

Weekday Lunch (11-3 P.M. Monday-Friday)

Unlimited Soup, Salad & Breadsticks

Your choice of unlimited homemade soup served with famous house salad and hot breadsticks
Weekday Lunch Special 12.29

Lunch-Sized Favourites

\$10.99

Spaghetti
with marinara
with meat sauce**

Fettuccine Alfredo
Eggplant Parmigiana

\$12.99

Cheese Ravioli
with marinara
with meat sauce**

Spaghetti & Meatballs (2)
with meat sauce**

Five Cheese Ziti al Forno

\$14.99

Lasagna Classico**
Chicken Parmigiana
Shrimp Scampi

Appetizers

Calamari

Lightly breaded and fried. Served with marinara and spicy ranch. 13.49

Lasagna Fritta

Parmesan breaded lasagna, served with alfredo and marinara sauces. 12.99

Classic Shrimp Scampi Fritta

Lightly breaded, fried and tossed in our signature scampi sauce. 13.49

Stuffed Ziti Fritta

Crispy fried ziti filled with five cheeses. 10.29

Spinach-Artichoke Dip

A blend of spinach, artichokes and five cheeses served with flatbread crisps. 12.29

Dipping Sauces for Breadsticks

Homemade marinara, alfredo or five cheese marinara.
Large 8.49 Regular 4.99

Soups & Salad

Unlimited Soup, Salad & Breadsticks

Our famous house salad, breadsticks and your choice of homemade soup.
Regular 14.99 Lunch Special 12.29 (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.

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

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

AMAZING ALFREDOS

Made from scratch with four simple ingredients: Parmesan, cream, garlic & butter

Fettuccine Alfredo

Our signature sauce is made fresh every morning. Served over fettuccine. 18.49

Chicken Alfredo

Sliced grilled chicken and our signature alfredo sauce over fettuccine. 23.49

Steak Alfredo*

Grilled 6 oz sirloin topped with garlic herb butter. Served with fettuccine alfredo. 23.99

Seafood Alfredo

Fettuccine alfredo tossed with sautéed shrimp and scallops. 24.99

Shrimp Alfredo

Fettuccine alfredo tossed with sautéed shrimp. 23.49

Dinner Entrées

Tour of Italy

Chicken Parmigiana, Lasagna Classico and our signature Fettuccine Alfredo.** 25.79

Chicken Parmigiana

A classic with our homemade marinara and a side of spaghetti. 22.79

Eggplant Parmigiana

Lightly fried, topped with marinara and melted mozzarella. With a side of spaghetti. 17.79

Lasagna Classico

Layers of pasta, parmesan, mozzarella, pecorino romano and our homemade meat sauce.** 19.49

Grilled Chicken Margherita

Topped with tomatoes, mozzarella, basil pesto and a lemon garlic sauce. Served with parmesan garlic broccoli. 23.29

Chicken & Shrimp Carbonara

Spaghetti tossed in a creamy sauce with bacon and roasted red peppers. 24.99

Five Cheese Ziti al Forno

A baked blend of Italian cheeses, pasta and our signature five cheese marinara. 17.29

Herb-Grilled Salmon

Filet grilled to perfection and topped with garlic herb butter. Served with parmesan garlic broccoli. 25.29

Shrimp Scampi

Shrimp sautéed in a garlic sauce, tossed with asparagus, tomatoes and angel hair. 23.79

Chicken Scampi

Bell peppers and red onions sautéed with chicken in a creamy scampi sauce, over angel hair. 23.49

STUFFED PASTAS

NEW Asiago Tortelloni Alfredo with Grilled Chicken

Asiago cheese-filled tortelloni baked in alfredo with a blend of Italian cheeses and toasted breadcrumbs, topped with sliced grilled chicken. 25.49

Cheese Ravioli

Topped with melted mozzarella and your choice of marinara or meat sauce.** 17.79

NEW Giant Cheese Stuffed Shells

Five shells filled with four-cheeses and topped with marinara and alfredo. 18.99

Add Grilled Chicken 4.99

Add Sautéed Shrimp 5.79

AVAILABLE EVERY DAY

\$7

Take Home Entrées

Purchase ANY Entrée then TAKE HOME one of these CLASSICS FOR JUST \$7

Spaghetti with Meat Sauce**

Fettuccine Alfredo

Five Cheese Ziti al Forno

AND NOW FOR A LIMITED TIME

NEW Stuffed Fettuccine Alfredo

Freshly prepared then chilled for your convenience

Dine-in only. No substitutions please.

\$7 Take Home entrées do not include soup, salad or breadsticks. Limited to five \$7 Take Homes per entrée. Take Home entrées are freshly prepared then chilled so they are ready to take home.

Create Your Own Pasta - Starting at \$15.99

Our kitchen. Your creation. Pasta just the way you want it!

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) +4.29

Italian Sausage (G) +3.99

Crispy Chicken Fritta +4.79

Grilled Chicken (G) +4.99

Sautéed Shrimp (G) +5.79

(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.

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

Our prices do not include any PST or GST.

Wine



ENJOY MORE WITH A GRANDE POUR!

Upgrade to a glass and a half for just \$3.00 more. It's a great value!



