

ANTIPASTI

MARIO SALAD

mixed greens, radicchio, fennel, tomato, red onion, black olives, lemon vinaigrette (GF-VG) 16

PULCINELLA CAESAR

Romaine, chive & roasted garlic dressing, bacon, parmigiano, croutons 16.90

CAPRESE SALAD

fior di latte mozzarella, tomato, basil (GF-VEG) 18

ARUGULA SALAD

organic baby arugula, red onion, strawberry toasted pecans, Modena balsamic vinaigrette, parmigiano (GF-VEG) 18

CALAMARI FRITTI

hand cut & fried with pickled Jalapenos citrus Aioli 23

CARPACCIO

Angus beef tenderloin, arugula, parmesan aioli, pickled fennel & honey mushrooms, pine nuts (GF) 24

COZZE

fresh P.E.I mussels, tomato & white wine broth, toasted bread 22

CHARCUTERIE

Prosciutto di Parma, spicy Soppressata, Parmigiano, marinated olives, fresh bread 27.90

SPEDUCCI

grilled Ontario lamb skewers, warm mediterranean Farro grain medley 22.90

BURRATINI FRITTI

panko crusted fried Burrata cheese, cherry tomato compote, basil oil, crostini (VEG) 23.90

NONNA'S MEATBALLS

slow braised beef & pork meatballs, ricotta & parmesan 20

PIZZA

MARGHERITA

tomato sauce, fior di latte mozzarella, basil (VEG) 22

PULCINELLA

(white pizza) fior di latte mozzarella, Prosciutto di Parma, cherry tomato, arugula, balsamic reduction 26

CARMELA

tomato sauce, mozzarella, black olive, mushroom, red onion, cherry tomato, green pepper (VEG) 26

CINQUECENTO

tomato sauce, mozzarella, sausage, Soppressata, pancetta, red onion, jalapeno 26

LORNA

tomato sauce, mozzarella, pepperoni, mushroom, green pepper (VEG) 23

DIAVOLA

tomato sauce, mozzarella, Sopressata, red onion, black olive, in-house chili honey 26

MONTE

(white pizza) olive oil, roasted garlic, mozzarella, parmesan, mushroom medley, truffle essence (VEG) 27

SIDE/ GARLIC PARMESAN AIOLI 4

SIDE/ IN HOUSE CHILI HONEY 4

SIDE/IN-HOUSE HOT PEPPER SAUCE 3

SHARABLES & SIDES

BRUSCETTA FLATBREAD 20

SICILIANA EGGPLANT & RICOTTA
with flatbread points 20

BREAD & DIP with OLIVES 9

GARLIC BREAD 7.75

5 BLACK TIGER SHRIMP 15

GRILLED CHICKEN BREAST 9.75

PASTA/RISOTTO



SORRENTINA

in-house potato Gnocchi, pomodoro sauce, fior di latte 28

CINGHIALE

slow braised sauce of farm raised Boar & Angus beef sauce
with Ziti pasta 28

Make it "Al forno" with Ricotta & Mozzarella 32

PESCATORE

Tiger shrimp, scallops, P.E.I. mussels, baby clams, calamari,
tomato & white wine sauce, fresh Spaghetti 34

ALFIO

sauteed sausage & rapini,
Orecchiette pasta, aglio olio style 27

LOBSTER RAVIOLI

lobster cream sauce, leeks, tiger shrimp 45

SPAGHETTI & MEATBALLS

Fresh Spaghetti, Nonna's pomodoro sauce
with braised beef & pork meatballs 27

ORTALANA

Tagliatelli pasta, parmesan cream sauce,
sausage, leeks, spring peas 30

MUSHROOM RISOTTO

Mixed mushrooms, porcini & truffle oil (VEG) 32

ALLA VODKA

Penne, vodka spiked rose sauce, bacon, leeks 27
VEGAN: cashew cream rose sauce & mushrooms 27

MAINS



ZUPPA DI PESCE

Tiger shrimp, bay scallops, P.E.I. mussels, calamari,
Atlantic Cod, baby clams, yukon gold potato,
herbed tomato broth, grilled bread 45

BRANZINO

Pan seared Mediterranean Sea Bass fillet
grape & olive garnish,
farro grain, cherry tomato, caper medley 45

STEAK OF THE DAY

Angus AAA, Chef's Accompaniments market \$

MILANESE

Breaded fried cutlet with lemon & Pulcinella
Caesar Salad Chicken 30 Veal 34

PARMIGIANAS

pomodoro sauce, mozzarella & parmesan
with Garganelli pasta pomodoro
Chicken 30 Veal 34 Eggplant (VEG) 29

MARSALA

Shitake, cremini, oyster, brown beech mushrooms,
Marsala wine roasted potato & broccolini
Chicken 32 Veal 34

DESSERT

14

TIRAMISU

espresso & Kahlua dipped lady fingers, mascarpone

CARROT & PINEAPPLE CAKE

cream cheese icing & caramel

CREME BRULEE

Frangelico & vanilla bean infused

BELLA KISSES

fried dough pillows drizzed with Nutella
& Amarena cherries

CHOCOLATE LAVA CAKE

flourless, dark chocolate with soft center (GF)

AFFOGATO

vanilla gelato & espresso coffee

GELATO & SORBET, fresh berries