



ANTIPASTO

- (V)** **Italian Four Cheese Fritters** **\$9**
Mascarpone, Jalapeno Havarti, Parmesan, and Goat's Cheese blended with Fresh Herbs and Garlic. Lightly Breaded in Panko bread crumbs, served with a Sweet & Spicy Marinara.
- (V)** **Bruschetta for Two** **\$10**
Fresh Tomatoes tossed with Collingwood Olive Oil, Garlic, and Fresh Basil, nestled a top of French Baguette and Goat's Cheese Spread, finished with a Balsamic Reduction.
- (GFA)** **Puttanesca Mussels** **\$12**
Fresh Mussels braised in a Tomato Garlic Broth Mingled with Kalamata Olives, Capers and Anchovy. Finished with Fresh Parsley, Collingwood Olive Oil and Crostini.
- Calamari Fritti** **\$9**
Lightly Dusted in our Seasoned Flour then Fried to Perfection and tossed in our in House Made Fresh Herb Salt and served with a Creamy Garlic Aioli.
- (V)** **(GF)** **Insalata dei Caprese** **\$11**
Vine Ripened Tomato Slices cuddled with Baby Bocconcini, Fresh Basil and Kalamata Olive. Finished with Collingwood Olive Oil and Aged Balsamic Drizzle.
- (V)** **(GF)** **Insalata dei Cranberry** **\$9**
Heritage Greens tossed with our House made Cranberry Vinaigrette. Topped with Roasted Grapes, Candied Walnuts, Red Onion and Goat's Cheese.
- (V)** **(GFA)** **Insalata dei Caesar** **\$8**
Crispy Hearts of Romaine Tossed in a Garlic Caesar Dressing with Toasted Croutons, Topped with Grated Asiago, and a Lemon Wedge. - Add Bacon Bits. No Charge.
- Italian Wedding Soup** **\$7**
House made Meatballs Married with Orzo Pasta finished with a Chiffonade of Spinach and Chicken Broth.
- (V)** **Beet Gnocchi** **\$12**
House Made Red Beet Gnocchi served with Fresh Basil Pesto, Local Sprouts, and Green Peas finished with Goat's Cheese.



PRIMI

Tagliatelle ai Frutti di Mare \$28
 A Fresh Medley of Mussels, Shrimp, and Scallops braised in a Sundried Tomato Pesto Cream Sauce tossed in Tagliatelle finished with a Grilled Lemon.

(V) Grilled Vegetable Manicotti \$19
 Grilled Vegetables layered with a Three Cheese Blend and Fresh Basil gently rolled in Fresh Pasta finished with a Roasted Red Pepper Sauce and Baked to Perfection.

Carbonara \$18
 Sautéed Double Smoked Bacon and Caramelized Onion tossed in Creamy Tagliatelle finished with Parmesan, Parsley, and Green Peas.

Spaghetti and House Made Meatballs \$18
 House Made All Beef Meatballs tossed in our own Tomato Ragout served on top of Spaghetti finished with Parmigiano.

(V) (GFA) Wild Mushroom and Sweet Pea Risotto \$18
 Sautéed Forest Mushrooms built into a Creamy Risotto finished with Sweet Peas, Parmigiano, and Truffle Oil served with Crostini's and Vegetable of the Day.

• Gluten Free Pasta Available •

SECONDO

(GFA) Tagliata (8 oz. New York Strip Loin) \$32
 Seasoned and Grilled to perfection New York Striploin Cut Thick napped with a Shallot Port Jus and topped with Crispy Fried Onion served with Potato and Vegetable of the Day. - Chef recommends Medium Rare.

(GF) Pork Chop \$28
 10 oz. Thick Pork Chop Grilled Medium and left juicy, finished with Shallot Port Jus and served with Creamy Sweet Pea Mushroom Risotto and Vegetable of the Day.

(Halal) (GF) Braised Lamb Shank \$26
 Lamb Shank braised in our House Made Tomato Ragout placed on a pillow of creamy Mozzarella Polenta and finished with our Zesty Gremolata.

