

Appetizers

Vine Tomatoes 8
Garlic rubbed grilled house bread, vine ripened tomato, fresh basil, Pecorino Romano, first press olive oil and sea salt.

Calamari 11
Tender baby squid, dusted in seasoned flour and served crispy with hot and sour aioli.

Prawns Diabolo 9.5
Sautéed with chili, fresh mint and pernod.

Fromaggio di Capra 10
Hazelnut and peppercorn crusted goat cheese, poached pear and arugula. Raspberry purée.

Spinach and Artichoke Dip 8
Crispy pita strips and warm spread.

Antipasto Platter

assorted salad, meats, cheeses and marinated/roasted vegetables.

\$8/person, min 2 people.

Salads

Roasted Beet Salad 8
Thinly sliced red beets and field greens tossed with fresh lemon and extra virgin olive oil. Fleur de sel.

Spinach salad 8
Young spinach leaves, tomato, toasted pecans, feta cheese and bacon. Grainy dijon dressing.

Organic Greens 5
Side of fresh organic greens dressed lightly with house vinaigrette.

Romaine Salad 8.5
Grilled lettuce hearts, authentic dressing, and rustic croutons. Lemon and shaved Pecorino Romano.

Village Salad 9
Seasonal cucumbers, vine tomatoes, sweet red onions and Eurosa Farms bell peppers. Sliced feta cheese, kalamata olives and cold pressed olive oil.

Pasta

Penne con Salsiccia 15

Italian sausage, julienne pepper and red onion medley. Light tomato sauce.

Penne con Pollo 16

Smoked chicken, mushrooms, artichoke hearts and sundried tomatoes. Cream sauce.

Ragu di Carne 14

Spaghetti noodles and traditional Italian beef, pork and tomato bolognese sauce.

Ravioli con Funghi 15

Wild mushrooms and hand made pasta, shaved garlic in vegetable broth, crumbled chèvre and truffle oil.

Fettuccine Nero 17

Peeled prawns, bacon and fresh tomatoes. White wine cream.

Penne Quattro Fromaggio 15

Poached pears, pecans, four cheese spiced cream.

Penne Arrabiatta 14

Capers, sliced garlic, italian parsley, chili and tomatoes.

Spaghetti alla Spinaci 17

Fresh spinach, pine nuts and sundried tomatoes, extra virgin olive oil.

Fettuccine con Prosciutto 17

Shaved prosciutto, mushrooms, and sweet peas, goat cheese cream.

Entrées

10 oz Rib eye 23

Premium house-cut Alberta beef steak, fingerling potatoes and grilled vegetables.

add:

mixed peppercorn or stilton demi glace 3

baby scallop or tiger prawn beurre blanc 4

lemon parsley butter 2

Prawns Piccolo 19

Tiger prawns, julienne peppers and onions, fresh tomato and cilantro, wilted spinach and lemon risotto.

Swordfish 19

Grilled 7 oz steak, patate fritte, organic rocket salad and orange reduction sauce.

Free Range Chicken Breast 17

Tender summer squashes and roasted fingerling potatoes. Wild morel and sherry jus.

Braised Lamb Shanks 20

Slow cooked in rich, flavourful liquid, wild mushroom risotto, roasted baby summer vegetables. Braising jus reduction.

Chicken Parmigiana 18

Grilled chicken breast baked with classic tomato sauce and freshly grated cheeses, side spaghetti bolognese.

Pizza

Our pizzas are made with the finest & freshest ingredients available, our own pizza dough, mozzarella blend and freshly made tomato sauce.

(Thin crust is available upon request)

small \$17 medium \$20 large \$24

Piccolo

spinach, roasted garlic, fresh basil, bell peppers, red onions

Pizza Piemonte

mixed mushrooms, goat cheese, fresh herbs and truffle oil garnish

Margherita

fresh basil, vine ripened tomato, olive oil

Sicilian

green olives, ham, onions, tomatoes

Calabrese

shrimp, red pepper, chili flakes, spinach

Romano

artichokes, fresh garlic, grilled red onions, bell peppers

Napoli

ham, pepperoni, mushrooms, bell peppers

Piccante Hawaií

capicola, banana peppers, pineapple, mushrooms

Toscana

marinated chicken, bacon, red onions, bell peppers

Or create your own pizza from our quality toppings:

Start with mozzarella cheese & tomato sauce

small \$14 medium \$17 large \$21

Regular toppings:

add \$1 each for any size

tomatoes, onions, pepperoni, pineapple, garlic, spinach, mushrooms, olives, ham or salami.

Gourmet toppings:

add \$1.5 each for any size

smoked chicken, shrimp, Italian sausage, capicola, red peppers, artichokes, feta, roasted garlic, fresh basil, grilled onions, sundried tomatoes, anchovies, bacon or banana peppers.