

Starters, Salads

HOUSE BRUSCHETTA 2.00/PC

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

MINISTRONE SOUP 8

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

CAPRESE SALAD 12

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

CAESAR 10

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

PEAR AND BLUE CHEESE 10

Baby greens, poached pears, blue cheese, walnuts, tomatoes, cucumber, balsamic vinaigrette

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, chive aioli

BEEF CARPACCIO 14

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

STEAMED MUSSELS MARINARA 12

white wine, garlic, herbs, tomato sauce

BEEF, SQUASH AND QUINOA SALAD 10

Baby greens, roasted beets, quinoa, spiced pecans, butternut squash, goat cheese, pumpkin seeds, dried cranberries honey-dijon vinaigrette

SMOKED SALMON 12

Thinly sliced in house smoked Atlantic salmon, potato rosti toasted pine nuts, baby arugula, red onion, avocado, dates and goat cheese

Pasta Pizza and Entrees

LOBSTER RAVIOLI 26

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

FETTUCCINE WITH SMOKED CHICKEN 24

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

PENNE RUSTICA 24

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

PROSCIUTTO MARGHERITA PIZZA 26

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

PIZZA CON CARNE 26

With tomato sauce, sopressata, Italian sausage, double smoked bacon, mozzarella, red onions, black olives

GRILLED ATLANTIC SALMON 29

With mango salsa, risotto and mixed vegetables

CIOPPINO 38

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

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

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

GNOCCHI POUTINE RAGU 23

House made gnocchi, slow braised beef short rib ragu, mozzarella and baked

GRILLED VEGETABLE PIZZA 23

Tomato sauce, grilled zucchini, eggplant, peppers, roasted garlic, red onion, black olives, mozzarella and goat cheese

MARGHERITA PIZZA 21

Tomato sauce, basil, mozzarella, olive oil

NEW YORK STEAK 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

ROASTED CHICKEN SUPREME 28

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

*Please make us aware of any food allergies

*Gluten free pasta and pizza available \$3.00

Head Chef - Michel Fronteddu
chefmichel@timone.ca