

VESPA WINE BAR

DINNER MENU

APPETIZERS

ANTIPASTO	italian cured meats and cheese, pickled vegetables, olives, crostini	\$25
BRUSCHETTA	warm crostini, tomato, red onion, pesto, balsamic glaze, parmigiano	\$16
CHEESE PLATE	assorted fine cheese, grapes, sliced pear, honey, balsamic, crostini	\$17
SALSICCIA CALABRESE	calabrese sausage, house pomodoro, onion, olives	\$20
NOT YOUR NONNAS ZUCCHINI	breaded zucchini medallion, sweet & spicy glaze , goat cheese ,pickled onion	\$24
GNOCCHI BITES	house gnocchi, pan seared, served with house sauce for dipping	\$23

SALADS

BURRATA	burrata, tomato, basil , extra virgin olive oil , served with crostini	\$27
CAESAR	vegetarian dressing, house croutons, bacon	\$21
IL GIARDINO	artichoke, tomato, red onion, olive, roasted red pepper, parmigiano, house vinaigrette, peperoncinis	\$21

PIZZA

MARGHERITA	house sauce, fior di latte, basil	\$22
CLASSICO	house sauce, pepperoni, mozzarella	\$23
BOSCAIOLA	house sauce, sausage, mushroom, mozzarella	\$25
VESPA	pesto, caramelized pears, goat cheese, honey, chili flakes, mozzarella	\$25
QUATTRO FUNGHI	cremini sauce, assorted mushrooms, white truffle oil, mozzarella	\$26
DEL'ORTO	house sauce, artichoke, zucchini, tomatoes, black olives, red onion, mushrooms mozzarella	\$27
PROSCIUTTO	house sauce, prosciutto, fior di latte, sun dried tomato, pecorino, parmigiano	\$24
DIABOLO	arrabiata sauce, soppressata, hot peppers, chili flakes, honey	\$26
SOPRANO	house sauce, mozzarella,peperoni, capicola, fior di latte, parmigiano, basil honey chilly oil drizzle	\$27
SATRIALE	garlic cream, mozzarella, prosciutto, cherry tomato, fior di latte, roasted red pepper, pickled red onion, basil, balsamic drizzle	\$27

add gluten free dough \$4, add vegan cheese \$4

PASTA

CARBONARA	guanciale, pecorino, egg yolk, pepper	\$27
GNOCCHI ALFREDO	house potato gnocchi, alfredo cream sauce	\$30
PENNE ARRABIATA	arrabiata sauce, sausage, red onion, parmigiana	\$25
ROSÉ RICOTTA	penne, rosé sauce, pancetta, ricotta, basil	\$23

add gluten free pasta \$4

MAINS

CHICKEN PARMIGIANA	chicken parmesan served with spaghetti rose	\$29
SALMON	salmon filet, lemon caper cream sauce, roasted vegetables	\$32
STEAK TAGLIATA	certified AAA Canadian beef, sliced flank steak served medium rare on a bed of arugula, roasted pepper, parmigiano	\$34

ASK YOUR SERVER ABOUT TONIGHTS FEATURE ITEMS !