(GF) Catch of the Day Market Price
 Our Chef's Choice of Fresh Fish from the Market prepared with a Cherry Tomato Tapenade finished with Collingwood Olive Oil, Lemon Juice, and Fresh Basil served with a Saffron Risotto and Vegetable of the Day.

(V) (GFA) Vegetable Cacciatore \$17
 Seasonal Vegetables Flash Fried with Kalamata Olives, Capers, Artichokes, Red Peppers and Sundried Tomato tossed with our House Made Tomato Ragout and Tagliatelle Pasta. - Add Chicken, \$7

(Halal) (GF) Stuffed Chicken Supreme \$26
 Red Pepper & Asiago Stuffed Chicken Supreme, Seared and Roasted. Nicely matched with a Natural Chicken Jus served with Potato and Vegetable of the Day.

(V) (GF) Grilled Vegetable Stack \$18
 Grilled Zucchini, Portabella, Bermuda Onion, Eggplant, and Sweet Peppers Stacked on top of Polenta nestled in our House Made Ragout finished with Goat's Cheese and Balsamic Drizzle.



PIADINA - PIZZA

The Tuscan **\$14**

Thin Crust layered with our House Made Ragout and topped with Roasted Garlic, Grilled Chicken, Kalamata Olives, Caramelized Onions, and Forest Mushrooms finished with Fresh Basil and Goat's Cheese, and lightly dusted with Mozzarella.

Canadiana **\$14**

Thin Crust layered with our House Made Ragout and topped with Smoked Bacon, Pepperoni, and Mushrooms all brought together with Mozzarella.

(V) Margherita **\$14**

Thin Crust layered with our House Made Ragout and topped with Fresh Tomato, Fresh Basil, and Bocconcini Mozzarella finished with Parmesan.

• **Gluten Free Crust Available** •

KID'S MEAL

- Designed for Kids under 12 years old •
- Served with Soft Drink and a Scoop of Ice-Cream •

STARTERS

(GFA) Kids Caesar Salad (No Bacon) or Cranberry Salad **\$5**

Garlic Bread with Cheese **\$5**

KIDS ENTREES

Fish & Chips on a Stick **\$10**

Chicken Fingers & Fries **\$10**

Slider Burger & Fries **\$10**

(GFA) Kids Spaghetti & Garlic Bread **\$10**
Add Meatballs for \$3

(GFA) Pepperoni or Cheese Pizza & Fries **\$10**

(GF) Grilled Chicken Breast with Fries & Vegetables **\$12**

Kids Catch of the Day with Fries & Vegetables **\$13**



Set Menu

\$36 Per Person
(Tax and Gratuities Apply)

Choice of Appetizer:

(V) (GF) Insalata dei Cranberry

Heritage Greens tossed with our House made Cranberry Vinaigrette. Topped with Roasted Grapes, Candied Walnuts, Red Onion and Goat's Cheese.

(V) Bruschetta

Fresh Tomatoes tossed with Collingwood Olive Oil, Garlic, and Fresh Basil, nestled a top of French Baguette and Goat's Cheese Spread, finished with a Balsamic Reduction.

Soup de Jour

Chef Inspired Creation.

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Choice of Entree:

(Halal) (GF) Braised Lamb Shank

Lamb Shank braised in our House Made Tomato Ragout placed on a pillow of creamy Mozzarella Polenta and finished with our Zesty Gremolata.

(Halal) (GF) Stuffed Chicken Supreme

Red Pepper & Asiago Stuffed Chicken Supreme, Seared and Roasted. Nicely matched with a Natural Chicken Jus served with Potato and Vegetable of the Day.

(V) (GFA) Vegetable Cacciatore

Seasonal Vegetables Flash Fried with Kalamata Olives, Capers, Artichokes, Red Peppers and Sundried Tomato tossed with our House Made Tomato Ragout and Tagliatelle Pasta.

Carbonara

Sautéed Double Smoked Bacon and Caramelized Onion tossed in Creamy Tagliatelle finished with Parmesan, Parsley, and Green Peas.

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Choice of Dessert:

Traditional Tiramisu

Espresso Heart Chocolate Soufflé Cake

(GF) Crème Brûlée of the Day