

LET'S EAT

OUR TWO FAVOURITE WORDS



tour of italy



chicken alfredo



chicken & shrimp carbonara



APPETIZERS

GREAT FOR SHARING

LASAGNA FRITTA

Parmesan breaded lasagna, served with homemade alfredo and meat sauce.** 14.29

NEW MEATBALLS PARMIGIANA

Five hearty meatballs baked in homemade marinara, topped with melted Italian cheeses and toasted breadcrumbs. 14.49

CALAMARI

Hand-breaded and fried to order. Served with marinara and spicy ranch. 15.49

FRIED MOZZARELLA

Hand-breaded mozzarella cheese, lightly fried. Served with homemade marinara sauce. 13.29

STUFFED ZITI FRITTA

Crispy fried ziti filled with five melted Italian cheeses. Served with homemade marinara and alfredo. 12.29

SPINACH-ARTICHOKE DIP

A blend of spinach, artichokes and cheese, served with flatbread crisps. 13.99



SHRIMP FRITTO MISTO

Over a half-pound of shrimp mixed with onions and bell peppers, hand-breaded and lightly fried. Served with marinara and spicy ranch. 16.29

NEVER-ENDING DIPPING SAUCES FOR BREADSTICKS

Homemade marinara, alfredo or five cheese marinara. Served one bowl at a time. 6.49

HOMEMADE SOUPS & SALAD

SOUPS MADE FROM SCRATCH EVERY DAY



NEVER-ENDING SOUP, SALAD & BREADSTICKS

Our famous house salad, breadsticks and your choice of homemade soup. 16.79

Lunch Special 13.99 (11-3 p.m. Mon - Fri)

PASTA E FAGIOLI

White and red beans, ground beef, tomatoes and tubetti pasta in a savoury broth.

ZUPPA TOSCANA

Spicy Italian sausage, kale and potatoes in a creamy broth.

MINISTRONE

Fresh vegetables, beans and pasta in a light tomato broth.

CHICKEN & GNOCCHI

A creamy soup made with roasted chicken, Italian dumplings and spinach.



\$8 TAKE HOME ENTRÉES

Freshly prepared then chilled to enjoy at a later time

Purchase any entrée then take home one of these classics for just \$8

SPAGHETTI WITH MEAT SAUCE**

FETTUCCINE ALFREDO

FIVE CHEESE ZITI AL FORNO

No substitutions please. Take Home entrées do not include soup, salad or breadsticks. Limited to takeout five Take Homes per entrée when dining in-restaurant.

*ITEM COOKED TO ORDER. CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Before placing your order, please inform us if a person in your party has a food allergy. Not all ingredients are listed in the menu.

Our prices do not include any PST or GST.

CLASSIC ENTRÉES

ALL ENTRÉES COME WITH OUR NEVER-ENDING FIRST COURSE OF SOUP OR SALAD AND BREADSTICKS

TOUR OF ITALY

Chicken Parmigiana, Lasagna Classico and our signature Fettuccine Alfredo.** 27.49

CHICKEN PARMIGIANA

A classic with our homemade marinara and a side of spaghetti. 24.79

EGGPLANT PARMIGIANA (V)

Hand-breaded eggplant, lightly fried to order, topped with melted mozzarella and homemade marinara. Served with a side of spaghetti. 20.29

SPAGHETTI & MEATBALLS

Our homemade meat sauce and three hearty meatballs, served over spaghetti.** 22.98

SPAGHETTI WITH MARINARA

Our homemade marinara served over spaghetti.** 18.49
Add Sautéed Shrimp 5.99

SPAGHETTI WITH MEAT SAUCE

Our homemade meat sauce served over spaghetti.** 18.49
Add Italian Sausage 4.49

CHEESE RAVIOLI

Topped with melted mozzarella and your choice of homemade marinara or meat sauce.** 19.79

GRILLED CHICKEN MARGHERITA

Topped with freshly chopped tomatoes, mozzarella, basil pesto and lemon garlic sauce. Served with parmesan garlic broccoli. 25.29

SHRIMP SCAMPI

Lighter take on an Italian classic! Shrimp sautéed in a garlic sauce, tossed with asparagus, tomatoes and angel hair. 25.29

CHICKEN SCAMPI

Chicken sautéed with fresh bell peppers and red onions in a creamy scampi sauce. Served over angel hair. 25.49

HERB GRILLED SALMON

Filet grilled to perfection and topped with garlic herb butter. Served with steamed asparagus and a side of fettuccine alfredo. 29.49

CHICKEN & SHRIMP CARBONARA

Chicken and shrimp sautéed in a creamy sauce with bacon and roasted red peppers, over spaghetti. 27.49

NEW CHICKEN MARSALA FETTUCCINE

Chicken sautéed with spinach and mushrooms in a creamy marsala mushroom sauce. Served over fettuccine. 26.29

6 OZ SIRLOIN*

Grilled 6 oz sirloin topped with garlic herb butter. Served with a side of fettuccine alfredo. 26.29

ITALIAN FEAST

Choose three of the following Italian specialties and create your own personal feast: Lasagna Classico**, Cheese Ravioli**, Fettuccine Alfredo, Chicken Parmigiana, Spaghetti with Meat Sauce** or Marinara. 27.49

OVEN BAKED PASTAS

savour the season!