WHITE	GLASS (6 OZ)	GLASS AND A HALF (9 OZ)	BOTTLE 750 ML (4 GLASSES)
Moscato			
Primo Amore, Italy	9.75	12.75	22.00
Castello del Poggio, Italy	10.75	13.75	37.50
Riesling			
Chateau Ste. Michelle, Washington	9.50	12.50	33.50
Sparkling Prosecco			
Maschio, Italy	10.00	13.00	35.00
Pinot Grigio			
Cavit, Italy	10.25	13.25	36.00
Kris, Italy	11.50	14.50	40.50
Rosé			
Head to Head, Italy	10.75	13.75	30.00
Sauvignon Blanc			
Starborough, New Zealand	11.25	14.25	39.50
Chardonnay			
Chateau Ste. Michelle, Washington	12.50	15.50	44.00
La Crema, California	14.00	17.00	49.00

REDS

Sweet Red Roscato			
Rosso Dolce, Italy	10.00	13.00	22.00
Pinot Noir			
Prophecy, California	11.00	14.00	38.50
Meiomi, California	13.75	16.75	48.00
Merlot			
Beringer, California	10.75	13.75	37.50
Red Blend			
Porta Vita, Italy	8.25	11.25	29.00
Apothic, Italy	11.00	14.00	38.50
Tuscan Red Blend			
Head to Head, Italy	12.25	15.25	43.00
Chianti Classico			
Rocca delle Macie, Italy	12.50	15.50	44.00
Cabernet			
Robert Mondavi Private Selection, California	10.75	13.75	37.50
Coppola Diamond Collection, California	14.00	17.00	49.00

Beverages (non-alcoholic)

REFRESHING FAVOURITES (unlimited refills)

Lemonade Raspberry or Classic.

Iced Tea

Flavoured Iced Teas Bellini Peach-Raspberry, Mango-Strawberry or Blackberry-Pineapple.

Fountain Drinks



ITALIAN BOTTLED WATER

Acqua Panna Spring or San Pellegrino Sparkling 4.75

HANDCRAFTED

Limonatas A refreshing blend of lemonade and sparkling water. Choose kiwi-melon or strawberry-passion fruit. 4.75

Coffee

Iced Coffee Sweetened and blended with milk. Choose vanilla, caramel or traditional. 4.25

Hot Coffee 3.35

Hot Tea 3.35

FEATURED \$22.00 WINES BY THE BOTTLE



Moscato
Primo Amore, Italy
9.75 glass 22.00 bottle



Sweet Red Roscato
Rosso Dolce, Italy
10.00 glass 22.00 bottle

Cocktails

Italian Margarita (2.75 oz)

Jose Cuervo Especial Silver tequila, triple sec and amaretto. 10.75

UPGRADE TO PREMIUM WITH 1800 SILVER - \$2.50

Spiked Strawberry Lemonade (1.25 oz)

Strawberry-passion fruit lemonade with vodka, fresh mint and strawberries. 9.00

Blue Hawaiian (1.75 oz)

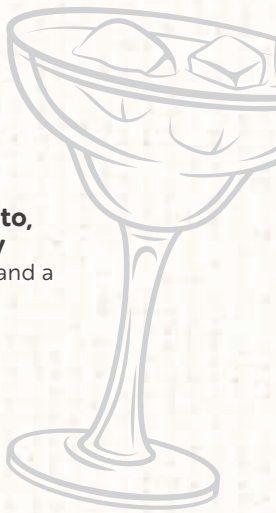
Coconut rum with Blue Curacao and pineapple juice. 9.25

Sangrias - Green Apple Moscato, Watermelon Moscato or Berry

A blend of chilled wine, fresh fruit and a splash of fruit juices.

Pitcher (16 oz, serves 4) 29.00

Glass (4 oz) 8.25



Beer

DRAFT SELECTIONS

Belgian Moon

14 oz 7.75 or 17 oz 8.75

Bud Light

14 oz 4.00 or 17 oz 7.75



DOMESTIC BOTTLED BEERS 6.75

Kokanee

Labatt Blue

Coors Light

Budweiser

Molson Canadian

IMPORT & SPECIALTY 7.75

Modelo Especial

Corona

Stella Artois

Heineken

Peroni

Desserts

Tiramisu

Creamy custard and sweet cocoa over espresso-soaked ladyfingers. 8.99

Black Tie Mousse Cake

Chocolate cake, dark chocolate cheesecake and creamy custard with icing. 8.99

Sicilian Cheesecake

Ricotta cheesecake with a shortbread cookie crust, topped with seasonal strawberry sauce. 8.99

Dolcini

Wild Berry Cheesecake, Chocolate Mousse or Strawberry White Chocolate.

Select Three 10.49 Each 3.99

Warm Italian Doughnuts

Fried doughnuts tossed in vanilla sugar. Served with raspberry or chocolate sauce. 8.99

Chocolate Brownie Lasagna

Eight layers of rich, fudgy brownie and sweet vanilla cream cheese frosting, with a chocolate drizzle. 8.99

NEW Pumpkin Cheesecake LIMITED TIME ONLY

Pumpkin cheesecake topped with caramel sauce. Served with whipped cream. 9.29

Our prices do not include any PST or GST.

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.