

Starters

HOUSE BRUSCHETTA 2.00/PC

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

CHARCUTERIE 21

Prosciutto, soppressata, Genoa salami, capicollo, grana parmigiano, fiore di latte, mixed olives, grilled focaccia, condiments

ITALIAN CHEESE BOARD 16

Pecorino, gorgonzola, grana parmigiano, fiore di latte mozzarella, 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, chive aioli

BEEF CARPACCIO 14

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

PROSCIUTTO E MELONE 12

Thinly sliced prosciutto draped over fresh cantaloupe

Salads

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

CAPRESE 12

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

HOUSE SMOKED TROUT SALAD 12

Baby greens, potato salad, red onion, avocado, capers

SUMMER HOUSE SALAD 10

Baby greens, grilled peaches, spiced pecans, grilled corn, goat cheese, dried cranberries, honey-dijon vinaigrette

GRILLED MUSHROOM SALAD 12

Grilled fresh oyster and shiitake mushrooms, baby greens, shaved truffled pecorino, toasted pine nuts, balsamic vinaigrette

*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

DUCK, WILD MUSHROOM AND LEEK RISOTTO 24

Fresh wild mushrooms, leeks, tender morsels of duck confit, parmesan cheese, cherry tomatoes, peas, fresh basil

LOBSTER RAVIOLI 27

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

ANGELS HAIR WITH GRILLED SHRIMP 26

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

LINGUINE PESCATORE 29

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

GNOCCHI POUTINE RAGU 24

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

JUMBO SEAFOOD RAVIOLI 29

With morsels of fresh lobster, tiger shrimp, scallops vodka rose sauce, topped with mozzarella and baked

*Gluten free pasta available \$3.00

Entrées

ROASTED CHICKEN SUPREME 28

fresh apricot, ginger chutney, daily potato and mixed vegetables

STEAK FRITZ 32

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

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 sautéed with fresh lemon, white wine and caper butter sauce, served 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

DUCK CONFIT 28

Tender morsels of duck confit and crispy duck leg, with a port wine, fig jus and potato rosti

GRILLED SEAFOOD SALAD 38

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

NEW YORK STEAK 38

10 Oz Grilled 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

VEAL CHOP MILANAISE 34

Panko crusted tenderized 12 oz veal chop, fresh lemon, herbs and olive oil, with daily potatoes 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

**Side pasta with choice of tomato sauce alfredo or aglio e olio \$5.00*

Pizza

MARGHERITA 21

Tomato sauce, basil, mozzarella, olive oil

PIZZA PRIMAVERA 22

Basil pesto sauce, grilled eggplant, zucchini, peppers, red onion, black olives, goat cheese, mozzarella

FIG AND GORGONZOLA 24

With fresh figs, caramelized onions, double smoked bacon, mozzarella, gorgonzola, aged balsamic and arugula

TRUFFLED FUNGHI 24

With wild mushrooms, caramelized onions, truffled cream sauce mozzarella, truffled pecorino

DIAVOLA 24

With sopressata, green calabrese olives, chili oil, roasted garlic, tomato sauce, mozzarella

PROSCIUTTO ARUGULA E PARMIGIANO 26

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

GRILLED CHICKEN, RAPINE E FUNGHI 24

Tender grilled chicken, grilled wild mushrooms, rapine, basil pesto, black olives, mozzarella

CARNE 24

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

**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*