

Antipasti

Gamberi Fritti GF	\$16
<i>Gluten free battered shrimp, fried and tossed in a sweet chilli sauce</i>	
Cozze Marinara GF	\$15
<i>Fresh mussels sautéed in a tomato broth</i>	
Calamari Fritti	\$16
<i>Floured, seasoned and fried calamari served with a side of arrabiata sauce</i>	
Pork Riblets	\$14
<i>Deep fried garlic pork riblets served with a roasted pepper & garlic aioli</i>	
Eggplant Polpetta	\$13
<i>Four homemade breaded eggplant & parmigiano spheres served with tomato sauce</i>	
Polpetta	\$14
<i>Four homemade beef and pork meatballs topped with tomato sauce</i>	
Arancini	\$14
<i>Four breaded risotto croquettes stuffed with peas and mozzarella served with arrabiata sauce</i>	
Breaded Fried Artichokes	\$13
<i>Lightly breaded and fried artichokes served with a roasted red pepper aioli sauce</i>	
Bruschetta	\$9
<i>Grilled crostini with tomatoes, garlic, basil and olive oil</i>	
Spicy Italian Sausage	\$15
<i>Sauteed with Peppers & Onions with Tomato sauce</i>	
Steak Bites GF	\$16
<i>½ LB Prime beef Charbroiled & served with garlic Aioli</i>	

Zuppa

Cioppino	\$24
<i>Chef's selection of fresh seafood sautéed in a white wine garlic tomato broth</i>	
Minestrone GF	<i>Small: \$8 Large: \$12</i>
<i>Homemade tomato vegetable soup</i>	
Pasta e Fagioli	<i>Small: \$9 Large: \$13</i>
<i>Homemade tomato broth with romano beans and tubetti pasta</i>	
Nonna's Brodo	<i>Small: \$7 Large: \$11</i>
<i>Homemade chicken broth with small chicken meatballs and pastina</i>	

Insalate

Caprese GF	\$13
<i>Fresh bocconcini, tomatoes and basil drizzled with olive oil and balsamic vinegar</i>	
Roma GF	\$13
<i>Spring mixed greens with pecans, goat cheese and cherry tomatoes tossed in our house dressing</i>	
Caesar	<i>Starter: \$6 Entrée: \$10</i>
<i>Romaine lettuce, croutons, crispy prosciutto & parmigiana tossed in a creamy garlic Caesar dressing</i>	
Mista GF	<i>Starter: \$5 Entrée: \$9</i>
<i>Mixed Greens, cucumbers and tomatoes tossed in olive oil and red wine vinegar</i>	
Heirloom Tomato Salad	\$12
<i>Fresh seasonal Tomatoes tossed with Garlic, Basil, Spices & olive oil</i>	
Jalapenos	\$2

Add To Your Salad:

Chicken	\$9	Salmon	\$12
Prawns	\$9	Calamari	\$9

*Complimentary basket of bread available upon request
Additional baskets are \$3.00 each*

Pizza

Pizzas may not be modified

* Pizzas are made with mozzarella and tomato sauce

Wise Guy *	\$19
<i>Capicollo, ham, and italian sausage topped with fresh prosciutto</i>	
Salmone Bianco	\$18
<i>Smoked salmon, gorgonzola cheese, red onions and capers</i>	
Margherita *	\$15
<i>Bocconcini, mozzarella and basil</i>	
Hawaiian *	\$16
<i>Ham and pineapple</i>	
Italiano *	\$17
<i>Capicollo, mushrooms and black olives</i>	
Pesto Chicken	\$17
<i>Chicken, pesto and tomatoes</i>	

