



## PASTA

### Gnocchi Florentine 18

Potato gnocchi, white wine cream sauce, mushrooms, spinach, and parmesan.

### Penne alla Vodka 18

Bacon, spinach and a vodka rosé sauce.

### Butternut Squash Lasagna 20

Layers of sweet butternut squash, mozzarella and ricotta cheeses.

### Linguine Pescatore 29

Mussels, clams, shrimp and scallops atop linguine with spinach and a white wine, garlic and tomato broth.

## INSALATE

### Mista 5

Mixed greens, onions, tomatoes, olives, red wine vinaigrette.

### Warm Beet 14

Mixed greens, warm sliced pickled beets, red onions, cannellini beans, goat cheese, honey dijon vinaigrette.

## ANTIPASTI

### Bruschetta 10

### Polpette alla Napoletana 12

House made meatballs with house made tomato sauce.

### Gamberi Marinara 10

Shrimp with tomatoes, garlic, pepper and white wine. With garlic toast.



## SECONDI MAINS

### Picatta di vitello 28

Breaded veal with lemon caper sauce. Garlic noodles.

### Pesce alla pomodoro 21

White fish topped with tomatoes, garlic. Rice and vegetable medley.

### Parmigiana di pollo 23

Tender breaded chicken, sauce and cheese, with spaghetti marinara.

### Pollo a la Puttanesca 25

Chicken Supreme with tomatoes, garlic, onions, olives, capers. Spagetti with marinara sauce.



## VINO BIANCO

### Lumina Pinot Grigio

From northeastern region of Italy, this well balanced wine reveals delicious notes of pear and citrus fruit and delivers a fragrant, fruity finish.

6 oz - 8 9 oz - 12 Btl - 35

## VINO ROSSO

### Ruffino Chianti

Frangrant and inviting. A ruby red colour, a fresh, fruity bouquet and a velvety, long lingering taste.

6 oz - 8 9 oz - 12 Btl - 35



## DOLCE

### Espresso

### Cappucino

### Pumpkin Spice Latte

### Caramel Macchiato



### Tiramisu Cheesecake 8

A rich, coffee-flavored cheesecake nestled on a Oreo crust and topped with a layer of espresso-enhanced white cake. We cap it off with tiramisu cream and dusted cocoa. WOW.