CHICKEN TORTELLONI ALFREDO

Asiago cheese-filled tortelloni baked in alfredo with a blend of Italian cheeses and toasted breadcrumbs, topped with sliced grilled chicken. 28.19

FIVE CHEESE ZITI AL FORNO

Oven baked blend of Italian cheeses, pasta and our signature homemade five cheese marinara. 19.29

NEW RAVIOLI CARBONARA

Cheese ravioli baked in a creamy sauce with bacon, topped with a blend of Italian cheeses. 21.29

Add Grilled Chicken 5.19

Add Crispy Chicken Fritta 4.99

Add Sautéed Shrimp 5.99

LASAGNA CLASSICO

Layers of pasta, parmesan, mozzarella, pecorino romano and homemade meat sauce, prepared fresh daily.** 21.69

AMAZING ALFREDOS

MADE FROM SCRATCH WITH SIMPLE INGREDIENTS LIKE PARMESAN, CREAM, GARLIC & BUTTER

FETTUCCINE ALFREDO

Our signature alfredo made fresh in-house every day, served over fettuccine. 20.59

Add Broccoli 3.69

SEAFOOD ALFREDO

Fettuccine alfredo tossed with sautéed shrimp and scallops. 26.79

SHRIMP ALFREDO

Fettuccine alfredo tossed with sautéed shrimp. 26.29

CHICKEN ALFREDO

Sliced grilled chicken and our signature alfredo sauce over fettuccine. 25.49



(V) Vegetarian Options (G) Made without gluten-containing ingredients. May not meet the definition of "gluten-free" because gluten-containing ingredients are prepared in our kitchen.

**Our meat sauces include pan-seared beef and Italian sausage.

CREATE YOUR OWN PASTA - \$18⁴⁹

CHOOSE A PASTA

- SPAGHETTI (V)
- RIGATONI (V)
- ANGEL HAIR (V)
- GLUTEN-FREE ROTINI (G) (V)

CHOOSE A SAUCE

- TRADITIONAL MARINARA (G) (V)
- FIVE CHEESE MARINARA (V)
- CREAMY MUSHROOM (V)
- MEAT SAUCE** (G)

ADD A TOPPING (additional price)

- MEATBALLS (3) + 4.49
- ITALIAN SAUSAGE (G) + 4.49
- CRISPY CHICKEN FRITTA + 4.99
- GRILLED CHICKEN (G) + 5.19
- SAUTÉED SHRIMP (G) + 5.99

WEEKDAY LUNCH-SIZED FAVOURITES

AVAILABLE 11 – 3 P.M. MONDAY-FRIDAY

\$13.99

NEVER-ENDING SOUP, SALAD & BREADSTICKS

Your choice of unlimited homemade soup served with famous house salad and hot breadsticks

\$14.49

SPAGHETTI With marinara or with meat sauce.**

FETTUCCINE ALFREDO Our signature alfredo made fresh in-house every morning, served over fettuccine.

EGGPLANT PARMIGIANA Hand-breaded, lightly fried and served with a side of spaghetti.

CHEESE RAVIOLI Topped with melted mozzarella and your choice of homemade marinara or meat sauce.**

FIVE CHEESE ZITI AL FORNO Oven baked blend of Italian cheeses, pasta and our signature homemade five cheese marinara.

\$15.99

SPAGHETTI & MEATBALLS (2) With meat sauce.**

LASAGNA CLASSICO Layers of pasta, Italian cheeses and our homemade meat sauce.**

CHICKEN PARMIGIANA Served with a side of spaghetti.

SHRIMP SCAMPI Lighter take on an Italian classic! Shrimp sautéed in a garlic sauce, tossed with asparagus, tomatoes and angel hair.

DESSERTS

BLACK TIE MOUSSE CAKE

Chocolate cake, dark chocolate cheesecake and creamy custard with icing. 9.69

TIRAMISU

Creamy custard and sweet cocoa over espresso-soaked ladyfingers. 9.69

SICILIAN CHEESECAKE

Ricotta cheesecake with a shortbread cookie crust, topped with fresh strawberries. 9.69

CHOCOLATE BROWNIE LASAGNA

Eight layers of rich, fudgy brownie and sweet vanilla cream cheese frosting, with a chocolate drizzle. 9.99

WARM ITALIAN DOUGHNUTS

Known in Italy as Zeppoli, our doughnuts are made to order and tossed in vanilla sugar. Served with raspberry or chocolate sauce. 9.59



STRAWBERRY CREAM CAKE

Vanilla sponge cake layered with sweet vanilla cream and topped with fresh strawberries. 9.99

FEATURED COCKTAILS



ITALIAN MARGARITA (2.75 OZ)

Inspired by the flavours of Italy, our margarita is made with Jose Cuervo Especial Silver tequila, triple sec, and topped with amaretto. 10.25

Premium with Patrón Silver - \$3.25

BLUE AMALFI (1.75 OZ)

