

BRUNCH

SWEET

BRIOCHE FRENCH TOAST 21
Brioche bread, whipped marscapone cheese, blueberry compote, topped with orange & lemon zest.

PISTACHIO CREAM CROISSANT 18
Fresh baked butter croissants stuffed with marscapone cheese, topped with pistachio cream & pistachios.

NUTELLA CREAM CROISSANT 18
Fresh baked butter croissants stuffed with marscapone cheese, topped with Nutella.

BERRY WAFFLES 18
Homemade waffles topped with fresh strawberries & blueberries, powdered sugar, served with maple syrup. Add bananas or nutella 3.00

SAVOURY

AVOCADO TOAST 22
Fresh sliced avocado, sliced smoked salmon, capers, red onions, served on toasted calabrese bread & garnished with fresh dill. Served with fresh fruit. Add 2 poached eggs 5.00

BRIOCHE BLT 18
Toasted brioche bread, thick-cut smoked bacon, lettuce, fresh seasoned tomatoes, garlic aioli.

PEMEAL SAMMY 22
Toasted brioche bread, thick-cut pemeal bacon, seasoned tomatoes, lettuce, cheddar cheese.

CLUB SAMMY 26
Toasted brioche bread, chicken, lettuce, seasoned tomatoes, cheddar cheese, garlic aioli.

STEAK & EGGS 25
Three eggs scrambled, served with roasted potatoes and a 7oz New York steak cooked to perfection.

CALIFORNIA BENEDICT 22
Two toasted english muffins, three poached eggs, smoked bacon, freshly sliced avocado, garnished with hollandaise, chives, and paprika. Served with fresh fruit.

SMOKED SALMON BENEDICT 25
Two toasted english muffins, three poached eggs topped with smoked Atlantic salmon, capers, hollandaise, chives, and paprika. Served with fresh fruit.

MEAT LOVERS OMELETTE 24
Smoked bacon, Italian sausage, pemeal bacon, sauteed mushrooms, sauteed onions.

SALADS

CAPRESE – Ripe tomatoes, basil, imported burrata cheese, extra virgin olive oil, and pesto glaze. 24

STRAWBERRY FIELDS – Arugula, fresh strawberries, feta cheese, candied walnuts, sweet lemon vinaigrette. 22

PIZZAS

MARGHERITA – Tomato sauce, fresh fior di latte, basil. 18

PROSCIUTTO e RUCOLA – White pizza, mozzarella, prosciutto, arugula, parmigiano cheese, balsamic glaze. 24

MARVINO'S 147 – Tomato sauce, fresh mozzarella, hot soppressata, roasted red peppers, gorgonzola cheese, black olives. 22

SANDOS

PROSCIUTTO DI PARMA 22
House baked foccacia, arugula, pesto, fresh sliced prosciutto, Italian burrata cheese. Served with olives.

VERDURA HERO 20
House baked foccacia, grilled eggplant, zucchini, sweet peppers, balsamic glaze & olive oil. Served with olives.

CHICKEN PARMIGIANA 16
House baked foccacia, fried chicken cutlet, house tomato sauce, mozzarella cheese. Served with olives.

SOPRESSATA PANINI 20
Hand-stretched stone cooked pizza dough, fresh pesto, arugula, spicy soppressata, fresh burrata cheese, topped with house made chili oil.

PISTACHIO MORTA 20
Hand-stretched stone cooked pizza dough, fresh pesto, arugula, mortadella, fresh burrata, toasted pistachios.

PASTAS

RIGATONI BOLOGNESE 27
Rigatoni, ground beef, olive oil, garlic, fresh basil, tomato sauce.

PENNE ALLA VODKA 24
Penne pasta, butter, leeks, smoked bacon, in a creamy vodka rose sauce.

ORECCHIETTE BARESE 27
Orecchiette pasta, Italian sausage, rapini, roasted garlic.

TO DRINK

Mimosa 5
Cappuccino 5
Americano 5
Espresso 3
Latte 5
Baileys Coffee 9
Amaretto Coffee 9
Specialty Coffee 9
Tea 3
Muskoka Draft Beer 6

For gluten free or vegetarian options, or for allergies, please alert your server.

