioppino 25

Fresh clams, mussels, calamari and shrimp in a tomato seafood broth.

Salmone 27

Filet of salmon, chopped tomatoes, basil and garlic.