

CENA



A tavola non  
si invecchia



## ASSAGINI E CONTORNI

<b>OLIVE CALDE</b> Warm marinated olives with chili	7.95
<b>RAPINI ALLE PUGLIESE</b>	6.95
<b>BRUSCHETTA BIS</b>	13.00
<b>DEGUSTAZIONE DI FORMAGGI DEL GIORNO</b>	MP
<b>TAGLIERE - CHARCUTERIE BOARD MADE IN HOUSE</b> With cured meats, pates, pickled vegetables, jams	22.00
<b>MEZZO MEZZO</b> An assortment of formaggi and cured meats	MP

## INSALATE

<b>MISTA</b> Mixed greens, tomato, cucumber, red onions, aged balsamic	7.95
<b>CAESAR ROMANA</b> Romaine lettuce, crostini tossed in our homemade dressing with shaved parmigiano and crispy pancetta	9.95
<b>INSALATA CAPO</b> Arugula, fresh figs, gorgonzola, honey, parma prosciutto	16.00
<b>SANTA MARIA NOVELLA</b> Arugula, radicchio, endive, walnuts, fresh pears and pecorino toscano	11.95
<b>BARBABIETOLE (BAR-BA-BIET-OLLE)</b> Red beet carpaccio, mixed greens, goat cheese	10.50
<b>FUNGHI SARDO</b> Sautéed wild mushrooms, arugula, pecorino, lemon vinaigrette	13.95
<b>BURRATA</b> Creamy burrata, heirloom tomato and arugula	21.00
<b>SARDINE SAPORITE</b> Grilled sardines, roasted tomato vinaigrette on arugula	13.95
<b>SCARPETTONA</b> Warm roasted vegetable and goat cheese tower topped with pine nuts on a bed of greens	14.95
<b>CAPRESE DI BUFALA (WHEN AVAILABLE)</b> Roma tomatoes, italian buffalo milk mozzarella, basil, arugula and extra virgin olive oil finished in a balsamic glaze	15.95

MP: Market price

## ANTIPASTI

<b>CALAMARI</b> Grilled calamari, arugula, tomato salsa	12.95
<b>CARPACCIO DI MANZO</b> Thinly sliced beef tenderloin, arugula, red peppers, reggiano, truffle oil and lemon	13.95
<b>CARPACCIO AL POLIPO</b> Thinly sliced marinated octopus, arugula, fennel and fresh oranges	16.95
<b>BRESAOLA</b> Thinly sliced air cured beef tenderloin marinated in lemon with capers and shaved parmigiano reggiano	12.95
<b>COZZE</b> PEI mussels, thyme, and white wine	16.95

## PASTE

*Add 4.50 for spelt penne.*

<b>RIGATONI BOLOGNESE</b> Rigatoni in a fresh tomato basil meat sauce	16.00
<b>LINGUINE PRIMAVERA</b> Linguine with baby zucchini, lemon, basil and pine nuts.	16.95
<b>RIGATONI DI MAMMA</b> Rigatoni, Italian sausage, rapini, roasted red peppers in a tomato basil sauce	16.95
<b>PENNE LAPO</b> Thin cut rigatoni with italian tuna, cherry tomato, black taggiasca olives, capers, aglio olio	16.95
<b>RAVIOLI BUCATONE</b> Ravioli with berkshire sausage, basil, ricotta, aglio olio	18.95
<b>ANGOLOTTI PECORINO</b> Sheep milk ricotta angolotti with brown butter sage	18.95
<b>RAVIOLI DI FUNGHI</b> Wild mushroom Ravioli in a porcini, cream truffled sauce	17.95
<b>ORECCHIETTE CIME DI RAPE</b> Ear shaped Pasta with lamb sausage, garlic, broccolini, chili flakes	16.95
<b>GNOCCHI FIMMINA MPUVIRISCI (M-PO-V-REE-SHE)</b> House-made sweet potato gnocchi with sausage ragu, fennel seeds, rapini aglio olio	17.95
<b>GNOCCHI POMODORO</b> Homemade Gnocchi in a tomato sauce, topped with fresh burratina	17.95
<b>FETTUCCINI PRADO</b> Fettuccini with double smoked bacon, jumbo prawns in a tomato cream sauce	17.95
<b>LINGUINE MARE BRAVO</b> Homemade Linguine, lobster tail, calamari, shrimp, mussels, white wine, aglio olio	24.00
<b>PASTA DEL GIORNO</b>	MP

## RISOTTO

<b>RISOTTO FUNGHI</b> Wild mushrooms and truffle oil	24.00
<b>RISOTTO DEL GIORNO</b>	MP

## SECONDI

*All served with crisp potato of the day or green salad.*

<b>BEEF BURGER</b> Homemade with smoked scamorza cheese, double smoked bacon, greens, tomatoes, sautéed mushrooms and caramelized onions	17.95
<b>LAMB BURGER</b> Homemade with tomatoes, onions, arugula, topped with a mint yogurt aioli	17.95