Pasta

<p>Pasta Pescatore \$26 <i>Chef's selection of seafood served on a bed of linguini with a tomato sauce (or) a white wine butter sauce</i></p>		<p>Rigatoni Al Forno \$19 <i>Baked rigatoni with italian sausage, meatballs, and egg in a tomato sauce topped with melted mozzarella</i></p>
<p>Pappardelle w Salmone \$24 <i>Pasta with salmon tossed in a rose sauce</i></p>		<p>Traditional Cecchetto Lasagna \$19 <i>Original handmade recipe as it was created by Romano Cecchetto with veal and pork in a tomato sauce.</i></p>
<p>Tagliatelle con Funghi \$21 <i>Wild mushroom and prosciutto in a light cream sauce</i></p>		<p>Spaghetti and Meatballs \$19 <i>Spaghetti tossed with handmade beef and pork meatballs in a tomato sauce</i></p>
<p>Spaghetti Carbonara \$20 <i>Smoked pancetta, in a creamy egg & parmigiano sauce served on a bed of spaghetti</i></p>		<p>Classic Roma Stracci \$19 <i>3 handmade egg crepes stuffed with veal and pork in a tomato sauce (or) spinach and ricotta in a cream sauce</i></p>
<p>Linguine Vongole \$21 <i>Clams served on a bed of linguine with a tomato sauce (or) a white wine butter sauce</i></p>		<p>Gnocchi Romano \$18 <i>Hand rolled potato dumplings in a tomato sauce</i></p>
		<p>Pasta Primavera \$19 <i>Spaghetti sauteed with seasonal garden vegetables Choice of Garlic white wine sauce (V) or Light Cream sauce</i></p>

All entrées are served with two side dishes:

Vegetables	Mista Salad
Penne Marinara	Caesar Salad
Potatoes	Golden Fries

**Extra charges apply for any changes made to pasta and/or sauce*

<p>Vitello Funghi \$26 <i>Lightly floured veal scallopini in a creamy mushroom sauce</i></p>		
<p>Vitello al Limone \$25 <i>Lightly floured veal scallopini in a white wine lemon sauce</i></p>		
<p>Vitello Pescatore \$28 <i>Lightly floured veal scallopini with scallops & shrimp with rose sauce</i></p>		
<p>Pollo Parmigiana \$24 <i>Lightly breaded chicken cutlet topped with tomato sauce and baked mozzarella cheese</i></p>		
<p>Pollo alla Boscaiola \$24 <i>Grilled chicken breast topped with a pancetta and mushroom cream sauce</i></p>		
<p>Osso Buco \$32 GF <i>Slow braised Veal shanks in a Espagnole sauce</i></p>		
<p>Pollo Piccata \$22 GF <i>Grilled chicken breast in a lemon garlic caper sauce</i></p>		
<p>Grilled Salmon \$22 GF <i>Grilled salmon topped with olive oil and lemon</i></p>		
<p>Mediterranean Shrimp \$18 GF <i>Sautéed shrimp with fresh tomatoes and basil in a white wine garlic sauce</i></p>		

Pasta a Modo Tuo

\$17

Choose Your Pasta

Penne
Rigatoni
Spaghetti
Linguine
Tagliatelle
Tortellini
Pappardelle

Choose Your Sauce

Marinara GF
(Tomato)
Bolognese GF
(Meat and Tomato)
Aglio Olio GF
(Garlic, Olive Oil & Chili Flakes)
Pesto GF
(Garlic, Basil, and Olive Oil)
Rosé
(Tomato and Cream)
Alfredo
(Cream and Parmigiano)
La Cantina
(Rosé with Mushrooms, Peas, and Prosciutto)

Add To Your Pasta:

Chicken	\$9	Mild Italian Sausage	\$6
Salmon	\$12	Shrimp	\$9

Groups of 8 or more are subjected to an 18% gratuity charge.
 CICC members receive 10% off total bill, please inform server of your membership

Dolcetti

Traditional Housemade Tiramisu \$10

Espresso soaked ladyfingers filled with mascarpone cheese and a splash of liqueur

New York Cheesecake \$8.25

With fresh cream & berry compote

Gelato \$7.50

Ask your Server for selections

Deep Fried Cheesecake \$9.50

Cinnamon sugar battered cheesecake served with whipped cream, strawberries and chocolate sauce

Flourless Chocolate Torte \$9.25

Whipped Cream & Chocolate sauce

Affogato \$9.00

Vanilla gelato smothered in fresh espresso

Café

Espresso	\$3.25
Espresso Macchiato	\$3.75
Cappuccino (Flavoured - \$5.25)	\$4.00
Latte (Flavoured - \$5.25)	\$4.75
Americano	\$4.00
Coffee & Tea	\$3.50

