

APPETIZERS

Porchetta sliders \$ 6.99 each

- Mini ciabatta bun stacked with succulent porchetta, topped with hot or sweet peppers

Gourmet mini panini \$ 6.99 each

- Prosciutto, brie and arugula
- Hot salami, rapini and bocconcini
- Grilled red, green peppers, eggplant, yellow and green zucchini with goat cheese and spinach
- Antipasto misto, cured capocollo, sweet salami and prosciutto with bocconcini and sweet peppers

Mini rice balls \$ 1.80 each

- Risotto, tomato sauce, mozzarella cheese, egg and bread crumbs

Mini stuffed mushroom \$ 2.50 each

- Sausage, peppers, onions, parmigiana, mozzarella, eggs. (A vegetarian option is also available)

Mini frittatas \$ 2.50 each

- Eggs, mascarpone, parmigiana, parsley, bucatini pasta, prosciutto

Antipasto kabob \$ 3.50 each

- Prosciutto, melon, cherry bocconcini and cherry tomato on a bamboo skewer

Stuffed zucchini \$ 3.50 each

- With ciabatta, zucchini, parmigiana and onion stuffing

Grilled polenta \$ 1.50 each

- Crisp grilled polenta plain or add 1.50 topped with a sausage wedge and a dollop of tomato sauce

Seafood mini cups \$ 4.99 each

- Salad prepared with mini shrimp, calamari, octopus with celery and parsley in an extra olive oil dressing

CHARCUTERIE

Classic

- Italian cured meats and cheese Piave, asiago, spicy friulano, olives, soppressata, prosciutto, hot and sweet cacciatore
- small \$ 95.00 (serves 10-15) medium \$ 175.00 (serves 15 – 25) large \$ 255.00 serves (25 – 35)**

Deluxe

- Same as above with the addition of taralli, walnuts, almonds, fresh grapes, dry figs and apricots

small \$ 135.00 medium \$ 215.00 large \$ 255.00

PASTA

Meat Lasagna

- 7 layers of pure joy! Ground veal, parmigiana, pasta, tomato sauce, bechamel
- small \$ 30.00 (serves 2-3) medium \$ 70.00 (serves 6-8) large \$ 130.00 (serves 20)

Pesto Lasagna

- Brilliant, Bold & Beautiful! Bechamel, basil pesto, parmigiana, pasta, olive oil, garlic and mozzarella
- small \$ 30 (serves 2-3) medium \$ 70 (serves 6-8) large \$ 130.00 (serves 20)

Ricotta spinach Lasagna

- Fresh spinach and plenty of ricotta! Pasta, tomato sauce, ricotta, spinach, mozzarella
- small \$ 30 (serves 2-3) medium \$ 70 (serves 6-8) large/full \$ 130.00 (serves 20)

Penne alla vodka

- Classic, Creamy & Comforting! Penne pasta, garlic, tomato sauce, vodka, cream, onion, butter, pancetta
- medium \$ 55 (serves 8-10) large/medium \$ 75 (serves 15-20) large/full \$ 110 (serves 25-30)

Rigatoni Bolognese

- Hearty and packed with flavour! Rigatoni pasta, ground beef, carrots, celery, onion, garlic tomato sauce, parmigiana
- medium \$ 65 (serves 8-10) large/medium \$ 85 (serves 15-20) large \$ 120.00 (serves 20-25)

Tortellini alla panna

- Distinct and Decadent! Fresh Tortellini, cream, parmigiana, olive oil, butter, prosciutto, peas
- medium \$ 65 (serves 6-8) large/medium \$ 75 (serves 15-20) large/full \$ 120 (serves 20-25)

Manicotti pasta in a pink sauce

- Creamy, Cheesy & Comforting all rolled up in a single serving!
- Fresh lasagna pasta sheets, cream, tomato sauce, ricotta, spinach, parmigiana
\$ 2.50 each - 2 per person suggested serving

Cannelloni pasta in a simple red sauce

- Cream, Cheesy & Hearty meat filling all rolled up in a single serving! Fresh lasagna pasta sheets, tomato sauce, onion, ground pork and veal, ricotta, parmigiana
- \$ 2.50 each - 2 per person suggested serving

Eggplant parmigiana

- Layers of rich red sauce, meaty fried eggplant and melted cheese are purely satisfying! Eggplant, breadcrumbs, tomato sauce, mozzarella, parmigiana
- Small \$ 30 (serves 2-3) medium/full \$ 70 (serves 10-15) large/full \$ 130.00 (serves 20 -25)

MEAT

Porchetta

- Is Perfection! Slow roasted pork, herbs and seasoning
- Sold by the pound \$ 12.99/lb or party sizes 10 lbs \$ 140.00 (serves 20-25) 15 lbs \$ 180.00 (serves 30-35) larger sizes available

