

Antipasti

Appetizers

Roasted Prosciutto | \$18

Prosciutto-wrapped baby mozzarella over pomodoro sauce.
Topped with basil and aged balsamic reduction.

Bruschetta | \$16.5

Our homemade pizza crust topped with chilled tomatoes, red onion, basil, garlic, olive oil and balsamic reduction.

Mussels | \$22.5

1lb of PEI mussels steamed with white wine, red onion, soppressata salami and arrabbiata sauce. Served with garlic crostini.

Arancini | \$17

Italian-style rice balls accompanied with one of our homemade sauces, rotated monthly.

Polpette Al Sugo | \$18

A balanced blend of pork, veal, beef and ricotta meatballs oven roasted and served with our tomato sauce and garlic crostini.

Fritti Misti Di Mare | \$20.5

Calamari, shrimp, and white anchovies lightly battered and fried. Served with crispy chickpeas and arrabbiata sauce.

Truffle Fries di Polenta | \$18

Polenta fries topped with parsley and parmesan. Served with a roasted garlic aioli.

Insalate

Salads

Famiglia | \$15

Mixed greens, pea tenders, watermelon radish, red onion and cherry tomato. Tossed with red wine vinaigrette. *For the table | \$34.*

Cesare | \$16.5

Chopped romaine, focaccia croutons and pancetta tossed in a parmesan lemon vinaigrette and finished with parmesan crisps. *For the table | \$36.*

Al Salmone | \$25.5

Grilled salmon fillet on spinach, roasted peppers, carrots, zucchini, green beans, white beans and potatoes. Topped with green olive tapenade.

Bacca Estiva | \$17

Mixed greens tossed in a home-made vinaigrette, fresh seasonal fruit, walnuts, red onion and goat cheese.

Items marked in orange are part of the Dolcetto Signature collection-recipes loved at our sister restaurant, Dolcetto.



Pizza

Margherita | \$21

Bocconcini and fresh basil on our sugo di pomodoro.

Verde Bianca Rossa | \$24

Grilled chicken, spinach, roasted tomatoes and goat cheese on white sauce.

Nordico | \$24

Pancetta, wild mushrooms, and pepperoni on sugo di pomodoro.

Giardiniere | \$23

Zucchini, tomatoes, wild mushrooms and bocconcini on a spinach pesto base.

Pattulo | \$23

Aged provolone and pepperoni on our sugo di pomodoro.

Manzo Brasato | 24

Olive oil base topped with red onion, shredded short rib, dolce gorgonzola and Jon’s tomato jam. Finished with arugula in a red wine vinaigrette.

Funghi | \$23

Wild mushrooms, thyme, bocconcini and fontina on white sauce.

Simon’s Passione | \$24

Pepperoni, sausage, red onion, parmesan and chilies on a garlic butter base.

Pasta

Pappardelle Al Manzo Brasato | \$29

Slow-braised beef ragu in tomato and red wine sauce. Served over pappardelle noodles.

Fettuccine Dolcetto | \$27

Fettuccine tossed with sliced chicken breast, garlic, mushrooms and tomatoes in a white wine cream sauce.

Gnocchi Di Casa | \$25.5

Homemade potato dumplings served with choice of gorgonzola cream, pomodoro, or bolognese sauce. Topped with creamy ricotta & basil.

Malfaldine Con Salsiccia | \$27

Ribbon pasta served with homemade sausage, chilies, rapini, grana padano cheese, and lemon breadcrumb.

Lasagna Di Casa | \$25

Homemade Bolognese sauce, creamy ricotta and tomato sauce baked in layers and topped with baby mozzarella & basil. Served with garlic crostini.

Spaghetti e Polpette | \$25

Three homemade meatballs in tomato sauce served over spaghetti, finished with parmesan & basil.

Linguine di Mare | \$28

Calamari, scallops, mussels and black tiger shrimp in an arrabiatta sauce, served over linguine noodles.

Pollo/Carne/Pesce

Chicken/Meat/Fish

Entrées are served with your choice of rosemary roasted potatoes and vegetables or pasta.

Pollo Alla Parmigiana | \$29

Breaded chicken topped with pomodoro sauce and bocconcini. *Also available vegetarian with slices of panko-breaded eggplant. | \$29*

Pollo Sienna | \$29

Garlic-and thyme-marinated chicken breast sautéed with pearl onions, zucchini and tomatoes in a white wine sauce.