*All served with seasonal vegetables and starch.*

<b>CHICKEN SCALLOPINI</b> With porcini mushrooms and truffle oil	19.95
<b>GRILLED SALMON</b> With olives, green beans, anchovies and tomato	24.00
<b>PROVIMI VEAL</b> With wild mushrooms, thyme, and white wine	23.95
<b>PESCE DEL GIORNO</b>	MP
<b>CARNE DEL GIORNO</b>	MP

## PIZZE

<b>MARGHARITA</b> Tomato, cheese and basil	13.95
<b>MARINARA FANNULONE</b> Tomato, garlic, olive oil and fresh buffalo ricotta	15.95
<b>BUFFALA D.O.P</b> Tomato, buffalo milk mozzarella, basil	18.95
<b>CARDINALE (DA CATANZARO)</b> Tomato, cheese, calabrese salami, red peppers and olives	16.95
<b>QUATTRO STAGIONE</b> Tomato, cheese, mushrooms, artichoke hearts, black olives and prosciutto	16.95

*more Pizze on the back of this page*

Meet our little sister  
"Quanto Pasta" down the street and  
online at [www.quantopasta.ca!](http://www.quantopasta.ca)

<b>MELINA</b>	16.95
Tomato, arugula, goat cheese, prosciutto, roasted red peppers	
<b>GENOVESE</b>	16.50
White pizza with goat cheese, roasted chicken, pesto and eggplant	
<b>AMERICANO</b>	16.95
Tomato, cheese, pepperoni, red peppers and mushrooms	
<b>NAVONA</b>	16.95
Tomato, cheese, roasted red peppers, artichokes, sun dried tomatoes	
<b>CAPRICCIOSA</b>	16.50
Tomato, cheese, Italian ham, mushrooms and artichokes	
<b>PRIMAVERA</b>	16.95
Tomato, mozzarella, roasted eggplant, red peppers, zucchini, goat cheese	
<b>GIOTTO</b>	16.50
White pizza, arugula, parma prosciutto, asiago, drizzled with truffle oil	
<b>TURRIDU</b>	16.95
Tomato, cheese, Italian tuna, red onion and capers	
<b>DANTE</b>	16.95
White pizza with mozzarella, gorgonzola, caramelized pears, prosciutto, walnuts and honey	
<b>GIUSEPPE</b>	16.95
White pizza with mozzarella, asiago, gorgonzola, mushrooms and prosciutto cotto	
<b>PUZZOLENTO</b>	16.50
Tomato, mozzarella, taleggio and mushroom	
<b>QUATTRO FORMAGGI</b>	16.95
Tomato, mozzarella, taleggio, asiago and fontina	
<b>NÀ CARTA SPORCA</b>	17.95
White pizza, mozzarella, cherry tomatoes, burrata, pancetta and scallions	
<b>DOLCI</b>	
<b>TIRAMISU (HOMEMADE)</b>	7.95
<b>TORTA CIOCCOLATO</b>	7.95
Housemade flourless chocolate cake served with fresh coulis	
<b>TARTUFO (VARIOUS)</b>	6.95
<b>SORBETTO AL LIMONE</b>	6.95
Italian lemon ice served in a lemon	
<b>AMERETTO CHEESE CAKE</b>	7.95
<b>BUDINO DI PANE</b>	7.95
Homemade bread pudding with seasonal berries	
<b>PIZZA NUTELLA</b>	9.95
Pizza with Nutella and fresh ricotta	
<b>DOLCE DI GIORNO</b>	MP

*MP: Market price*

## BIBITE

<b>GREEN APPLE JUICE</b>	3.25
<b>SICILIAN BLOOD RED ORANGE JUICE</b>	3.25
<b>PEAR NECTAR JUICE</b>	3.25
<b>PEACH NECTAR JUICE</b>	3.25
<b>CRANBERRY JUICE</b>	2.95
<b>FRESHLY SQUEEZED ORANGE JUICE (WHEN AVAILABLE)</b>	4.95
<b>ARANCIATA/LIMONATA/CINOTTO</b>	2.95
<b>COKE/DIET COKE</b>	2.95
<b>ICED TEA</b>	3.25
<b>WATER (SMALL, CARBONATED)</b>	2.95
<b>WATER (LARGE, CARBONATED)</b>	7.95
<b>WATER (LARGE, NATURAL)</b>	7.95

## CAFFE

*All coffees are available decaffeinated.*

<b>ESPRESSO</b>	2.95
<b>ESPRESSO MACCHIATO</b>	2.95
<b>AMERICANO</b>	2.95
<b>CAPUCCINO</b>	2.95
<b>LATTE</b>	3.95
<b>MIGHTY LEAF TEA</b>	3.75
African amber, ginger twist, earl grey, English breakfast, verbena mint, green tea	