

PRANZO



NON SI VIVE DI
SOLO PANE



INSALATE

MISTA Mixed greens, tomato, cucumber, red onions, aged balsamic	7.95
CAESAR ROMANA Romaine lettuce, crostini tossed in our homemade dressing with shaved parmigiano and crispy pancetta	9.95
INSALATA CAPO Arugula, fresh figs, gorgonzola, honey, parma prosciutto	16.00
NIZZARDA Arugula, Italian Tuna, green beans, anchovies, red beets, cherry tomatoes, avocado, organic eggs	16.95
SANTA MARIA NOVELLA Arugula, radicchio, endive, walnuts, fresh pears and pecorino toscano	11.95
BARBABIETOLE (BAR-BA-BIET-OLLE) Red beet carpaccio, mixed greens, goat cheese	10.50
FUNGHI SARDO Sautéed wild mushrooms, arugula, pecorino, lemon vinaigrette	13.95
BURRATA Creamy burrata, heirloom tomato and arugula	21.00
INSALATA DI POLLO Roasted chicken, guanciale, tomato, avocado, cucumber, hard boiled eggs in a gorgonzola vinaigrette	16.00
SARDINE SAPORITE Grilled sardines, roasted tomato vinaigrette on arugula	13.95
TAGLIATA DI MANZO Grilled N.Y. steak on a bed of arugula, shaved parmigiano, cherry tomatoes	16.95
SCARPETTONA Warm roasted vegetable and goat cheese tower topped with pine nuts on a bed of greens	14.95
CAPRESE DI BUFALA (WHEN AVAILABLE) Roma tomatoes, italian buffalo milk mozzarella, basil, arugula and extra virgin olive oil finished in a balsamic glaze	15.95

MP: Market price

ANTIPASTI

OLIVE CALDE Warm marinated olives with chili	7.95
CALAMARI Grilled calamari, arugula, tomato and herbs	12.95
CARPACCIO DI MANZO Thinly sliced beef tenderloin, arugula, red peppers, reggiano, truffle oil and lemon	13.95
CARPACCIO AL POLIPO Thinly sliced marinated octopus, arugula, fennel and fresh oranges	16.95
BRESAOLA Thinly sliced air cured beef tenderloin marinated in lemon with capers and shaved parmigiano reggiano	12.95
COZZE PEI mussels, thyme, and white wine	16.95

PASTE

Add 4.50 for spelt penne.

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

CIABATTE E SPINELLI

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

BEEF BURGER Homemade with smoked scamorza cheese, double smoked bacon, greens, tomatoes, sautéed mushrooms and caramelized onions	17.95
LAMB BURGER Homemade with tomatoes, onions, arugula, topped with a mint yogurt aioli	17.95
SPINELLO DI POLLO Grilled chicken, pesto, arugula, tomato and goat cheese	14.95
SPINELLO VEGETARIANO Avocado, sundried tomato, red peppers, portobello, brie	12.95
VEAL PANINO Red peppers, sautéed onions and mushrooms with buffalo milk mozzarella and hot peppers	14.95
CIABATTA D.O.P. Ciabatta, Parma prosciutto, arugula, buffalo milk mozzarella, roma tomatoes, basil	15.95
PANINO PIPO Soppresata, fried egg, onion, fresh mozzarella	13.95

PIZZE

MARGHARITA Tomato, cheese and basil	13.95
MARINARA FANNULONE Tomato, garlic, olive oil and fresh buffalo ricotta	15.95
BUFFALA D.O.P. Tomato, buffalo milk mozzarella, basil	18.95
CARDINALE (DA CATANZARO) Tomato, cheese, calabrese salami, red peppers and olives	16.95
QUATTRO STAGIONE Tomato, cheese, mushrooms, artichoke hearts, black olives and prosciutto	16.95
MELINA Tomato, arugula, goat cheese, prosciutto, roasted red peppers	16.95
GENOVESE White pizza with goat cheese, roasted chicken, pesto and eggplant	16.50
AMERICANO Tomato, cheese, pepperoni, red peppers and mushrooms	16.95

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*Meet our little sister
"Quanto Pasta" down the street and
online at www.quantopasta.ca!*

NAVONA	16.95
Tomato, cheese, roasted red peppers, artichokes, sun dried tomatoes	
CAPRICCIOSA	16.50
Tomato, cheese, Italian ham, mushrooms and artichokes	
PRIMAVERA	16.95
Tomato, mozzarella, roasted eggplant, red peppers, zucchini, goat cheese	
GIOTTO	16.50
White pizza, arugula, parma prosciutto, asiago, drizzled with truffle oil	
TURRIDU	16.95
Tomato, cheese, Italian tuna, red onion and capers	
DANTE	16.95
White pizza with mozzarella, gorgonzola, caramelized pears, prosciutto, walnuts and honey	
GIUSEPPE	16.95
White pizza with mozzarella, asiago, gorgonzola, mushrooms and prosciutto cotto	
PUZZOLENTO	16.50
Tomato, mozzarella, taleggio and mushroom	
QUATTRO FORMAGGI	16.95
Tomato, mozzarella, taleggio, asiago and fontina	
NÀ CARTA SPORCA	17.95
White pizza, mozzarella, cherry tomatoes, burrata, pancetta and scallions	

DOLCI

TIRAMISU (HOMEMADE)	7.95
TORTA CIOCCOLATO	7.95
Housemade flourless chocolate cake served with fresh berry coulis	
TARTUFO (VARIOUS)	6.95
SORBETTO AL LIMONE	6.95
Italian lemon ice served in a lemon	
AMERETTO CHEESE CAKE	7.95
BUDINO DI PANE	7.95
Homemade bread pudding with seasonal berries	
PIZZA NUTELLA	9.95
Pizza with Nutella and fresh ricotta	
DOLCE DI GIORNO	MP

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BIBITE

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

CAFFE

All coffees are available decaffeinated.

ESPRESSO	2.95
ESPRESSO MACCHIATO	2.95
AMERICANO	2.95
CAPPUCCINO	2.95
LATTE	3.95
MIGHTY LEAF TEA	3.75
African amber, ginger twist, earl grey, English breakfast, verbena mint, green tea	