

PASTA DI CASA

All pasta dishes are served with your choice of di casa salad or soup.

Upgrade to Caesar for \$1.50

SCAMPI DELLA NONNA fettuccine, jumbo prawns, tomatoes, spinach & lemon white wine cream sauce. \$27

SPAGHETTI PESCATORE fresh spaghetti, mussels, scallops, jumbo prawns & calamari.
(choice of white wine, tomato or arrabiatta sauce) \$28

LINGUINE POLLO PESTO grilled chicken, sundried tomatoes, spinach, sundried tomato cream sauce. \$24

LASAGNA layers of fresh pasta, lean ground beef & blend of Italian cheeses. \$24

EGGPLANT PARMIGIANA hand breaded eggplant, fresh mozzarella, Grana Padona, fresh Pomodoro sauce, served with spaghetti. \$24

TRUFFLE & MANZO PENNE beef tips, mushrooms, bacon & truffle cream sauce. \$26

AVOCADO fettuccine, fire roasted tomatoes, avocado cream sauce & herbed ricotta cheese. \$25

TRUFFLE RISOTTO wild mushrooms, onions, spinach & truffle cream sauce. \$27

GNOCCHI ARRABIATTA chorizo sausage, mushrooms, roasted red peppers & spicy macchiatta sauce. \$25

ENTREES

All entrees are served with potato and vegetables of the day +\$2.00 to substitute pasta as well as your choice of house salad or soup.

PERCH lightly dusted, fried and served with house tartar sauce. \$26

SALMON stuffed with cream cheese, topped with oranges & orange ginger sauce. \$31

FRITTATA perch, shrimps, calamari & scallops. \$26

TROUT pan seared, topped with roasted tomatoes & spaghetti aglio olio. \$28

10OZ NEW YORK STEAK hand carved, centre cut and served with au jus. \$32
+\$3 mushrooms or onions +\$9 Jumbo Prawns

14OZ RIBEYE STEAK hand carved, boneless and served with au jus. \$36
+ \$3 mushrooms or onions + \$9 Jumbo Prawns

FULL RACK OF SLOW ROASTED BBQ RIBS \$30

POLLO SORRENTIA lightly dusted, pan seared chicken with fresh mozzarella, tomato, spinach and garlic pan jus. \$27

POLLO MARSALA pan seared chicken breast with mushrooms and marsala. \$25

VITELLO MARSALA pan seared veal with mushrooms & marsala sauce. \$27

PARMIGIANA hand breaded chicken OR veal layered with fresh tomato sauce & mozzarella. Served with spaghetti tomato basil. \$23

VITELLO CON FUNGHI sautéed veal scaloppini with a blend of wild mushrooms & white wine infused in a truffle cream sauce. \$27

AVOCADO BRUSCHETTA pan seared chicken breast topped with avocado, bruschetta & goat cheese. Drizzled with cilantro infused olive oil. \$27

BAMBINO (KIDS)

Pasta \$8

Chicken Fingers & Fries \$9

Pizza \$10

Mini Panzerotti \$9

*We thank you for your past, present & future business.
Please be patient with us, as we try our very best to operate business
under the new rules and regulations that are being enforced.*

We appreciate your support and understanding. Please, help us all stay safe!