

DINNER MENU



Antipasti

Basket of Bread With olive oil or butter.	4
Arancini Authentic risotto mixed with ground beef or portobello mushrooms, sweet peas, Parmigiano, and mozzarella cheese. Served with side pomodoro sauce. 4pcs	16
Olive caldo Warm marinated olives in olive oil topped with balsamic glaze, and fresh sliced bread.	9
Bruschetta Vine ripened tomatoes marinated in garlic, basil, and olive oil on toasted Italian bread, topped with pesto, balsamic glaze, and Parmigiano cheese.	16
Add fresh mozzarella - 3	
Bruschetta personale Bruschetta mix, muffuletta, fresh mozzarella, pesto, and fresh toasted garlic bread. Have fun building your own bruschetta with different flavours and variations.	18
Misto di antipasti Selection of classic cured Italian meats, imported cheese, and seasonal fruit to complement. Served with fresh bread and extra virgin olive oil & balsamic dip. Serves 2-4 people.	26
Polpette classiche Traditional beef & pork mix meatballs in our house made pomodoro sauce, topped with Parmigiano cheese with fresh sliced bread.	14
Cozze del mercato Fresh market mussels, choice of white wine or tomato sauce.	18
Gamberetti giganti Jumbo shrimp cooked in white wine, lemon, and herbs, with side jalapeno aioli.	21

Insalate

Insalata dell'orto Mixed greens, cucumber, onion, sweet peppers, and house made dressing.	15
Insalata di Pomodori Vine ripened tomatoes, cucumber, sweet onion, basil/pesto, tossed in olive oil.	18
Caprese di mozzarella Fresh fior di latte cheese and vine ripened tomatoes on a bed of pesto, topped with extra virgin olive oil and balsamic glaze.	18
Caesar al parmigiano Fresh romain lettuce tossed in our house made dressing, topped with our seasoned croutons and Parmigiano cheese.	18

ALL PIZZAS ARE MADE WITH SAN MARZANO TOMATO SAUCE AND FIOR DI LATTE CHEESE

Pizza

Marinara	18
San Marzano tomato sauce, fior di latte and Parmigiano cheese. Additional toppings: sopressata, prosciutto, olives, mushrooms, sweet peppers, onions, Calabrese chillies +3	
Margherita	19
San Marzano tomato sauce, fior di latte cheese, fresh basil or pesto.	
Calabrese	24
Spicy sopressata, black olives, Calabrese chillies.	
Nuovo Mondo	24
Spicy sopressata, portobello mushrooms,, roasted sweet peppers.	
Cosa Nostra	26
Prosciutto, figs, Parmigiano cheese, arugula, balsamic glaze.	
Vedura	22
Roasted peppers, portobello mushrooms, black olives, pesto, Parmigiano cheese	

ADD A GARDEN OR CAESAR SALAD \$6

Pasta

Spaghetti di pomodoro	18
Fresh made spaghetti in our signature pomodoro tomato sauce.	
Rigatoni alla bolognese	24
A blend of beef & pork, slow cooked in our pomodoro sauce.	
Fettuccine con panna	22
Made-to-order cream sauce with garlic and Parmigiano cheese.	
Penne Rigate alla carbonara	26
Classic carbonara with pancetta, eggs, and Parmigiano cheese.	
Malfalda a gamberi	30
Jumbo shrimp cooked in a white wine, lemon, and herb sauce with malfalda pasta.	
Lasagne Fuoco Mio	28
Layers of fresh pasta baked in our signature bolognese sauce, fresh mozzarella, and Parmigiano cheese.	
Lasagne verdure	28
Our veggie sauce made with portobello mushrooms, zucchini, sweet peppers, onions, garlic, and fresh herbs.	

GLUTEN-FREE PASTA AVAILABLE ON REQUEST

ALL ENTREES COME WITH CHOICE OF A SIDE HOUSE OR CAESAR SALAD
ADD SPAGHETTI WITH POMODORO FOR \$4

Secondi

Portobello ripieno	20
Portobello mushroom stuffed with spinach and ricotta cheese, topped with roasted sweet peppers, mozzarella, and pesto, served on a bed of arugula.	
Osso buco	34
AAA grade veal shank braised in a red wine and tomato based sauce, served over mashed potatoes.	
Pollo alla parmigiana	30
Lightly breaded chicken breast smothered in our signature pomodoro sauce, topped with fresh mozzarella and Parmigiano cheese.	
Vitello alla parmigiana	30
Lightly breaded veal cutlet served in our signature pomodoro sauce, topped with fresh mozzarella and Parmigiano cheese.	

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES *