



TORONTO
LUNCH & DINNER

Insalate

Zuppa Del Giorno	12.99
Homemade Bread	2.99
Mista	13.99
Organic greens with cherry tomatoes, cucumbers, and with our dressing.	
Caesar	15.99
Romaine hearts with croutons, topped with parmesan with our homemade dressing.	
Della	16.99
Arugula, pears, walnuts topped with parmesan cheese with our homemade dressing.	
Gloria	17.99
Warm radicchio with sauteed mushrooms topped with goat cheese, then tossed in our homemade dressing.	
Caprese Di Bufala	27.99
Sliced tomato mozzarella di bufala, basil extra virgin olive oil with balsamic reduction.	

Antipasti

Bruschetta	17.99
Homemade bread with seasoned diced tomatoes topped with basil.	
Funghi Saltati	18.99
Sautéed mix mushrooms topped with parmesan cheese, then drizzled with balsamic reduction.	
Cozze di Gaeta	19.99
P.E.I mussels sauteed in a sauce of your choosing. white wine or tomato sauce	
Polpette	19.99
Hand rolled meatballs in our tomato sauce.	
Carciofi Romani	19.99
Sautéed artichokes with fresh herbs topped with parmesan cheese.	
Arancini	19.99
Breaded rice balls stuffed with fresh mozzarella and green peas, served with our tomato sauce.	
Gamberetti Vulcano	26.99
Sautéed shrimps in our spicy tomato sauce.	
Antipasto alla Gordon	29.99
Tiger shrimp, mushrooms, artichokes, calamari, and caprese drizzled with balsamic reduction.	
Calamari Fritti or Griglia	27.99
Deep-fried calamari with our tartare sauce. Grilled calamari with our house salad.	
Tagliere Misto	36.99
Selection of artisan Italian cured meats paired with our selection of aged cheeses. (Served for two)	

Pasta

All of our pasta is freshly crafted in house

Bucatini Amatrice Pasta, caramelized onions and pancetta in our spicy tomato sauce, topped with pecorino cheese.	23.99
Spaghetti Carbonara Pasta, pancetta, eggs, black pepper, and parmesan cheese.	25.99
Rigatoni Bolognese Pasta in our fresh meat sauce.	28.99
Pappardelle Vaticanus Pasta, mushrooms and caramelized onions in a marsala wine sauce.	27.99
Penne Cleopatra Pasta, smoked salmon and spinach in a rose sauce.	26.99
Ravioli Sasha Stuffed pasta with spinach ricotta cheese in a rose sauce.	29.99
Gnocchi Quatro Fromage Homemade dumplings in our four cheese sauce,	27.99
Mamma Laura Mamma's very own recipe, veal lasagna.	27.99
Spaghetti Frutti Di Mare Pasta, mixed seafood. In your choice of our white wine or tomato sauce.	36.99
Ravioli Al Funghi Porcini Stuffed pasta with porcini mushrooms and ricotta cheese in a truffle cream sauce.	31.99

Melanzane Alla Parmigiana	26.99
Eggplant, topped with mozzarella cheese in our tomato sauce.	
Spaghetti Barti	28.99
Pasta, with sautéed shrimp, cherry tomatoes, arugula, in an ali olio sauce.	
Fettuccine Aragosta	37.99
Pasta, with lobster in a truffle cream sauce.	
Pappardelle Montecassino	26.99
Pasta, with Italian sausage, and broccoli tossed in an ali olio sauce.	
Rigatoni Gorgonzola	24.99
Pasta, figs and roasted red peppers, in a blue cheese cream sauce.	
Linguine Veraci Vongole	31.99
Pasta, with Veraci clams, in an ali olio sauce.	
Linguine Puttanesca	25.99
Pasta, kalamata olives, anchovies, capers in spicy tomato sauce.	
Fettuccine Alfredo	26.99
Pasta in our alfredo sauce.	

Aggiunte

Add Chicken	12.99	Add Grilled Calamari	15.99
Add Salmon	15.99	Add Mussels	12.99
Add Smoked Salmon	12.99	Add Clams	14.99
Add Shrimps	14.99	Add Panchetta	9.99
Add Mixed Vegetables	9.99	Side Penne Tomato	9.99
Add Italian Sausage	9.99	Side Penne Garlic	9.99
Add Meatballs (2)	12.99		

Risotti

Osadella

Arborio rice with porcini mushrooms, and saffron, topped with parmesan.

33.99

Allo Scoglio

Arborio rice with mixed seafood in our tomato sauce.

38.99

Contorni

Piselli Verdi

Green peas sautéed with mushrooms and Italian smoked pancetta.

14.99

Spinaci In Patella

Sautéed fresh baby spinach with garlic, squeezed lemon, and extra virgin olive oil.

14.99

Patate Arrostate

Roasted potatoes with rosemary and extra virgin olive oil.

14.99

Broccoli In Patella

Fresh broccoli sautéed with garlic in extra virgin olive oil.

14.99

Rapini

Sautéed in garlic and tossed in extra virgin olive oil.

14.99

Pesce

Zuppa Di Pesce	51.99
Fresh selection of mixed seafood in our white wine or tomato sauce.	
Filetto Di Bronzino	42.99
Sea bass fillet with mixed vegetables in a lemon sauce.	
Salmone Alla Griglia	34.99
Grilled Atlantic salmon fillet, with sauteed spinach and mushrooms.	
Gamberoni Fiumicino	39.99
Grilled breaded jumbo tiger shrimp, dressed in our homemade pesce dressing. Served with our mixed house salad.	
Calamari Alla Griglia	31.99
Grilled squid, dressed in our homemade pesce dressing. Served with our mixed house salad.	

Carni

All of our Meat entrees are served with our seasoned house vegetables.

Pollo Parmigiana	29.99
Breaded chicken breast, topped with mozzarella, in our tomato sauce.	
Pollo Ripieno	31.99
Chicken supreme stuffed with goat cheese, pine nuts, and sun-dried tomatoes in a balsamic cream sauce.	
Vitello Piccata	30.99
Veal scaloppini in a lemon sauce.	
Vitello Saltimbocca	31.99
Veal scaloppini, sage, and prosciutto in a white wine reduction.	
Vitello Pavarotti	34.99
Veal scaloppini in a balsamic cream sauce with artichokes.	
Vitello Marsala	34.99
Veal scaloppini with caramelized onions and mushrooms in a Marsala sauce.	

ON THE GRILL

Agnello Alla Griglia	69.99
Grilled rack of lamb in our rosemary jus, topped with balsamic reduction.	
Filetto Vaticano	68.99
Filet Mignon with mushrooms in a truffle sauce.	