

Antipasti
Appetizers

Roasted Prosciutto | \$19
Prosciutto-wrapped baby mozzarella over pomodoro sauce.
Topped with basil and aged balsamic reduction.

Bruschetta | \$17.5
Our home-made pizza crust topped with chilled tomatoes, red onion, basil, garlic, olive oil and balsamic reduction.

Mussels | \$23.5
PEI mussels steamed with white wine, red onion, soppressata salami and arrabbiata sauce. Served with garlic crostini.

Arancini | \$18
Italian-style rice balls accompanied with your choice of spicy Arrabbiata, pomodoro or pesto sauce.

Polpette al Sugo | \$18.5
Oven-roasted meatballs made with a blend of pork, veal, beef and ricotta. Served with our pomodoro sauce and garlic crostini.

Fritti Misti Di Mare | \$21.5
Calamari, shrimp and white anchovies lightly battered and fried. Served with crispy chickpeas and arrabbiata sauce.

Zucchini Fritti | \$16.5
Breaded and fried zucchini medallions served with home-made sun-dried tomato aioli.

Insalate
Salads

Famiglia | \$16
Mixed greens, pea tenders, watermelon radish, red onion and cherry tomato. Tossed with red wine vinaigrette. *For the table | \$35.*

Cesare | \$17
Chopped romaine, focaccia croutons and pancetta tossed in a parmesan lemon vinaigrette. Finished with parmesan crisps. *For the table | \$37.*

Al Salmone | \$26
Grilled salmon fillet on spinach, roasted peppers, carrots, zucchini, green beans, white beans and potatoes. Topped with green olive tapenade.

Bacca Estiva | \$18
Mixed greens tossed in a home-made vinaigrette, fresh seasonal fruit, walnuts, red onion and goat cheese.

Add Protein

Steak • 10.5 Salmon • 10.5 Shrimp • 9.99
Marinated Chicken Skewers • 9.99

Pizza

Margherita | \$22
Bocconcini and fresh basil on our sugo di pomodoro.

Verde Bianca Rossa | \$25
Grilled chicken, spinach, roasted tomatoes, goat cheese and parmesan on white sauce.

Nordico | \$25
Pancetta, wild mushrooms, bocconcini and pepperoni on our sugo di pomodoro.

Giardiniere | \$24
Zucchini, tomatoes, wild mushrooms and bocconcini on a spinach pesto base.

Pattulo | \$24
Aged provolone and pepperoni on our sugo di pomodoro.

Manzo Brasato | 25
Olive oil base with red onion, shredded short rib, gorgonzola and tomato jam, finished with arugula tossed in red wine vinaigrette.

Funghi | \$24
Wild mushrooms, thyme, bocconcini and fontina on white sauce.

Simon’s Passione | \$25
Pepperoni, sausage, bocconcini, red onion, parmesan and chilies on a garlic butter base.

Pasta

Pappardelle al Manzo Brasato | \$29.5
Slow-braised beef ragu in tomato and red wine sauce, served over pappardelle noodles.

Fettuccine Dolcetto | \$28
Fettuccine tossed with chicken, garlic, mushrooms and tomatoes in a white wine cream sauce.

Gnocchi di Casa | \$26
Home-made potato dumplings served with choice of gorgonzola cream, pomodoro, or Bolognese sauce. Topped with creamy ricotta and basil.

Malfaldine Piccante | \$28
Ribbon pasta tossed with home-made sausage, chilies, rapini, parmesan, and lemon breadcrumb.

Lasagna di Casa | \$26
Home-made Bolognese sauce, creamy ricotta and tomato sauce baked in layers and topped with baby mozzarella and basil. Served with garlic crostini.

Spaghetti e Polpette | \$25.5
Three home-made meatballs in tomato sauce served over spaghetti, finished with parmesan & basil.

Linguine di Mare | \$29.5
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 | \$30
Breaded chicken topped with pomodoro sauce and bocconcini. *Also available vegetarian with panko-breaded eggplant. | \$30*

Pollo Sienna | \$30
Chicken breast marinated with garlic and thyme, sautéed with pearl onions, zucchini and tomatoes in a white wine sauce.

Costine di Manzo Brasate | \$45
Braised boneless beef short rib in a red wine sauce, finished with horseradish breadcrumb topping.

Salmone Piccata | \$34
Atlantic salmon fillet grilled and topped with capers, lemon and tomatoes.

Risotto ai Funghi | \$29
Wild mushrooms in a creamy risotto with preserved lemon, pecorino cheese, 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 | \$5.5
Wild mushrooms in brown butter | \$5.5
Sauteed garlic shrimp | \$7.5

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.

