



FUOCOMIO.CA

LUNCH MENU

Antipasto

Bruschetta \$14.50

vine ripened tomatoes, garlic, basil, olive oil. Served on fresh toasted Italian bread with Parmigiano-Reggiano cheese

add fresh mozzarella \$3

Mussels \$16

fresh mussels in our signature red tomato sauce or white wine sauce

Antipasto Platter \$26

classic cured Italian meats, imported cheeses, seasonal fruits, fresh bread, balsamic & olive oil dip. Serves 2-4 people

Chicken Noodle Soup \$12

traditional rustic chicken noodle soup

Salads

Garden Salad \$10

mixed greens, cucumber, onion, sweet pepper, house-made dressing

Tomato Salad \$12

vine ripened tomato, cucumber, sweet onion, basil, tossed in extra virgin olive oil

Caesar Salad \$12

romaine lettuce with homemade dressing & croutons, topped with Parmigiano-Reggiano cheese

add chicken \$4

Panini

Hot Italian \$14

hot soppressata, sun dried tomatoes, muffuletta, provolone cheese & arugula in focaccia bread brushed with aglio e olio

Calabrese \$14

soppressata, capocollo, prosciutto, roasted sweet peppers & provolone cheese in a focaccia bread brushed with aglio e olio

Fuoco Mio \$16

prosciutto, capocollo, roasted sweet peppers, muffuletta, sundried tomatoes, bocconcini & arugula in a focaccia bread drizzled with aglio e olio

The Veg \$14

grilled zucchini, mushrooms, sweet peppers, provolone cheese & arugula in a focaccia bread drizzled with aglio e olio and brushed with pesto

Caprese \$14

vine ripened tomatoes, fresh mozzarella, balsamic glaze & arugula in a focaccia bread drizzled with alio e olio



Sandwiches

Porchetta \$16

house made slow cooked porchetta & sautéed onions in a Calabrese bun

Veal \$14

lightly breaded tender veal smothered in our house made tomato sauce, layered in a Calabrese bun with sweet or hot peppers & Parmigiano-Reggiano cheese

add toppings (\$2 each):
onions, fresh mozzarella, mushrooms

Chicken \$14

grilled lemon rosemary marinated chicken breast smothered in pesto, onion, vine ripened tomatoes & arugula in a Calabrese bun drizzled with aglio e olio

Meatball \$14

house made meatballs tossed in our tomato sauce with Parmigiano-Reggiano cheese in a Calabrese bun

Pasta

All pastas are made fresh to order.

Rigatoni Alla Bolognese \$14

quality pork & beef slow cooked in our house made tomato sauce

Fettuccine Alla Panna \$12

in our house cream sauce

Vegetarian Lasagna \$14

portobello mushroom, zucchini, sweet peppers in our house made tomato sauce layered in fresh pasta & mozzarella. You won't miss the meat in this dish!

Meat Lasagna \$14

Bolognese sauce in our traditionally made lasagna

Pizza

All pizzas are made with San Marzano tomato sauce and fior di latte cheese.

Alla Marinara \$12

San Marzano tomatoes and fresh fior di latte cheese

add toppings (\$3 each)
soppresata, prosciutto, olives, mushrooms, sweet peppers, Calabrian chili peppers, extra cheese

Margarita \$14

San Marzano tomatoes, fior di latte cheese, fresh basil or pesto

Calabrese \$16

spicy soppresata, black olives, Calabrian chili peppers

Canadesse \$14

soppresata, portobello mushrooms, roasted sweet peppers

Cosa Nostra \$16

prosciutto, figs, Parmigiano-Reggiano cheese, fresh arugula, balsamic glaze

Veggie \$14

roasted sweet peppers, portobello mushrooms, black olives, fresh pesto, Parmigiano-Reggiano cheese