Costine Di Manzo Brasate | \$44

Boneless beef short rib braised in a red wine sauce, finished with horseradish breadcrumb.

Salmone Alla Griglia Piccata | \$33

Atlantic salmon fillet grilled and topped with capers, lemon and tomatoes.

Risotto ai Funghi | \$28

Wild and portobello mushrooms, pecorino cheese and preserved lemon, in a creamy risotto topped with fresh parsley and truffle oil. **Entrée side options are not available with this dish**

Bistecca Di Manzo | \$45

A beautifully marbled 10 oz strip loin with a rich, flavourful fat cap for exceptional tenderness and depth.

Accompany with:

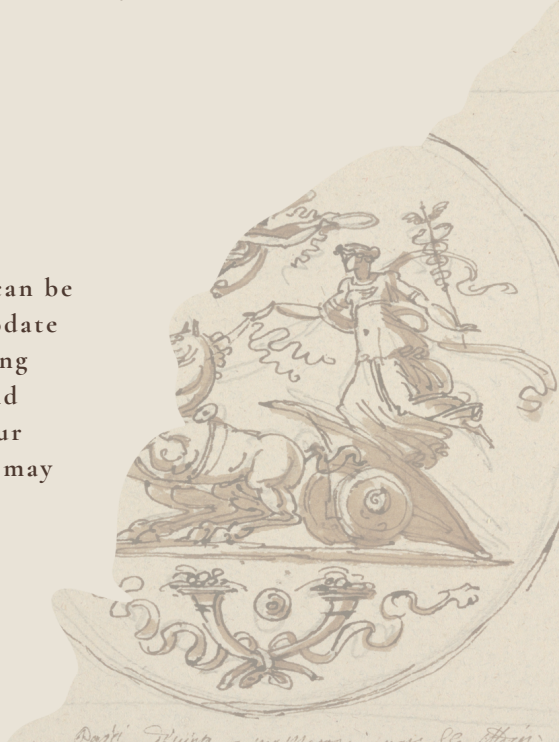
Gorgonzola butter | \$5

Wild mushrooms in brown butter | \$5

Sauteed garlic shrimp | \$7

Feature Pesce | Market Value- Please ask your server for details.

We’re proud to offer dishes that can be thoughtfully tailored to accommodate most dietary preferences- including vegan, vegetarian, pescatarian, and gluten-friendly. Please inform your server of any dietary needs so we may prepare your meal with care.



Non-Alcoholic

Soft Drinks | 4.5

Coke, Diet Coke, Sprite, Iced Tea, Lemonade, Club Soda, Gingerale.

**Complimentary refill*

Cold Drinks | 4.5

Orange Juice, Cranberry Juice, Shirly Temple.

Hot Drinks

Café	\$3
Espresso	\$3
Americano	\$3
Cappuccino	\$4
Latté	\$5

**Dairy free milk available upon request.*

Zero-Proof Cocktails

Limonata (Bianco) Sangria | \$8.5

Bright with lemon, citrus, and seasonal fruit.

Frutta (Rossa) Sangria | \$8

A vibrant mix of red berries, citrus, and a touch of sweetness.

Limonata Spritz | \$8

Light and bubbly with lemon and a crisp citrus finish.

Fragola Sole Margarita | \$8

Fresh strawberry, lime, and a hint of sweetness with a crisp finish.

Sunday Family Style

Each family-style bundle feeds up to 4 guests.

Spaghetti e Polpette | \$55

Our take on a classic family spaghetti and meatball night. Our homemade meatballs in tomato sauce, served over spaghetti noodles.

Fettuccine Dolcetto | \$60

Classic and spinach fettuccine tossed with sliced chicken breast, garlic, mushrooms, and tomatoes in a white wine cream sauce.

Lasagna Di Casa | \$60

Homemade bolognese sauce, creamy ricotta and tomato sauce baked in layers and topped with baby mozzarella. Served with crostini.

Pollo Alla Parmigiana | \$75

Breaded chicken topped with pomodoro sauce and bocconcini. Served with your choice of seasonal vegetables and roasted potatoes or pasta.

Famiglia | \$34

Mixed greens, pea tenders, watermelon radish, red onion and cherry tomato. Tossed with red wine vinaigrette.

Cesare | 36

Chopped romaine, focaccia croutons and pancetta tossed in a parmesan lemon vinaigrette and finished with parmesan crisps.

Amicucci's
Risto by **DOLCETTO**