Veal parmigiana

- Tradition at its best! Veal, breadcrumbs, tomato sauce, mozzarella cheese, parmigiana, \$ 9.00 each full-size portion (very generous) or ½ size for a proper portion \$ 4.50 each

Chicken parmigiana

- A classic dish loved by all! Chicken, breadcrumbs, tomato sauce, mozzarella, parmigiana \$ 9.00 each full-size portion (very generous) or ½ size for a proper portion \$ 4.50 each

Veal marsala

- Fancy, Formal and Fantastic! Veal, flour, marsala wine, garlic, mushroom, stock, butter and shallots \$ 10.00 each full-size portion or ½ size \$ 5.00 each

Chicken marsala

- Creamy chicken smothered in goodness! Chicken, flour, marsala wine, garlic, mushroom, stock, butter and shallots \$ 10.00 each full-size portion or ½ size \$ 5.00 each

Chicken in a cream mushroom sauce

- Rich and Creamy Classic! Chicken, breadcrumbs, butter, stock and mix mushrooms \$ 10.00 each full-size portion (generous portion) or ½ size proper portion \$ 5.00 each

Roasted butterflied Chicken

- Simple but perfect! Whole chicken cut into 8 pieces perfectly seasoned with our house blend of herbs and spices \$ 18.00 each

Grilled or roasted & Sweet or spicy sausage

- Loaded with Italian allure! Sausage, sweet onion, red and green peppers with extra virgin olive oil \$ 4.99 each portion

Grilled chicken breast

- Grilled to perfection! Chicken cutlets seasoned with our house blend of herbs and spices \$ 9.50 each (generous portion) or \$ 4.75 each of ½ size proper portion

Prime Rib Roast

- Beautifully marbled, juicy, rich & tender This dish will claim center stage! AAA Canadian beef slow roasted with our house blend beef addition of herbs and spices sold by the pound comes sliced with jus ready to serve! \$ 31.00 /lb ½ lb per person suggested serving

Beef chuck Roast

- SO tender and full of flavour! Slow roasted AAA Canadian Beef with veggies and savoury herbs. sold by the pound comes sliced with jus ready to serve \$ 18.99 /lbs. ½ lbs per person suggest serving

Grilled Frenched Lamb Chop

- WoW your family and guests with a tender, juicy perfectly marinated lamb chop! Lamb, fresh herbs and spices \$ 7.50 each

Roasted whole Lamb

- Impress your crowd to the next level! Slow roasted ultra tender and wickedly deliciously seasoned with a rosemary, garlic and herb rub whole \$ 410.00 (serves 30) ½ 210.00 (serves 15) ¼ 110.00 (serves 8)

Crown of Lamb

- Fancy & Formal! Roasted to perfection with fresh herbs and spices 16 bones \$ 160 (serves 8-10) 24 bones \$ 240.00 (serves 12 -15)

VEGETABLE SIDES

Grilled veggie platter

- Packed with flavour and an array of beautiful colours this platter is perfect for a summer BBQ or as a toppings platter to accompany hot sandwiches. Grilled yellow and green zucchini, eggplant, red and green peppers, fried hot banana peppers, sauteed onion and mushrooms
small (serves 10 - 15) \$ 75 medium (serves 20 - 25) \$ 110 large (serves 30 - 35) \$130 Xlarge (serves 50) \$150.00

Roasted root veggies

- These caramelized veggies are perfect for cold weather holidays, buffets and pairing with a beautifully roasted protein. Includes carrots, sweet potato, Yukon potato, parsnips and brussels sprouts.
small (serves 6-8) \$ 45 medium (serves 10) \$ 55 large (serves 20) \$ 110

Steamed veggies

- Flavourful and tossed in a simple olive oil, garlic and parsley dressing. Carrots, green beans, broccoli and cauliflower steamed perfectly for a wonderful side of veggies for any meal.
small (serves 6-8) \$ 45 medium (serves 10 - 15) \$ 55 large (serves 20 - 25) \$ 110

Green bean salad

- Simply dressed with olive oil, garlic and parsley makes for a delightful side dish to any meal.
small (serves 6-8) \$45 medium (serves 10-15) \$ 55 large (serves 20-25) \$110.00

Farro and veggies

- Versatile and delicious! Pairs well with our famous porchetta and is an excellent main dish for vegetarians. Can be served hot or cold. Try this all-time fav and you will be hooked. Farro simmered in a vegetable stock and tossed with sauteed eggplant, green zucchini and red peppers in an olive oil parsley dressing.
small (serves 6-8) \$ 45 medium (serves 10 - 15) \$ 55 large (serves 20 - 25) \$ 80

