



STARTERS

Capesante - bay scallops in garlic cream sauce	17.95
Lumache Al Cognac - snails with green onions and tomatoes in a cognac cream sauce	16.95
Gamberetti All' Aglio - garlic prawns	18.95
Cozze Marinara - 1lb of mussels with green onions, tomatoes and basil in a cream sauce	20.95
Prawn Cocktail - lemon horseradish or traditional cocktail sauce	16.95
Zuppa Del Giorno - soup of the day.....	12.95

SALADS

Insalata Mista - mixed salad	16.95 /13.95
Insalata Di Caesar - Caesar salad.....	17.95 /14.95
Insalata Di Pomodoro - sliced tomato, capers and red onion with house vinaigrette.....	15.95/13.95
<i>Add bocconcini</i>	7.95
Insalata Di Arugula - fresh strawberries, sweet red onion, crumbled feta, spiced walnuts and sun dried cranberries with citrus vinaigrette	17.95 / 14.95
Add to your salad - chicken.....9 / salmon....13 / prawns (6).....10	

PASTAS

Spaghetti alla Bolognese - served with meat sauce.....	26.95
Spaghetti Con Polpette - served with meatballs	26.95
Linguini Mare e Monti - scallops, mushrooms, peas and garlic in a cream sauce	31.95
Linguini alla Marinara - scallops, mussels, clams, prawns and green onions in tomato sauce	34.95
Linguini Osoyoos - italian sausage, mushrooms and peppers in a spicy tomato sauce.....	31.95
Linguini Gamberetti Piccante - prawns, peppers and onions in a spicy cream sauce	32.95
Fettuccine Alfredo - creamy parmesan sauce with chicken or prawns	30.95
Fettuccine du Chef - smoked salmon, basil and mushrooms in a cream sauce	30.95
Fettuccine Primavera - fresh vegetables in a basil cream sauce	29.95
Fettuccine Supremo - scallops, smoked salmon, curry and garlic in a cream sauce	32.95
Lasagna al Forno - served with a side Caesar salad.....	32.95

SPECIALTIES

<i>Served with your choice of spaghetti with tomato sauce; linguini with garlic and olive oil; potatoes or rice and vegetables</i>	
<i>*substitute Caesar salad....4 / Mixed salad....4 / Arugula salad....5</i>	
Cotoletta alla Milanese - breaded veal cutlet.....	29.95
Cotoletta con Asparago - veal cutlet topped with asparagus in a cream sauce	32.95
Cotoletta alla Parmigiana - veal cutlet baked with tomato sauce and mozzarella cheese	33.95
Cotoletta Valdostana - veal cutlet baked with tomato sauce, mushrooms and mozzarella cheese	35.95
Vitello Marsala - veal scaloppini topped with mushrooms, marsala wine, butter and demi-glace	38.95
Salmone Pomodoro - pan seared wild BC sockeye salmon topped with sun dried tomato tapenade, served with rice pilaf, wilted arugula and balsamic reduction.....	33.95
Gamberetti all'aglio - garlic prawns.....	33.95
Petti Di Pollo alla Milanese - lightly breaded chicken breast.....	29.95
Petti Di Pollo alla Fiorentina - breaded chicken breasts topped with spinach and feta cheese in a cream sauce.....	33.95
Petti Di Pollo Parmigiana - breaded chicken breasts baked with tomato sauce and mozzarella cheese	33.95
Petti Di Pollo Marsala - breaded chicken breasts topped with a mushroom marsala wine cream sauce.....	34.95
Petti Di Pollo alla Cacciatore - breaded chicken breasts topped with onion, bell peppers and tomatoes in a spicy tomato sauce	31.95
Petti Di Pollo Con Asparago - breaded chicken breasts topped with asparagus in a cream sauce	32.95
Petti Di Pollo de Campo - grilled chicken topped with asparagus in a white wine, butter and lemon sauce	32.95
Petti Di Pollo alla Jambalaya - breaded chicken breasts topped with sausage, shrimp, mushrooms and bell peppers in a spicy tomato sauce	34.95
Bourbon BBQ Glazed Baby Back Ribs - slow cooked and glazed with our own bourbon BBQ sauce	35.95
10 oz New York Striploin - aged 28 days, topped with maître d'hotel butter	MP
8 oz Centre Cut Top Sirloin - aged 28 days, topped with maître d'hotel butter.....	MP

Please Be Advised an 18% gratuity will be added to parties of 8 or more.

HOUSE RED

Donini Merlot

Glass	10
½ ltr	19
1 ltr	32

San Antonio Sangiovese

Glass	12
½ ltr	21
1 ltr	34

HOUSE WHITE

Donini Trebbiano Chardonnay

Glass	10
½ ltr	19
1 ltr	32

San Antonio Pinot Grigio

Glass	12
½ ltr	21
1 ltr	34

