



## ANTIPASTI

- SOUP OF THE DAY 6
- GARLIC BREAD with parmesan 6
- GARLIC BREAD WITH MOZZARELLA 8
- BRUSCHETTA toasted garlic and parmesan crostini, tomato bruschetta topping, parmesan cheese 9
- SHRIMP SCAMPI jumbo shrimp served sizzling in a garlic butter wine sauce 12
- CALAMARI FRITTI delicately seasoned, flash-fried calamari served with house garlic aioli 13
- STEAMED MUSSELS in a tomato wine and herb broth 14 add spicy chorizo sausage 2.50
- LOBSTER-FILLED RAVIOLI four pieces served in a creamy lobster bisque sauce 15
- CHEESE-FILLED RAVIOLI lightly breaded, flash-fried and served with house marinara sauce 10
- SAUSAGE AND RED ONION grilled spicy chorizo, sautéed red onion and fresh parmesan shavings 9
- STUFFED CREMINI MUSHROOMS filled with crab, cheese and fresh herbs on field greens drizzled with balsamic vinaigrette 13
- WONTON SHRIMP flash-fried and served with a sweet chili sauce 11
- VEGETARIAN SPRING ROLLS handmade, served with house sweet chili soy dipping sauce 8

## ANTIPASTO PLATTERS

(for 2 or more), no substitutions please

- MARCO POLO wonton shrimp, calamari fritti, grilled shrimp and crab-filled mushrooms 26
- BISTRO Thai-glazed chicken tenders, deep fried spicy banana peppers, cheese-filled ravioli, spring rolls 22
- IMPORTED MEATS & CHEESES Chef's selection of cured meats and local cheeses with roasted peppers, olives and garlic crostini 28

## SALADS

- BISTRO SALAD mixed greens, kale, dried cranberries, sunflower seeds, white balsamic vinaigrette 10
- CAESAR bacon, herb croutons, grated parmesan 8
- GREEK SALAD field greens, tomatoes, red onion, kalamata olives, cucumbers and feta, red wine vinaigrette 10
- TOMATO CUCUMBER SALAD with feta cheese, red onions, kalamata olives and Italian vinaigrette 10
- TOMATO MOZZARELLA CAPRESE imported buffalo mozzarella, sliced tomatoes, fresh basil, balsamic olive oil drizzle 14
- PEAR SALAD field greens, red peppers, premium blue cheese, caramelized pecans and fresh pear slices with Champagne vinaigrette 14
- SALMON COBB SALAD warm grilled salmon, baby greens and spinach, sliced mushrooms, avocado, hard-boiled egg, cucumber, red onion with a mustard-caper vinaigrette 18
- BAKED GOAT CHEESE ANTIPASTO SALAD warm sesame-crusting goat cheese, roasted red peppers and tomato, grilled zucchini and eggplant, portobello mushroom and field greens, dijon-balsamic drizzle 15

**EXTRAS: ADD TO ANY PASTA OR SALAD**  
 3 OZ CHICKEN 3.50  
 3 OZ GRILLED SALMON 5.50  
 3 SHRIMP 5  
 5 MEATBALLS 3.95

## DINNER

### PASTA SPECIALTIES

ALL OUR PASTAS ARE AVAILABLE WITH GLUTEN-FRIENDLY NOODLES

- MEAT LASAGNA fresh, baked to order, served with Caesar salad and garlic crostini 21
- RIGATONI BOLOGNESE with meat sauce 14 with meat balls 16
- SAUSAGE PENNE ARRABBIATA spicy Italian sausage, peppers and smoked mozzarella in a tomato-basil sauce 18
- BRAISED BEEF AND WILD MUSHROOM BOSCAIOLA with caramelized shallots and bowtie pasta 18
- BRAISED BEEF AND WILD MUSHROOM GNOCCHI caramelized shallots and asparagus 21
- CHICKEN AND SAUSAGE PENNE our two favourite pastas combined in one; spicy rose sauce 22
- CHICKEN PENNE roasted red peppers, tomato-basil rosé sauce 17
- CHICKEN DIAVOLO bowtie pasta, spicy roasted red pepper and tomato cream sauce 17
- CHICKEN ALFREDO grilled chicken, field mushrooms, broccoli and fettuccine in a parmesan cream sauce 18
- CARBONARA penne pasta tossed with baby spinach, field mushrooms, bacon and grilled chicken in a parmesan cream sauce 18
- GARDEN PENNE asparagus, broccoli, sun-dried tomatoes, artichoke hearts, mushrooms and red peppers in a pesto cream sauce 16
- BUTTERNUT SQUASH RAVIOLI in a chipotle cream sauce with fresh spinach 18
- GNOCCHI in a shallot gorgonzola sauce with diced tomatoes, spinach, walnuts and parmesan cheese (available gluten-friendly) 18
- SHRIMP DIAVOLO penne pasta, garlic shrimp, red peppers, spinach, tomato-rosé sauce 22
- SEAFOOD LINGUINE shrimps, scallops and clams with spinach and diced tomatoes in a lobster cream sauce 22
- PORTOFINO linguini, mussels, shrimp, scallops, clams in a tomato wine sauce 25
- SHRIMP ALFREDO shrimps, red and yellow peppers, broccoli and asparagus in a parmesan cream sauce 20
- SMOKED SALMON PENNE with peas in a delicate cream sauce 20
- GRILLED VEGETABLE NAPOLEON stack of vegetables, portobello mushroom & melted provolone served with orzo-farro pilaf 18