Mediterranean potato salad

- NO mayo here! Potato lovers will go insane for our perfectly put together potato salad that makes for a tasty summer side of Yukon baby new potatoes, celery, tomatoes, olives in an olive oil chive dressing.
small (serves 6-8) \$ 45 medium (serves 10 -15) \$ 55 large (serves 20-25) \$ 80

Gourmet potato salad

- A traditional Canadian side to any summer-time BBQ feast. Baby Yukon potato with celery, parsley and mayo makes for a simple but tasty side.
small (serves 6-8) \$ 45 medium (serves 10-15) \$ 55 large (serves 20-25) \$ 80

Rapini

- Braised until perfectly tender rapini packs a punch of vitamins and flavour. Tossed in olive oil and garlic are all this veggie needs to be enjoyed.
small (serves 6-8) \$ 45 medium (serves 10-15) \$ 65 large (serves 20-25) \$ 80

Fire roasted red pepper

- Fire roasting makes for tender, smoky and delicious peppers. They add flavour and texture to a variety of dishes. Best paired with our porchetta! Julienne red peppers with olive oil, garlic and parsley dressing.
small (serves 6-8) \$ 45 medium (serves 10-15) \$ 65 large (serves 20-25) \$ 80

Hot banana peppers

- Bring on the heat, if you can take it! Sauteed in olive oil and coarse sea salt is all you need. Can be enjoyed in a sandwich or on the side of any meal.
small (serves 10-15) \$ 45 medium (Serves 30) \$ 65 large (serves 50) \$ 85

Mashed potato gratin

- Add this creamy and delicious side to any meal and it will be a fast favorite. Yukon potatoes, cream, garlic, parmigiana, panko bread crumbs.
small (serves 6-8) \$ 35 medium (serves 8-10) \$45 large (serves 15-20) \$ 80

Mashed potato gratin with truffle mushroom

- Mash and mushroom are a marvelous combination of flavours. Same ingredients as our traditional mash gratin with a hint of truffle
small (serves 6-8) \$ 45 medium (serves 8-10) \$ 55 Large (serves 15-20) \$ 90

Roasted potato

- Perfectly roasted baby Yukon potato with fresh herbs and seasoning.
small (serves 6-8) \$ 35 medium (serves 8-10) \$ 45 large (serves 15-20) \$ 80

SALADS

Grilled veggie platter

- Packed with flavour and an array of beautiful colours this platter is perfect for a summer BBQ or as a toppings platter to accompany hot sandwiches. Grilled yellow and green zucchini, eggplant, red and green peppers, fried hot banana peppers, sauteed onion and mushrooms
Small (serves 10 – 15) \$ 75 medium (serves 20 – 25) \$ 110 large (serves 30 – 35) \$130 Xlarge (serves 50) \$150.00

Italian green salad

- Pairs perfectly with all meals! Romaine, radicchio, tomato and cucumbers with olive oil, balsamic dressing.
Medium (serves 15) \$ 35 large (serves 30) \$ 55

Caesar salad

- A great Caesar classic with an Italian twist! Romain, parmigiana, ciabatta croutons with a rich and creamy Caesar dressing.
Medium (serves 15) \$ 35 Large (serves 30) \$ 55

Arugula with walnuts and goat cheese

- Fresh, Savoury and Tangy.
This tasty salad is sure to become a springtime, all-year-round, favourite. Arugula, walnut, goat cheese in an olive oil, balsamic, lemon dressing.
Medium (serves 15) \$ 45 Large (serves 30) \$ 65

Greek salad

- Romaine greens tossed with tomato, black olives and feta cheese in an olive oil and oregano dressing.
Medium (serves 15) \$ 35 large (serves 30) \$ 55

Spinach and strawberry salad

- A delicious combination of fresh spinach, strawberries and parmigiana shavings in an olive oil and balsamic dressing.
Medium (serves 15) \$ 45 Large (serves 30) \$ 65

Grilled veggie pasta salad

- Perfectly charred peppers, zucchini and eggplant tossed in pesto olive oil dressing makes for a delightful summer side dish.
Medium (serves 15) \$ 45 Large (serves 30) \$ 65

Gourmet coleslaw

- A delicious creamy coleslaw is a perfect side dish for your BBQ and summer potluck!
Medium (serves 15) \$ 55 Large (serves 30) \$ 75

DESSERTS

Cannoli – Cannoli!! Need we say more!!

- They have the perfect amounts of flavours and textures all rolled up into one tasty treat.
Comes in plain or chocolate chip. \$2.50 each

Lobster tail

- ricotta filled flaky pastry that is perfectly tender with every bite! \$ 2.50 each

Torrone biscotti

- Heaven on earth! Unique flavours of traditional biscotti with a crunch of caramel. \$ 3.00 each

Beautifully crafted cakes pre-ordered 24 hours in advance – inquire within