



## ANTIPASTI

FRESH BAKED BAGUETTE with house-made garlic butter - half 6 full 9

GARLIC CROSTINI with Parmesan 8

GARLIC BREAD WITH MOZZARELLA 10

BRUSCHETTA toasted garlic crostini, tomato bruschetta topping, Parmesan cheese, balsamic reduction 10

BAKED TRIPLE CREAM BRIE WHEEL with roasted garlic, toasted almonds, seasonal preserves, garlic crostini 18

CHEESE & JALAPENO-FILLED RAVIOLI lightly breaded, flash-fried and served with house marinara sauce 10

VEGETARIAN SPRING ROLLS handmade, served with house sweet chili dipping sauce 9

SAUSAGE AND RED ONION grilled sausage, sautéed red onion, red pepper and fresh Parmesan 12

ITALIAN MEATBALLS spicy tomato sauce, smoked mozzarella, crostini 13

SHRIMP SCAMPI jumbo shrimp sautéed in white wine and garlic butter 15

CALAMARI FRITTI delicately seasoned, flash fried, served with house garlic aioli 15

STEAMED MUSSELS in a tomato, wine and herb broth 18

LOBSTER-FILLED RAVIOLI served in a creamy lobster reduction 16

STUFFED CREMINI MUSHROOMS filled with crab, cream cheese and fresh herbs on field greens drizzled with balsamic vinaigrette 15

WONTON SHRIMP, flash fried and served with house sweet chili dipping sauce 10

## ANTIPASTO PLATTERS

(for 2 or more), **no substitutions please**

BISTRO Thai-glazed chicken tenders, deep fried jalapeno peppers, cheese & jalapeno filled ravioli, and spring rolls 27

IMPORTED MEATS & CHEESES Chef's selection of cured meats and local cheeses with garlic crostini 32

## SALADS

CAESAR bacon, herb croutons, grated Parmesan 10

GREEK SALAD mixed greens, Kalamata olives, tomato, cucumber, red onions, feta cheese, red wine vinaigrette 13

TOMATO CUCUMBER SALAD with feta cheese, red onions, Kalamata olives and Italian vinaigrette 13

PEAR SALAD field greens, red peppers, premium blue cheese, caramelized pecans and fresh pear slices with Champagne vinaigrette 17

APPLE AND CRANBERRY CHICKEN SALAD grilled chicken, bacon, almonds, Gorgonzola cheese, apples and dried cranberries over field greens, apricot balsamic vinaigrette 20

SALMON COBB SALAD warm grilled salmon, baby greens and spinach, avocado, red pepper, cucumber, red onion with house vinaigrette 22

# DINNER

## PASTA SPECIALTIES

GLUTEN-FREE PASTA AVAILABLE

MEAT LASAGNA fresh, baked to order, served with Caesar salad and garlic crostini 24

SPAGHETTI BOLOGNESE with meat sauce 18 with meatballs 24

SAUSAGE PENNE ARRABBIATA peppers and smoked mozzarella in a tomato-basil sauce 20

BRAISED BEEF BOSCAIOLA with wild mushrooms, caramelized shallots, pappardelle pasta 22

CHICKEN AND SAUSAGE PENNE roasted red peppers, tomato-basil rosé sauce 24

CHICKEN PENNE roasted red peppers, tomato-basil rosé sauce 21

CHICKEN DIAVOLO bowtie pasta, spicy roasted red pepper and tomato cream sauce 22

CHICKEN ALFREDO mushrooms, broccoli and fettuccine in a Parmesan cream sauce 21

GNOCCHI CARBONARA grilled chicken, bacon, sage, peas, Parmesan garlic cream sauce 22

GARDEN PENNE asparagus, broccoli, sun-dried tomatoes, artichoke hearts, mushrooms and red peppers in a pesto cream sauce 22

BUTTERNUT SQUASH RAVIOLI in a chipotle cream sauce with fresh spinach 21

SHRIMP DIAVOLO penne pasta, garlic shrimp, red peppers, spinach, spicy tomato-rosé sauce 25

SEAFOOD LINGUINE shrimps, scallops and clams with spinach and diced tomatoes in a lobster cream sauce 26

PORTOFINO linguini, mussels, shrimp, scallops, clams in a tomato wine sauce 27

SIDE OF SPICY GARLIC AIOLI OR MARINARA SAUCE 2

**ADD TO ANY PASTA OR SALAD**  
CHICKEN OR GRILLED SALMON 5  
SAUSAGE 4  
3 SHRIMP 6  
EXTRA PORTION SEAFOOD 9

## TAKE HOME

TOMATO SAUCE 1L 6.99  
HOUSE DRESSING 16oz 6.49  
HONEY-BALSAMIC DRESSING 16oz 6.49  
GARLIC BUTTER 6oz 5.49

## HAND-MADE, THIN CRUST PIZZA & PANZEROTTI

CAULIFLOWER PIZZA CRUST 2  
EXTRA TOPPINGS 2

MARGHERITA tomato sauce, mozzarella, fresh basil 15

PEPPERONI tomato sauce, mozzarella 16

SANTA MARIA tomato sauce, roasted zucchini, artichoke hearts, roasted red pepper, Kalamata olives, goat cheese 18

POLLO tomato sauce, grilled chicken, roasted red peppers, mozzarella 18

SAN MICHELLE pesto, garlic, sliced tomato, grilled chicken, spinach, goat cheese, mozzarella 19

CLASSIC tomato sauce, pepperoni, mushroom, fresh peppers, mozzarella 18

CARNIVORE spicy tomato sauce, Italian sausage, pepperoni, bacon, mozzarella 19

SORRENTI tomato sauce, Italian sausage, roasted red peppers, goat cheese, mozzarella 19

QUATTRO STAGIONI tomato sauce, prosciutto, artichoke hearts, Kalamata olives, roasted red peppers, basil, mozzarella 20

## ENTRÉES

served with seasonal vegetables,  
roasted or garlic mash potato  
substitute for sweet potato fries 2.50

FILET MIGNON 8oz AAA Alberta beef tenderloin served with a cognac reduction 42

TUSCAN RIB-EYE 10 oz AAA Alberta rib-eye served with a cognac-peppercorn and wild mushroom reduction 39

STEAK FRITES 10 oz AAA Alberta NY strip served with crispy fries 35

VEAL PARMIGIANA 8 oz tender provimi veal scallopini with tomato sauce, Parmesan and smoked mozzarella cheese, served over linguine 29

VEAL ROMANO 8 oz tender provimi veal scallopini wild mushrooms in a cognac-peppercorn sauce 30

RIBS half rack of baby back ribs with a spicy honey-garlic chili glaze 27

HERB-ROASTED CHICKEN SUPREME white wine Dijon cream sauce 28

CHICKEN PARMIGIANA grilled chicken breast topped with fresh tomato sauce, Parmesan and smoked mozzarella cheese, served over linguine 28

FILET OF SALMON oven baked with creamy Dijon dill sauce 29

## FOR OUR VEGAN GUESTS

HOUSE MADE PLANT BASED MEATBALLS with mushrooms, chick pea and soy crumb, tender, gluten free pasta, vegan tomato sauce 24

HOUSE MADE VEGAN RATATOUILLE seasonal vegetables over organic quinoa and black bean cutlet, vegan cheese 24