APPLE AND CRANBERRY CHICKEN SALAD grilled chicken, mushrooms, bacon, almonds, gorgonzola cheese, apples and dried cranberries over field greens, white balsamic vinaigrette 15

CILANTRO LIME SHRIMP SALAD field greens, romaine lettuce, grilled shrimp, diced Roma tomatoes, red bell pepper, corn, monetary jack cheese, crushed tortilla chips, cilantro-lime vinaigrette 20

## HAND-MADE, THIN CRUST PIZZA & PANZEROTTI

MARGHERITA tomato sauce, mozzarella, fresh basil 12

MEDITERRANEAN tomato sauce, roasted vegetables (red peppers, eggplant, zucchini), red onion, kalamata olives, goat cheese, mozzarella 15

BOMBA olive oil and roasted garlic, bomba sauce, pepperoni, mozzarella, with side marinara dipping sauce 14

PEPPERONI tomato sauce, mozzarella 13

POLLO tomato sauce, grilled chicken, roasted red peppers, mozzarella 16

SAN MICHELLE pesto, garlic, sliced tomato, grilled chicken, spinach, goat cheese, mozzarella 16

CLASSIC tomato sauce, pepperoni, mushroom, fresh peppers, mozzarella 16

SAN MARCUS tomato sauce, pepperoni, hot banana peppers, gorgonzola, mozzarella 15

CARNIVORE spicy tomato sauce, Italian sausage, pepperoni, bacon, mozzarella 16

SORRENTI tomato sauce, Italian sausage, roasted red peppers, goat cheese, mozzarella 16

QUATTRO STAGIONE tomato sauce, prosciutto, artichoke hearts, black olives, roasted red peppers, basil, mozzarella 16

SIDE OF SPICY GARLIC AIOLI OR MARINARA SAUCE ADD 1.25

## THE GRILL

FILET MIGNON 6oz AAA Albert beef tenderloin served with a brandy reduction 36

TUSCAN RIB-EYE 10 oz AAA Alberta rib-eye served with a cognac-peppercorn and wild mushroom reduction 36

STEAK FRITES 10 oz AAA Alberta NY strip served with crispy fries 34

RIBS half-rack of baby back ribs with a spicy honey-garlic chili glaze 26

CHICKEN MARZANO grilled chicken breast supreme served in a lemon-wine butter sauce with field mushrooms, artichoke hearts, capers and smoked prosciutto 24

HERB-ROASTED GARLIC CHICKEN SUPREME served with pan juices 24

CHICKEN PARMIGIANA grilled chicken breast topped with fresh tomato sauce, parmesan and smoked mozzarella cheese, served over linguine 24

CHICKEN MARSALA breast of chicken supreme with wild mushrooms in a delicate Marsala wine sauce 24

VEAL PARMIGIANA tender provimi veal scallopini with tomato sauce, parmesan and smoked mozzarella cheese, served over linguine 26

VEAL ROMANO tender provimi veal scallopini, wild mushrooms in a cognac-peppercorn sauce 26

VEAL LIMONE tender provimi veal scallopini in a delicate lemon wine sauce 26

FILET OF SALMON maple-lemon glazed, grilled Atlantic salmon filet 28

SHRIMP MEDITERRANEAN marinated grilled shrimp on a bed of orzo-farro pilaf, broccoli and asparagus, drizzled with pesto vinaigrette 22

ADD \$2.00 FOR GLUTEN FREE PIZZA AND PASTA