

THE MEATBALL

PIZZA & PASTA

Zuppe & insalata

Soup of the Day

Prepared daily with fresh ingredients; served with warm focaccia.

\$7

Summer Salad

Strawberries, toasted almonds and creamy goat's cheese on baby spinach. Olive oil and balsamic reduction.

\$11

Caesar

Romaine, focaccia croutons, cured prociutto, asiago and our own creamy Caesar dressing.

\$10

Tender Greens

Mixed greens, tomatoes, red onions and cucumbers, tossed in mango vinaigrette.

\$9

Add grilled chicken breast or shrimp to any salad \$5

Appetizers & Small Plates

For one or for the table

Bonnie and Clyde

A duo of our celebrated meatballs. Lamb & beef is partnered with chicken & double smoked bacon, on a bed of sweet bell peppers and sautéed onions. Served with marinara dipping sauce.

\$12

Calamari Fritta

Italian-herb crusted baby calamari fried to perfection and served on a bed of greens with tzatziki.

\$13

Antipasti Platter

Cured prosciutto, coppa, genoa salami and pepperoni sticks; with an assortment of Italian cheeses, and a variety of hand-selected olives and garnishes. Served with toasted focaccia chips.

\$22

P.E.I Mussels

Your choice of preparation: classic garlic & white wine butter sauce, or smoky chipotle marinara broth. Paired with homemade focaccia.

\$15

Brie & Apricot

Warm, grilled wheel of brie cheese drizzled with balsamic reduction on fresh arugula. Served with apricot compote and flatbread.

\$17

Add a grilled chicken to make a meal \$5

Bruschetta

Vine ripened tomatoes, red onions, garlic, basil, black olives and asiago cheese on focaccia. Finished with basil pesto oil.

\$11

Pasta

Gluten free pasta made with corn & rice \$5

The Meatball and Spaghetti

Meatballs so good we named the restaurant after them. Lamb & beef meatballs, roasted vegetables and our house marinara sauce, topped with shredded asiago.

\$18

Spicy Lamb & Mango Penne

Tender rotisserie lamb with sautéed sweet onions, kalamata olives and green peas served in a chunky mango mint sauce.

\$19

Wild Mushroom Gnocchi

House made Gnocchi, wild and field mushrooms, sautéed spinach and sun-dried cherries in rich gorgonzola cream sauce.

\$19

Sweet & Smoky Pork Meatballs

Our own pork, apple and sage meatballs, with celery, onions and carrots tossed in a sweet maple glaze. Served with penne.

\$18

Chicken Meatball Carbonara

House made chicken & double smoked bacon meatballs with broccoli and fresh grapes in traditional carbonara sauce. Served over fusilli.

\$19

Prosciutto Pescatore

Sautéed shrimp, Atlantic mussels and prosciutto tossed in a lemon white wine butter sauce; topped off with fresh baby arugula on a bed of linguine.

\$22

Cannelloni Bolognese

Fresh pasta stuffed with beef ragu, ricotta and cream sauce; smothered with marinara and mozzarella cheese and oven-baked. Always a classic. \$18

Smoked Salmon Cannelloni

In-house smoked salmon, red onions, spinach and ricotta cheese stuffed in fresh pasta. Finished 'al forno' with arugula-pesto cream sauce and mozzarella.

\$21

Lasagna Speciale

Beef lasagna made with roasted vegetables, house made marinara sauce, mozzarella and cheddar cheese. Baked to perfection and served with garlic bread.

\$18

Garden Vegetable Lasagna

Roasted bell pepper, zucchini, Portobello mushroom, eggplant, tomato, onion and baby spinach in our house marinara sauce; layered with mozzarella and cheddar cheese. Finished in the oven and served with garlic bread.

\$18

Garlic Bread \$6

Garlic Cheese Bread \$8

Stone-Hearth Oven Pizza

Gluten free pizza dough \$5

Don Gambino

Double smoked bacon, candied apples, baby arugula. Roasted garlic marinara base, topped with mozzarella and gorgonzola cheese.

\$18

The Boozy

Chicken, spinach and roasted garlic. Marinara base brushed with Tequila and topped with crumbled feta.

\$17

La Vita

Spicy chorizo sausage, honey glazed local ham, bacon and mozzarella on a marinara base.

\$17

The Dillinger

Genoa Salami, onions, black olives, bell peppers, tomatoes and mozzarella on a marinara base.

Drizzled with sweet balsamic vinegar.

\$18

Margherita

Diced tomatoes, mixed herbs and mozzarella cheese on a marinara base, drizzled with olive oil and topped with fresh basil.

\$16

Lil Pep

Loaded with pepperoni on a marinara base and smothered with mozzarella.

\$17

Lucky Luciano

Spicy chorizo sausage and bruschetta on a creamy Caesar base, topped with mozzarella and fresh basil.

\$17

The Gardener

Roasted pepper, zucchini, Portobello mushroom, eggplant, tomato, onion and fresh herbs on a roasted garlic marinara base with mozzarella and crumbled feta.

\$18

The Mafioso

Rotisserie lamb, red onion, black olives, pineapple, goat cheese and mozzarella on a chipotle marinara base, finished with fresh mint.

\$18

Genovese

Chicken, bacon and bell peppers on a chipotle marinara base, topped with mozzarella and drizzled with pesto basil oil.

\$17

Capone

Our renowned lamb & beef meatballs, bell pepper, mushroom and red onion on a marinara base smothered in mozzarella.

\$18

The Big Kahuna

Local ham, pineapple tidbits and mozzarella on a marinara base.

\$17

Main Entrees

Italian-inspired favourites

Chicken Parmigiana

Oven-baked, breaded chicken breast smothered in our house-made marinara sauce. Topped with mozzarella and baked to perfection, served with spaghetti.

\$23

Basa Filet

Italian-herb crusted white fish, served on walnut risotto with seasonal vegetables. Finished off with chilled raspberry chutney.

\$23

Eggplant Parmigiana

Breaded Eggplant slices smothered in our house-made marinara sauce, topped with mozzarella and finished in the oven. Served with spaghetti.

\$21

Tuscan Rubbed Rib Eye

Spiced and grilled AAA Angus rib eye finished with a gorgonzola demi glaze; served with rosemary baby potatoes and sweet bell peppers.

\$32

Grilled Atlantic Salmon

Fresh salmon fillet brushed with maple glaze. Served with rosemary baby potatoes, broccoli and puree of carrot.

\$27

Garden Veggie-balls

Mushroom and eggplant balls, served on a bed of zucchini and carrot strings. Finished with marinara sauce and served alongside roasted rosemary baby potatoes.

\$21

From the Rotisserie

Pork Loin

Served with parmesan mashed potatoes, seasonal vegetables and finished off with sweet blueberry demi.

\$24

New Zealand Leg of Lamb

Partnered with roasted rosemary baby potatoes, seasonal vegetables and topped with mint demi glaze.

\$26

Herb and Citrus Chicken

Topped with a Marsala wine compote of tomato, mushroom and olive. Served alongside creamy green pea risotto and seasonal vegetables.

\$24

Rotisserie Platter (for Two)

A generous helping of our rotisserie selections of lamb, chicken and pork, served with your choice of roasted rosemary baby potatoes or parmesan mashed potatoes and seasonal vegetables.

\$45