Liquers \$8.00

* Sambuca, Grappa, Limencello, Baileys

Ask your server for many other selections

* Chilled Amaro served at -20 Degrees

* Remy Martin VSOP

La Cantina Specialty Coffee's

Bocce Ball (espresso with grappa)	\$8.95
Baileys Macchiatto	\$8.95
Spanish Coffee 2 oz (Kahlua, Grand Marnier & coffee)	\$10
Blueberry Tea 2 oz (Amaretto & Grand marnier)	\$10
Espresso Martini's 2 oz	\$12

Wine Menu

BY THE GLASS

RED	6oz	9oz	½ Litre	1 Litre
<i>Pasqua Sangiovese</i> Aromas of cassis with hints of fresh cherries; light delicate blueberry fruit.	\$7.75	\$10.25	\$19	\$38
<i>Chianti Ruffino</i> Good structure with tastes of wild berries and maraschino cherries	\$8.25	\$10.75	Bottle	\$32
WHITE, SPARKLING & ROSE	6oz	9oz	½ Litre	Bottle
<i>Cavalieri Pinot Grigio</i> Dry white wine, smooth, delicate and fresh with apple, pear and citrus aroma	\$8.95	\$13.25	\$25	\$37
<i>Ciro Bianco</i> Soft, Fresh Sprightly, pleasantly harmonic	\$9.95	\$14.25	\$26.50	\$39
<i>Moscato</i> Intense, Pear, Peach, semi-sweet and light-bodied with a slight fizz	\$9.50	\$12.50	Bottle	\$36
<i>Tenuta Iuzzolini Rosato</i> Delicate floral with flowers and spices, fresh soft and Harmonic	\$10.00	\$14.75	Bottle	\$41

BY THE BOTTLE

RED	
<i>Volo Cabernet Sauvignon</i> Full and perfectly balanced, spicy with a great body	Bottle \$57
<i>Terre del John Pinot Nero</i> Fresh, agreeable with a long deep spicy finish	Bottle \$59
<i>Zenato Veneto Rosso</i> Good structure with tastes of wild berries and maraschino cherries	Bottle \$46
<i>Zenato Ripassa</i> Refined and concentrated wine, extremely smooth and velvety, with vibrant red fruit aromas	Bottle \$59
<i>Terre Civico Appassimento Sangiovese</i> Bold red cherry, dried plum, chocolate and coffee, lingering sweet finish	Bottle \$59
<i>Zenato Amarone</i> Majestic full bodied wine, intense flavors of dried fruit, dark cherries and cassis	Bottle \$85

SPARKLING WINE

<i>Mangilli Prosecco</i> Lively fruit flavors of strawberry and cherry with a crisp acidity, finishing on a slightly sweet note.	Bottle \$39
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Drink Menu

BEER

IMPORT BEERS || \$7.50

Peroni
Moretti

BirraStretto
Stella Artois
Heineken
Corona

DOMESTIC BEERS || \$6.75

Kokanee
Canadian
Coors Light

TOOL SHED BREWING

|| **473 ML CAN \$8.50**

People Skills Patio Ale
Red Rage Amber Ale

Belgian Dip I.P.A

ALCOHOLIC BEVERAGES

PREMIUM || \$7.50

Vodka
Tanquerary Gin
Grant's Scotch
White Rum
Dark Rum
Spiced Rum
Gibson's Rye

TOP SHELF || \$8

Crown Royal
Jack Daniel's
Glenfiddich
Cognac
Grand Marnier
Sambucca
Frangelico
Jagermeister
Bailey's

Tia Maria
Malibu
Kahlua
Aperol
Grappa
Limoncello
Cinzano
Campari
Tequila

SPECIALTY || \$8

Caesar
Paralyzer
White Wine Spritzer
Italian Spritzer (5 oz) \$12
**White Wine, Aperol & Soda*

Negroni (3oz) \$12
||
Italian Capo Tonic
**2oz Vecchio Amaro Del Capo,*
Lemon & soda \$10.00

** All Spirits contain 1oz of alcohol **

NON-ALCOHOLIC BEVERAGES

POP || \$2.75

Pepsi
Diet Pepsi
Ginger ale
7 Up
Ice Tea
Soda

JUICE || \$3.50

Cranberry
Orange
Pineapple
Clamato

SANPELLEGRINO || \$3.50

Aranciata
Aranciata Rosa
Limonata
Brio

|| **\$3.00**

250 ml Sanpellegrino

|| **\$6.50**

750 ml Sanpellegrino