A refreshing mix of lemonade, Blue Curacao and Smirnoff vodka, inspired by the vibrant blue waters of Italy's Amalfi coast. 8.25

ITALIAN RUM PUNCH (1.5 OZ)

Bacardi Silver rum and amaretto mixed with strawberry-passion fruit. 8.25

ANTIPASTO CAESAR (1 OZ)

Smirnoff vodka, clamato juice, and Caesar seasoning. Garnished with our signature Antipasto skewer. 9.75

SPIKED STRAWBERRY LEMONADE (1 OZ)

Strawberry-passion fruit lemonade with Smirnoff vodka, fresh mint and strawberries. 7.75

AMARETTO SOUR (1.5 OZ)

The perfect sweet-and-sour combination of amaretto, a sweet Italian liqueur, and sour mix. 7.75

STRAWBERRY BELLINI (5 OZ)

Known in Italy as a Rossini, a refreshing blend of sparkling Italian white wine and strawberry purée. 9.50

PEACH BELLINI (5 OZ)

Originating in Italy, a refreshing mix of sparkling Italian white wine and peach purée. 9.50



SANGRIAS

perfect for sharing

GREEN APPLE MOSCATO SANGRIA

Chilled moscato blended with apple purée and a splash of pineapple juice.

Pitcher (16 oz, serves 4) 29.50

Glass (4 oz) 8.50

WATERMELON MOSCATO SANGRIA

Chilled moscato blended with watermelon and a splash of ginger ale.

Pitcher (16 oz, serves 4) 29.50

Glass (4 oz) 8.50

BERRY SANGRIA

Red wine, fresh fruit and a splash of fruit juices.

Pitcher (16 oz, serves 4) 29.50

Glass (4 oz) 8.50

BEVERAGES NON-ALCOHOLIC



REFRESHING FAVOURITES NEVER-ENDING REFILLS

CLASSIC LEMONADE

RASPBERRY LEMONADE

ICED TEA

BELLINI PEACH-RASPBERRY ICED TEA

MANGO-STRAWBERRY ICED TEA

FOUNTAIN DRINKS NEVER-ENDING REFILLS



BOTTLED WATER & SODA

ACQUA PANNA SPRING 5.00

SAN PELLEGRINO SPARKLING 5.00

DAD'S ROOT BEER 4.50

HANDCRAFTED

STRAWBERRY-PASSION FRUIT LIMONATA

Lemonade, sparkling water and strawberry-passion fruit. 5.00

COFFEE

HOT COFFEE 3.85

HOT TEA 3.85

CAPPUCCINO 5.25

LAVAZZA ESPRESSO 4.75

ICED COFFEE Choose traditional, vanilla, or caramel 4.75

WINE

ENJOY MORE WITH A GRANDE POUR!



WHITE

	GLASS 6 OZ	GRANDE POUR 9 OZ	BOTTLE 750 ML
MOSCATO Primo Amore, Italy	10.50	15.75	23.00
SWEET PINK MOSCATO BLEND Confetti, Italy	12.00	18.00	23.50
SMOOTH WHITE Bodacious, Canada	9.00	13.50	29.00
SPARKLING ITALIAN WINE Zonin Prosecco, Italy	10.00	15.00	36.50
PINOT GRIGIO Cavit, Italy	11.00	16.50	37.50
SAUVIGNON BLANC Starborough, New Zealand	12.00	18.00	41.00
CHARDONNAY Longshot, California	11.00	16.50	37.50

RED

SWEET RED ROSCATO Rosso Dolce, Italy	10.50	15.75	23.00
PINOT NOIR Mark West, California	11.50	17.25	39.00
MALBEC Alamos, Argentina	12.00	18.50	41.00
MERLOT Jackson-Triggs Reserve VQA, Okanagan, BC	9.50	14.25	31.00
RED BLEND Porta Vita, Italy	9.00	13.50	23.00
CHIANTI Ruffino DOCC, Italy	11.00	16.50	35.00
CABERNET Robert Mondavi Private Selection, California	11.50	17.25	39.00



**VIEW OUR MENU
ON YOUR PHONE**

Scan using your camera app

When sharing an entrée and salad or soup, there will be an additional charge for salad and soup refills.
Not all menu items are available for To Go.

*toast
together*

\$23 WINES BY THE BOTTLE

MOSCATO
Primo Amore, Italy

SWEET PINK MOSCATO BLEND
Confetti, Italy

SWEET RED ROSCATO
Rosso Dolce, Italy

RED BLEND
Porta Vita, Italy

BEER

DRAFT SELECTIONS

BELGIAN MOON
16 oz 8.75 or 22 oz 10.00

BUD LIGHT
16 oz 6.50 or 22 oz 8.75

**PLEASE ASK YOUR SERVER ABOUT OUR
OTHER DRAFT BEER SELECTIONS**

DOMESTIC BOTTLES

KOKANEE 7.25

LABATT BLUE 7.25

COORS LIGHT 7.25

BUDWEISER 7.25

MOLSON CANADIAN 7.25

IMPORT BOTTLES

MODELO ESPECIAL 8.25

CORONA 8.25

STELLA ARTOIS 8.25

HEINEKEN 8.25

PERONI 8.25