LUNCH

ANTIPASTO

BRUSCHETTA – Ripe tomatoes, basil, extra virgin olive oil, garlic, and parmigiano cheese on french bread. 18

ARANCINI – Handmade rice balls filled with mozzarella, parmigiano cheese, & tomato sauce. 14

POLPETTE – Nonna's homemade Italian meatballs served with tomato sauce and parmigiano cheese. 16

SPEDUCCI – Lamb skewers grilled to perfection. 18

TRUFFLE FRIES - Truffle oil, shaved parmigiano cheese, garnished with parsley. 18

FRITTURA MISTA – Calamari, shrimp, and scallops fried in seasoned flour, served with lemon aioli. 28

OYSTERS - Served with mignonette, horseradish, and lemon. Market Price.

CHARCUTERIE BOARD – Chef's choice of selected cured meats and imported cheeses, marinated olives, artichokes, & sundried tomatoes. For 2 28 For 4 45

INSALATA

MELOGRANO – Arugula, pomegranate, candied walnuts, white balsamic vinaigrette, shaved parmigiano. 18

CAESAR – Romaine lettuce, crispy prosciutto, croutons, parmigiano cheese, homemade Caesar dressing. 18

CAPRESE – Ripe tomatoes, basil, imported burrata cheese, extra virgin olive oil, and pesto glaze. 24

INSALATA MISTA – Mixed greens, tomatoes, cucumbers, red onion, tossed in a balsamic vinaigrette. 16

RADICCHIO – Shaved fennel, lemon vinaigrette, fresh shaved parmigiano 21

SHRIMP AVO – Shrimp, fresh avocado, sweet peppers, mango, tossed in a citrus vinaigrette. 24

STRAWBERRY FIELDS – Arugula, fresh strawberries, feta cheese, candied walnuts, sweet lemon vinaigrette. 22

PASTAS

RIGATONI BOLOGNESE - Rigatoni, ground beef and pork, olive oil, garlic, fresh basil, tomato sauce. 27

LASAGNA 147 - Fresh egg noodle pasta, ground beef, egg, parmigiano & mozzarella cheese. 24

PENNE alla VODKA - Penne pasta, butter, leeks, smoked bacon, in a creamy vodka rose sauce. 24

ORECCHIETTE BARESE- Orecchiette pasta, Italian sausage, 27

PARMIGIANA – Breaded chicken breast or eggplant, tomato sauce, mozzarella. Served with spaghetti pomodoro. 30

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MARVINO'S 147 – Tomato sauce, fresh mozzarella, hot soppressata, roasted red peppers, gorgonzola cheese, black olives. 22

PRIMAVERA – Tomato sauce, fresh mozzarella, grilled vegetables. 22

PIZZA De PATATE – White pizza, fresh mozzarella, pancetta, potatoes, hot chilli oil. 22

ADDITIONAL TOPPIINGS
Fresh Sliced Prosciutto 4
Gorgonzola Cheese 2
Grilled Chicken Breast 4
Hot Sopressata 2
Mild Italian Sausage 4
Mozzarella Cheese 2
Mushrooms 2
Pepperoni 2
Rapini 2
Red Onion 2
Roasted Red Peppers 2
Sundried Tomatoes 2
Smoked Bacon 4

SANDOS

PROSCIUTTO DI PARMA 22
House baked foccacia, arugula, pesto, fresh sliced prosciutto, Italian burratina cheese. Served with olives.

VERDURA HERO 20
House baked foccacia, grilled eggplant, zucchini, sweet peppers, balsamic glaze & olive oil. Served with olives.

CHICKEN PARMIGIANA 16
House baked foccacia, fried chicken cutlet, house tomato sauce, mozzarella cheese. Served with olives.

DRINK SPECIALS

MUSKOKA DRAFT BEER 7

THE SPRITZ 10
Aperol, Prosecco, Soda.

BELLINI 10
Prosecco, Peach Nectar.

ALMAFI COAST 10
Limoncello, Vodka, Lemon, Soda, Basil.

LADY IN RED Vodka, 10
Grapefruit, Honey, Lime