

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, baby greens

GRILLED CALAMARI 16

With baby greens, aioli

BEEF CARPACCIO 14

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

STEAMED MUSSELS 14

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

OCTOPUS CARPACCIO 16

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

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, fiore di latte mozzarella, arugula, 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 19

Fresh sage, maple butter, walnuts and parmigiano

PENNE RUSTICA 21

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

FETTUCCINE WITH SMOKED CHICKEN 22

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

SPAGHETTI BOLOGNESE 21

House made meat and tomato sauce, fresh basil, parmigiano

SUMMER RISOTTO 21

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

GNOCCHI SORRENTINA 21

House made gnocchi, fresh tomato sauce, fiore di latte mozzarella, basil, olive oil

BEETROOT GNOCCHI 24

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

LOBSTER RAVIOLI 24

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

ANGELS HAIR WITH GRILLED SHRIMP 24

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

LINGUINE PESCATORE 26

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

SEAFOOD RISOTTO 26

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

*Gluten free pasta available \$3.00

Entrées

ROASTED CHICKEN SUPREME 24

Dried blueberry and port jus, daily potato and mixed vegetables

STEAK FRITZ 28

8 Oz CAB N.Y steak, with fresh cut fries and sautéed mushrooms

VEAL MILANESE 24

Lightly breaded veal scallopine, fresh lemon, olive oil, served with daily potato and mixed vegetables

VEAL SALTIMBOCCA 29

Provimi veal, topped with thinly sliced prosciutto, wild mushroom, marsala wine sauce, with 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

GRILLED ATLANTIC SALMON 24

With mango salsa, served with risotto and mixed vegetables

CIOPPINO 34

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

GRILLED SEAFOOD SALAD 34

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

GRILLED LAMB CHOPS 32

Served with a red wine, rosemary jus, grilled tomato salsa 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, soppressata, 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
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