

prima appetizers

MIXED OLIVES / 9

house blend of mixed olives & giardiniera. served with garlic crostini.

TABLE BREAD / 10 *new*

warmed focaccia. served with EVOO & balsamic vinegar of modena.

COZZE ITALIANO / SM 14 | LG 21

steamed mussels, **your choice** of white wine garlic or marinara sauce. served with garlic crostini.

POLPETTE / 14

meatballs a la tradizionale, marinara, mozzarella. served with garlic crostini.
+2 extra meatball

BRUSCHETTA CLASSICO / 16

herbed tomatoes, fresh basil, red onions, garlic, goat cheese, EVOO. served on focaccia.

FUNGHI RIPIENI / 17

portobello mushroom caps, deli meats & cheeses, pomodoro, provolone, balsamic glaze & EVOO.

BURRATA / 25 *new*

fresh burrata ball, pesto olive oil cherry & beefsteak tomatoes. served with garlic crostini.

ZUPPA DEL GIORNO / 10

homemade soup of the day. served with garlic crostini.

CALAMARI FRITTI / 21

served with **your choice** of spicy marinara or garlic lime aioli.

SCHARPETTA / 12

artichoke, spinach, & ricotta dip, baked with mozzarella. served with garlic crostini.

ROMAN SPEARS / 18

roasted prosciutto wrapped asparagus, balsamic glaze & EVOO.

ANTIPASTO CASALINGA / 22 | 40 | 58

assorted cured meats, imported premium cheeses, seasoned Italian olives & giardiniera, fruit. served with garlic crostini.

verdura salads

+3 prosciutto chips | +3 buffalo mozzarella | +8 chicken | +9 shrimp | +10 burrata

MISTA / SM 9 | LG 15

mixed greens, sweet peppers, red onions, cherry tomatoes, pepperoncini, balsamic glaze. red wine vinaigrette.

CAESAR / SM 10 | LG 16

romaine, prosciutto chips, parmigiano, croutons, tossed with classic caesar dressing.

CAPRESE / 18

buffalo mozzarella, sliced tomato, basil, salt & pepper, EVOO & balsamic glaze.

GRIGLIA / 21

arugula, spinach, roasted peppers, onions, zucchini, portobello mushrooms, goat cheese, & balsamic glaze. balsamic dressing.

il panini sandwiches

served with side mista salad **or** zuppa del giorno. +2 caesar salad

MELANZANE / 20

fried eggplant, mozzarella, pomodoro sauce, and **your choice** of caramelized onions, sauteed mushrooms, or hot banana peppers.

POLLO / 22

fried chicken cutlet, mozzarella, pomodoro sauce, and **your choice of** caramelized onions, sauteed mushrooms, or hot banana peppers.

GLADIATOR / 20

romaine & prosciutto chips tossed in caesar dressing, crispy pepperoni, mozzarella, vodka sauce.

CLASSIC ITALIAN / 21

soppressata, prosciutto, capicola, provolone, arugula, pepperoncini, red onion, sliced tomatoes, garlic lime aioli.
served on focaccia.

GODFATHER / 22

meatballs with pomodoro sauce, mozzarella, and **your choice** of caramelized onions, sauteed mushrooms or hot banana peppers, on a fresh grinder bun.

la pizza stone oven pizza

+3 cauliflower crust (gf) | +3 dairy free cheese | +3 garlic dipping sauce

MARGHERITA / 20

rosso, buffalo mozzarella, basil, EVOO
+3 prosciutto

ROCKET / 25

bianco, mozzarella, arugula, prosciutto, cherry tomatoes, balsamic glaze.

CALABRESE / 24 *new*

rosso, mozzarella, pepperoni, capicola, green olives, roasted hot banana peppers.

BELLA MIA / 24 *new*

vodka rose, buffalo mozzarella, pepperoni, chilli honey.

DEL BOSCO / 25 *new*

bianco, mozzarella, wild mushrooms, cipollini onions, truffle oil.

PEPPERONI / 22

rosso, mozzarella, pepperoni.

TRE PORCELLINI / 24

rosso, mozzarella, ground italian sausage, spicy soppressata, pancetta.

CANADIANA / 24 *new*

rosso, mozzarella, pepperoni, capicola, green peppers, mushrooms.

POLLINO / 24 *new*

rosso, buffalo mozzarella, roasted chicken, sun dried tomatoes, pesto drizzle.

GIARDINO / 24 *new*

pesto, mozzarella, mushrooms, sun dried tomatoes, cipollini onions, finished with goat cheese crumble..

la pasta pasta

+3 gluten free penne | +3 dairy free cheese
+2 meatball | +8 chicken | +9 shrimp | +10 veal | +10 burrata

CHEF'S ALFREDO / 22

rich cream sauce, house blend of cheeses & fresh herbs, served over fettuccine.

GEMELLI RUSTICA / 24 *new*

spicy aglio e olio, ground italian sausage, rapini, served over gemelli.

LA MARINA / 26 *new*

pesto, EVOO, sundried tomatoes, wild mushrooms, goat cheese, served over gemelli.

LOBSTER RAVIOLI / 29

lobster stuffed pasta in herbed alfredo sauce. fried sage to finish.

FETTUCCINE DEL MARE / 29

jumbo shrimp, clams, & mussels in garlic butter marinello sauce. served over fettuccine.

CACIO E PEPE / 17 *new*

butter, parmigiano, cracked pepper. served over spaghetti.

POLPETTE A LA MICHELE / 24

meatballs a la tradizionale, pomodoro sauce, served over spaghetti.

GNOCCHI / 24 *new*

potato dumplings, served with pesto spinaci cream sauce.

PASTA FRA DIAVOLO / 24

arrabbiata tomato sauce, ground italian sausage, sweet peppers, onions. served over penne.

CARBONARA / 24

crispy pancetta with black pepper, fresh cracked egg, & parmigiano, served over spaghetti.

TARTUFO E FUNGHI / 24 *new*

white wine cream sauce, truffle oil, wild mushrooms. served over penne.

SPICY VODKA RIGATONI / 23

spicy vodka rose sauce with crispy pancetta, served over rigatoni.

SMOKED DUCK CARBONARA / 29

crispy smoked duck, wild mushrooms, arugula, black pepper, fresh cracked egg, & parmigiano. served over spaghetti.

RIGATONI BOLOGNESE / 25

blend of braised pork, beef, and veal in a rich pomodoro sauce, served over rigatoni.

seconda entrees

MARSALA / 30

choice of chicken or veal in a mushroom marsala sauce, roasted vegetables, served over spaghetti aglio e olio.

CHICKEN PARM / 28

hand breaded chicken cutlet, baked with pomodoro & mozzarella. served over fettuccine rosso.

+3 alfredo

PICCATA / 30

choice of chicken or veal in lemon butter caper sauce, roasted vegetables, served over spaghetti aglio e olio.

EGGPLANT PARM / 26

hand breaded fried eggplant, baked with pomodoro & mozzarella. served over fettuccine rosso.

+3 alfredo

LAMB SHANK / 34 *new*

braised lamb shank, seared. served over gnocchi aglio e olio & rapini.