



FUOCO MIO.CA

LUNCH MENU

Antipasto

Bruschetta \$15

Vine ripened tomatoes marinated in olive oil, garlic, and basil on top of toasted Italian bread with Parmigiano cheese and balsamic glaze.

Add fresh mozzarella \$3

Arancini \$16

Authentic risotto mixed with ground beef or portobello mushrooms, sweet peas, Parmigiano, and mozzarella cheese.

Polenta Fritti \$9

Crispy seasoned polenta wedges topped with Parmigiano cheese served with our signature aioli.

Antipasto Platter \$26

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

Mussels \$16

Fresh mussels in our signature red tomato sauce or white wine sauce.

Salads

Garden Salad \$10

Mixed greens, cucumber, onion, sweet peppers, house-made dressing.

Caprese di mozzarella \$16

Fresh fior di latte mozzarella & vine ripened tomatoes on a bed of pesto with a balsamic glaze and olive oil.

Tomato Salad \$14

Vine ripened tomatoes, cucumbers, sweet onions, and basil/pesto, tossed in extra virgin olive oil.

Caesar Salad \$12

Romaine lettuce with homemade dressing and croutons, topped with Parmigiano 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 \$16

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, fior di latte cheese & arugula in a focaccia bread brushed with aglio e olio.

Mortadella \$16

Mortadella, fiore di latte cheese, roasted sweet peppers, muffuletta, and arugula in focaccia bread brushed with aglio e olio.

The Veg \$15

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 brushed with alio e olio.

Add prosciutto \$3

Sandwiches

All sandwiches on Italian style bread.

Veal

\$16

Lightly breaded tender veal smothered in our house made tomato sauce, with sweet or hot peppers & Parmigiano cheese.

Add toppings (\$2 each): onions, fresh mozzarella, mushrooms, extra peppers.

Meatball

\$14

House made meatballs tossed in our tomato sauce with Parmigiano cheese. In a bun or in sauce with side bread.

Chicken

\$16

Grilled lemon-rosemary marinated chicken breast smothered in pesto, topped with onion, vine ripened tomatoes & arugula, drizzled with aglio e olio.

AAA Steak

\$18

Striploin steak grilled to order topped with sauteed onions and portobello mushrooms in an Italian bun.

Add provolone cheese \$3

Pasta

All pastas are made fresh to order.

Rigatoni Alla Bolognese

\$15

A blend of beef and pork slow cooked in our house made tomato sauce.

Fettuccine Alla Panna

\$14

Made-to-order cream sauce with garlic and Parmigiano cheese.

Vegetarian Lasagna

\$16

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

Meat Lasagna

\$16

Layers of fresh pasta baked with our signature bolognese sauce, fresh mozzarella, and Parmigiano cheese.

Pizza

Alla Marinara

\$12

San marzano tomatoes and fresh fior di latte cheese.

Add toppings (\$3 each): soppressata, prosciutto, olives, mushrooms, sweet peppers, calabrian chili peppers, extra cheese.

Margarita

\$14

San marzano tomatoes, fior di latte cheese, and fresh basil/pesto.

Calabrese

\$16

Spicy soppressata, black olives, and calabrian chili peppers.

Canadese

\$16

San marzano tomatoes, fior di latte cheese, soppressata, portobello mushrooms, and roasted sweet peppers.

Cosa Nostra

\$18

San marzano tomatoes, fior di latte cheese, prosciutto, fresh figs, Parmigiano cheese, topped with fresh arugula and balsamic glaze

Veggie

\$16

San marzano tomatoes, fior di latte cheese, roasted sweet peppers, portobello mushrooms, black olives, pesto, and Parmigiano cheese.