

ANTIPASTI

MARIO SALAD/romaine, radicchio, fennel, cherry tomato, red onion, taggiasca olives, lemon vinaigrette (GF) 🌱 15.90

CAPRESE/vine ripe tomatoes, fresh mozzarella, basil & olive oil (GF) 🌱 18.50

PULCINELLA CAESAR/romaine, chive & roasted garlic dressing, bacon, croutons, parmesan 16.50

GRIMALDI SALAD/organic arugula, roasted red peppers, pickled honey mushrooms, red onions, Parmesan, croutons, balsamic vinaigrette 🌱 16.50

AFFETATI/Prosciutto di Parma, Soppressata, Parmigiano, marinated olives, bread 27.90

CARPACCIO/Angus beef tenderloin, arugula, Parmigiano aioli, pickled fennel & honey mushrooms, pine nuts (GF) 22.90

CALAMARI/fried hand cut calamari & pickled jalapenos, citrus aioli 22

NONNA'S MEATBALLS/tender pork & beef meatballs braised in tomato sugo, topped with ricotta cheese & parmesan 17.50

SPEDUCCI/grilled Ontario lamb skewers 19.50

COZZE/ fresh P.E.I. mussels, herbed tomato & white wine broth, grilled bread 22

BRUSCHETTA FLATBREAD/vine ripe tomatoes, garlic, oregano, basil, parmigiano 🌱 19.50

SICILIANA/whipped ricotta & eggplant with fried Brussels sprouts in hot honey (GF) 🔥 20

PIZZA

MARGHERITA/tomato sauce, fior di latte mozzarella, fresh basil 🌱 20

CINQUECENTO/tomato sauce, mozzarella, Italian sausage, Soppressata, pancetta, red onion, jalapeno 🔥 24

PULCINELLA/white pizza, mozzarella cherry tomatoes, Prosciutto di Parma, arugula, balsamic glaze 24

LORNA/tomato sauce, mozzarella, pepperoni, green peppers, mushrooms 22

DIAVOLA/tomato sauce, mozzarella, Soppressata salami, roasted red peppers, black olives, in- house hot honey 🔥 23

CARMELA/vegetarian, tomato sauce, mozzarella, mushrooms, green & red peppers, broccolini, olives, onion 🌱 23

3 AMIGOS/ tomato sauce, mozzarella, parmesan & gorgonzola cheeses 🌱 24

SHARABLES & SIDES

Mildly Spicy Marinated Olives & Extra Virgin Olive Oil Plate with Bread Basket 🌱 9

Marinated roasted red peppers 🌱 7.50

Garlic Bread/4 pieces 🌱 7.50

4 oz Grilled chicken 7.75

4 Tiger Shrimp 13

Sauteed mixed mushrooms 🌱 12

🌱 Vegan 🌱 Vegetarian
(GF) gluten free 🔥 Spicy

PASTAS

SPAGHETTI POMODORO/fresh Spaghetti,
classic tomato basil sauce, fresh Ricotta 🌿 19.50
with 2 Nonna's Meatballs 27.50

GENOVESE/rich sauce of braised Angus beef,
caramelized onions & red wine with Ziti 26.50

ALFIO/garlic & chili flake sauteed rapini, mild
spiced Italian sausage, Orecchietti pasta 🔥 26

GNOCCHI/in-house potato Gnocchi with cream
sauce & Gorgonzola cheese 🌿 26.50

PESCATORE/fresh Spaghetti, tiger shrimp, mussels,
fresh clams, calamari, white wine, jumbo sea
scallop, tomato & white wine sauce 33.90

LOBSTER RAVIOLI/ Atlantic lobster filled, white
wine & lobster cream, leeks, tiger shrimp 43.90

RIGATONI CINGHIALE/ slow braised ragu of
Alberta raised wild boar, & Angus Beef 26.50
*Make it "Al Forno" baked with mozzarella,
parmesan & ricotta 32.90*

FETTUCINE ALFREDO/butter, cream, parmigiano
cheese 🌿 22.50

PENNE ALLA VODKA/vodka spiked tomato c
cream sauce, leeks, bacon 25.90
Vegan option/mushrooms & cashew cream 🌿

MUSHROOMRISOTTO/Carnaroli rice, porcini
crema, mixed mushrooms, truffle oil (GF) 32

Gluten Free Pasta available

MAINS

MARSALA/mixed mushrooms, Marsala wine sauce,
roasted potatoes & broccolini
Chicken 30.90 or Veal 33.90

PARMIGIANAS/breaded & fried cutlets topped
with tomato sauce mozzarella, parmesan & baked
Served with Penne Alfredo
Eggplant 🌿 28.90 Chicken 29.90 Veal 32.90

BRANZINO/Mediterranean Sea Bass Fillet,
roasted potatoes, broccolini, marinated roasted
red pepper garnish 41.90

ZUPPE DI PESCE/tiger shrimp, jumbo sea scallops,
P.E.I. mussels, calamari, Cod filet, fresh Atlantic
clams, potatoes, tomato & white wine broth,
grilled bread 44.90

STEAK OF THE DAY/Chef's Garnish,
roasted potatoes, broccolini Market \$

DESSERTS 14

TIRAMISU/made fresh in-whipped mascarpone,
espresso & Kahlua dipped lady fingers

CRÈME BRULÉE/a Pulcinella favorite, infused with
Frangelico & vanilla bean

CARROT CAKE/homemade, cream cheese center

TRIPLE CHOCOLATE LAVA CAKE/served warm
with chocolate ganache & shaved chocolate

BELLA KISSES/fried dough pillows drizzled with
hazelnut Nutella & Amarena cherries

🌿 SORBET & GELATO/daily selection