

Starters

HOUSE BRUSCHETTA 2.00/PC

Toasted garlic bread, topped with fresh tomato, olive oil, basil and shaved parmigiano

ANTIPASTO MISTO 16

Prosciutto, soppressata, capicollo, grana parmigiano, buffalo mozzarella, olives, condiments, grilled focaccia

ITALIAN CHEESE BOARD 15

Pecorino, gorgonzola, fiore di latte mozzarella, grana parmigiano, house made jellies and grilled focaccia

FRESH OYSTERS 3.50/PC OR 21 FOR 1/2 DOZEN

Ask for our selections of fresh oysters, all served on crushed ice, with house made condiments

BAKED EGGPLANT PARMIGIANA 12

Layered with marinara sauce, mozzarella and parmigiano

CRISPY CRAB CAKES 14

Remoulade sauce, micro greens, avocado

GRILLED CALAMARI 16

Baby greens, aioli

BEEF CARPACCIO 14

Thinly sliced beef fillet, with baby arugula, mustard vinaigrette, olive oil, capers and shaved parmigiano

OCTOPUS CARPACCIO 16

Chilled thinly sliced poached octopus, lemon, olive oil, red onion, cherry tomatoes, micro greens, aioli

STEAMED MUSSELS 14

With white wine, garlic, lemon, herbs, olive oil, tomatoes

CRISPY AHI TUNA 18

Served rare with a sweet and spicy mango sauce, micro greens

Salads

CAESAR 9

Romaine hearts, croutons, bacon, parmigiano and creamy garlic dressing

PEAR AND BLUE CHEESE 9

Baby greens, poached pears, blue cheese, walnuts, cipollini onions, balsamic vinaigrette

CAPRESE 12

Vine ripe tomato, arugula, fiore di latte mozzarella black olives, roasted garlic, virgin olive oil and fresh basil

WARM BUTTERNUT SQUASH 9

Baby greens, spiced pecans, goat cheese, pomegranate, dried cranberries and balsamic vinaigrette

SMOKED SALMON 14

Thinly sliced in house smoked Atlantic salmon, goat cheese, toasted pine nuts, baby greens, dates, avocado, crème fraiche and crispy potato cake

ROASTED BEET, WATERMELON AND FETA 12

Baby greens, sliced almonds, roasted beets, cherry tomatoes mediterranean feta, watermelon, cucumber, honey-lime-mint vinaigrette

PROSCIUTTO, MELON, MOZZARELLA 12

Thinly sliced prosciutto, fresh canteloupe, fiore di latte mozzarella baby arugula, extra virgin olive oil, aged balsamic

add to your salad,

grilled chicken 10

grilled tiger shrimp 3/pc

grilled salmon fillet 10

Pasta

BUTTERNUT SQUASH RAVIOLI 23

Fresh sage, maple butter, walnuts and parmigiano

PENNE RUSTICA 24

Slow braised Italian sausage, tomato sauce, roasted peppers and black olives

FETTUCCHINE WITH SMOKED CHICKEN 24

House smoked chicken, mushrooms, sun dried tomatoes, white wine and cream

SPAGHETTI BOLOGNESE 22

House made meat and tomato sauce, fresh basil, parmigiano

SUMMER RISOTTO 23

Fresh sweet peas, grilled corn, cremini mushrooms, butternut squash, asparagus, roasted cherry tomatoes, Fiore Di latte mozzarella

GNOCCHI SORRENTINA 23

House made gnocchi, fresh tomato sauce, Fiore Di latte mozzarella, basil, olive oil

BEETROOT GNOCCHI 26

Sauteed shrimp, butternut squash, baby spinach, asparagus gorgonzola cream, grilled corn, walnuts, arugula

LOBSTER RAVIOLI 26

Fresh pasta filled with Canadian lobster, in a light vodka rose sauce with fresh basil

ANGELS HAIR WITH GRILLED SHRIMP 26

Julienne zucchini, cherry tomatoes, olive oil, garlic, herbs

LINGUINE PESCATORE 28

Shrimp, scallops, mussels, clams, white wine, cherry tomatoes, herbs, garlic, virgin olive oil

SEAFOOD RISOTTO 28

Shrimp, scallops, mussels, clams, lobster, cherry tomatoes, baby spinach, peas, saffron, parmesan

*Gluten free pasta available \$3.00

Entrées

ROASTED CHICKEN SUPREME 28

Dried blueberry, port wine jus, daily potato and mixed vegetables

GRILLED ATLANTIC SALMON 29

With mango salsa, risotto and mixed vegetables

VEAL SALTIMBOCCA 29

Provimi veal scallopine, topped with thinly sliced prosciutto, wild mushrooms, marsala wine sauce, daily potato and mixed vegetables

VEAL PICCATA 29

Provimi veal scallopine sauteed with fresh lemon, white wine and caper butter sauce, served with daily potato and mixed vegetables

VEAL CHOP MILANESE 34

Lightly breaded veal, fresh lemon, olive oil, charred tomato salsa, with daily potato and mixed vegetables

OSSO BUCCO 34

Slowly braised in a red wine, tomato, veal jus, served with daily potato and roasted root vegetables

CIOPPINO 38

Fresh sautéed lobster, shrimp, scallops, fish, mussels and clams in a herbed tomato, fennel, white wine broth, served with grilled focaccia

GRILLED SEAFOOD SALAD 38

Lobster, shrimp, scallop, calamari, baby greens, avocado, aioli, house vinaigrette

NEW YORK STEAK AU POIVRE 38

10 Oz Grilled CAB New York steak, with a peppercorn and red wine sauce, with daily potato and mixed vegetables

GRILLED LAMB CHOPS 42

Served with a red wine, rosemary jus, grilled tomato salsa, daily potato and mixed vegetables

GRILLED BEEF TENDERLOIN 42

8 Oz beef fillet served with a wild mushroom, marsala sauce, with daily potato and mixed vegetables

**side pasta with choice of tomato sauce
alfredo or aglio e olio \$4.00*

Pizze

MARGHERITA 21

Tomato sauce, basil, mozzarella, olive oil

SAUSAGE, RAPINE E FUNGHI 24

Crumbled Italian sausage, cremini mushrooms, rapine, black olives, mozzarella

SUMMER GRILLED VEGETABLE 23

Pesto, grilled zucchini, eggplant, peppers, red onion, asparagus, black olives, fiore di latte mozzarella and goat cheese

DIAVOLA 24

With spicy sopressata, green calabrese olives, tomato sauce, mozzarella

PROSCIUTTO ARUGULA E PARMIGIANO 26

Thinly sliced prosciutto, mozzarella, tomato sauce shaved parmigiano, arugula, olive oil

FIG AND GORGONZOLA 25

Caramelized onions, maple cured double smoked bacon, figs, mozzarella, gorgonzola, arugula, aged balsamic

QUATTRO CARNE

marinara sauce, Italian sausage, copa prosciutto, sopressata, bacon, mozzarella, arugula

**Please make us aware of any food allergies*

** Gluten free pizza crust 3.00*

**18% gratuity will be automatically added to groups of 6 people or more*

*Head Chef - Michel Fronteddu
chefmichel@timone.ca*