



THE MEATBALL

PIZZA & PASTA



Soup and Salad

Soup of the Day 6

Prepared daily using our fresh ingredients; a great start to any meal.

Spinach Salad 10

Fresh baby spinach tossed in olive oil and topped with fresh strawberries, toasted almonds and creamy goat cheese, finished with a drizzle of reduced balsamic vinegar.

Caesar Salad 10

Made with crisp romaine lettuce and our foccacia croutons, cured prosciutto and house-made Caesar salad dressing.

Tender Greens Salad 9

Tender mixed greens with tomatoes, red onions and cucumbers, tossed in mango vinaigrette.

Add chicken to any salad \$4

Add shrimp to any salad \$5

Appetizers

Risotto Balls 12

Goat cheese, maple figs and basil stuffed in hand-made risotto balls, light breaded and baked to a toasty golden brown, served atop a roasted red pepper and almond coulis.

Bonnie and Clyde 10

A sampling of our celebrated lamb and beef meatballs, and chicken and double smoked bacon meatballs, served on a bed of sweet bell peppers and sautéed onions with a roasted garlic marinara sauce for dipping.

Calamari 10

Garam Masala breaded tender baby calamari fried to perfection and served on a bed of greens with house made tzatziki sauce.

P.E.I. Mussels 14

One pound of fresh P.E.I. mussels with fresh tomatoes, banana peppers, sweet onions, feta and fresh herbs in a white wine butter sauce, served with house-made bread.

Grilled Brie 12

Wheel of Brie grilled and served with flat bread and an apricot compote and drizzled with reduced balsamic vinegar atop a baby arugula salad.

Bruschetta 9

Vine ripened tomatoes, red onions, garlic, basil, black olives and asiago on foccacia bread brushed with pesto.

Flatbread Trio 10

All three made in house. Hummus, tabouli, and baba ghanouji served with grilled pita bread.

Pasta

The Meatball and Spaghetti 16

Meatballs so good we named the restaurant after them. Lamb and beef meatballs, served over spaghetti with roasted vegetables in a marinara sauce. Always a classic.

Spicy Penne 16

New Zealand rotisserie lamb with sautéed broccoli, onions and tomatoes served in a spicy rose sauce and topped with fresh Italian herbs.

Wild Mushroom Gnocchi 16

In house made Gnocchi, wild and field mushrooms tossed with sautéed spinach and sun-dried cherries in a rich gorgonzola cream sauce.

Chicken Meatball Carbonara 16

House made chicken and double smoked bacon meatballs with broccoli and fresh grapes in a carbonara cream sauce, infused with an egg.

Seafood Linguini 19

Atlantic mussels, tiger prawns and scallops tossed with tomatoes in a pesto cream sauce.

Oven Baked Lasagna 15

Beef lasagna made with roasted vegetables, house made marinara sauce, mozzarella, cheddar and asiago cheese, baked to perfection in our oven and served with garlic bread.

*Vegetarian lasagna available upon request

Stone-Hearth Oven Pizza

Four Cheese Funguy 17

A cheese lovers pizza – two slices of each- Goat, Feta, Asiago and Mozza with mushrooms and double smoked bacon on a roasted marinara base.

The Boozy 16

Chicken, spinach and roasted garlic on a marinara base brushed with Tequila and topped with crumbled feta.

La Vita 17

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

The Sicilian 16

Prosciutto, banana peppers, caramelized onions and figs on a barbeque marinara base topped with fresh herbs and mozzarella.

Margherita 15

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

Lucky Luciano 16

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

The Gardener 16

Grilled peppers, zucchini, Portobello mushrooms, eggplant, tomatoes, and onions topped with fresh herbs on a roasted garlic marinara base with mozzarella and crumbled feta.

The “Best of Beef” 17

Cumin spiced Alberta Beef, gorgonzola and mozzarella on a marinara base topped with fresh arugula.

Firenze 16

Chicken, sundried tomatoes and mozzarella on a marinara and pesto base, topped with creamy goat cheese.

Capone 17

Our renowned lamb and beef meatballs, peppers, mushrooms and red onions on a marinara base smothered in mozzarella.

Main Entrees

Chicken Parmigiana 19

Oven baked chicken breast smothered in our house-made marinara sauce topped with asiago then baked to perfection served with spaghetti and seasonal vegetables.

Basa Filet 20

Toasted Foccacia and roasted garlic crusted white fish filet served with rosemary baby potatoes and seasonal vegetables, finished off with a fresh herb butter sauce.

Rotisserie Pork 20

Pork Loin served with Italian herb and parmesan mashed potatoes, seasonal vegetables and finished with warm fig demi compote.

Rotisserie Leg of Lamb 22

Tender New Zealand Leg of Lamb served with roasted rosemary baby potatoes, seasonal vegetables and a mint apricot glaze.

Tuscan Rubbed Rib Eye 27

Spiced and grilled AAA rib eye topped with a red wine maple demi glaze, served with rosemary baby potatoes and sautéed sweet bell peppers.

Grilled Salmon 22

Fresh salmon topped with an apricot pesto reduction, served with tabouli and seasonal vegetables.

Portobello Tower 19

A marinated Portobello cap, grilled zucchini and eggplant served in a pool of marinara, accompanied with rosemary baby potatoes, sautéed spinach, crumbled feta and finished off with a sweet balsamic reduction.

Rotisserie Chicken 21

Herb and citrus crusted Rotisserie chicken served with an apricot risotto, seasonal vegetables and finished with charred red pepper coulis.

Mixed Rotisserie for Two 39

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