

## antipasti é inoalate

<b>Focaccia</b>	<b>11</b>
Baked with house dips	
<b>Italiano</b>	<b>12</b>
Mixed greens, red onion, tomato, red wine vinaigrette (add grilled chicken breast or 3 shrimp for \$6)	
<b>Caesar</b>	<b>13</b>
Homemade dressing, croutons (add grilled chicken breast or 3 shrimp for \$6)	
<b>Arugula</b>	<b>13</b>
Lemon EVOO dressing, crispy pancetta, onion, parmigiano (add grilled chicken breast or 3 shrimp for \$6)	
<b>Bruschetta 2 Ways</b>	<b>15</b>
Traditional tomato & mushroom, truffle, parmigiano	
<b>Meatballs</b>	<b>15</b>
Tomato sauce, parmigiano	
<b>Arancini</b>	<b>15</b>
Rice balls, mozzarella, tomato sauce	
<b>Carpaccio</b>	<b>16</b>
Beef carpaccio, white truffle EVOO, parmigiano	
<b>Calamari Fritti</b>	<b>17</b>
Fried calamari, lemon aioli (add 3 shrimp \$6)	
 <b>Cozze Peperonate</b>	<b>17</b>
Mussels, spicy tomato broth (add 3 shrimp \$6)	
<b>Arrosticini</b>	<b>20</b>
Lamb skewers, Salmoriglio, Polenta fries	
<b>Burrata</b>	<b>22</b>
Creamy fresh mozzarella, tomato, pesto, roasted focaccia (add prosciutto \$4)	

## pffiza alla 7eglia

<b>Margherita</b>	<b>23</b>
Tomato sauce, mozzarella, basil	
<b>Prosciutto</b>	<b>24</b>
Tomato sauce, prosciutto, asiago, arugula	
 <b>Piccante</b>	<b>24</b>
Tomato sauce, mozzarella, spicy sopressata, 'nduja, hot pepper	
<b>Patate</b>	<b>24</b>
White pizza, mozzarella, potato, pancetta, goat cheese, caramelized onion	
 <b>Rapini</b>	<b>24</b>
White pizza, mozzarella, roasted garlic, sausage, 'nduja, rapini	

## pasta



(homemade gluten free pasta add \$3)  
(add 3g fresh truffle \$18)

<b>Lasagna</b>	<b>24</b>
Ground beef, tomato sauce, mozzarella	
<b>Spaghetti Bolognese</b>	<b>24</b>
Tomato meat sauce	
 <b>Penne Diavola</b>	<b>24</b>
'Nduja, sausage, sweet peppers, mushroom, spicy tomato	
<b>Penne Vodka</b>	<b>24</b>
Pancetta, onion, vodka rose sauce	
<b>Cavatelli</b>	<b>24</b>
'Nduja, sausage, rapini, roasted garlic, aglio olio	
<b>Tortellini</b>	<b>24</b>
Ricotta stuffed pasta, speck, mushroom, cream sauce	
<b>Gnocchi Tartufo</b>	<b>27</b>
<b>Cacio e Pepe</b>	<b>27</b>
Potato dumplings, cracked pepper, truffle, romano cheese	
<b>Spaghetti Pescatore</b>	<b>27</b>
Mussels, Clams, Shrimp, white wine, cherry tomato, parsley (add 3 shrimp \$6)	
<b>Risotto Funghi</b>	<b>27</b>
Arborio rice, mushroom, parmigiano, truffle EVOO (add pancetta \$3)	

## mare e monte

<b>Chicken Marsala</b>	<b>35</b>
Mushroom, marsala wine	
<b>Veal Saltimbocca</b>	<b>35</b>
scaloppini, prosciutto, sage, scallion, white wine lemon	
<b>Zuppa Di Pesce</b>	<b>37</b>
Seafood stew, garlic crostini	
<b>Ossobucco</b>	<b>37</b>
Braised veal shank, fried polenta, rapini	
<b>Branzino</b>	<b>39</b>
European sea bass, lemon white wine sauce	
<b>Veal Chop Parmigiana</b>	<b>42</b>
Breaded, mozzarella, tomato sauce, served with pasta aglio olio	



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## *beverages*

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**Bottle Flat Water (750 mL) 8**

**Bottled Sparkling Water 8**

**Limonata 330 mL 3.50**

With 16% juice from ripe lemons of southern Italy, Sanpellegrino Limonata is in a league of its own. With its intense bouquet of tasty zest and juice from lemons, Limonata has a soothing opal white color that is punctuated with clean, crisp bubbles. Smooth on the palate, Sanpellegrino Limonata is a delicately balanced drink with fresh and tart notes that linger in the mouth, with the perfect sweet touch to end. Sanpellegrino Limonata is best served cold without ice. Garnish with fresh raspberries or mint for an expert finish. Star anise also matches well with the refreshing flavours of Limonata

**Aranciata 330mL 3.50**

Sanpellegrino Aranciata is Italy's famous aranciata, with a history dating back to 1932. The quality of the ingredients gives the iconic Aranciata its lively orange colour, with fine bubbles that are pleasantly visible to the eye. Delicate on the nose with notes of juicy squeezed orange, Sanpellegrino Aranciata has a medium sweetness that is balanced with subtle bitter notes of natural orange that is carried through to a caramelised orange finish, creating a truly unique taste that dances in the mouth.





**Pomegranate 330mL 3.50**

**Chinotto Italian Pop 3.50**

A unique flavour extracted from a sour, bitter orange that grows on Italian and Maltese soils and is used to make soft drinks. Brio began to be distributed by the "pop trucks" and it soon became the favourite drink among the Italian Canadian families. In the 1960s Brio.

**Campari with Soda 5**



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