

PASTA**RIGATONI ALLA VODKA**

fresh rigatoni, pancetta, black peppercorn in a rich creamy tomato vodka sauce

LASAGNA BOLOGNESE

layers of pasta and tomato meat sauce

LASAGNA PARMIGIANA

layers of pasta, eggplant, basil, fresh tomato sauce

LASAGNA VEGETARIAN

layers of pasta, vegetables and tomato sauce

MANICOTTI RICOTTA AND SPINACH

your choice of sauce

PASTA AL FORNO

with or without meat

CHEESE STUFFED TORTELLINI ESTATE

grilled vegetables, chicken breast sauteed in a white wine sauce

RISOTTO AGLI ASPARACI E GORGONZOLA

carnaroli rice with asparagus, creamy gorgonzola cheese and parmigiano reggiano cheese

RISOTTO PORCINI MUSHROOMS**SPAGHETTI CAMPAGNOLA**

sundried tomatoes, leeks, oyster mushrooms, chopped tomatoes tossed in a cream and pernod sauce

LINGUINE ALLO SCOGLIO

clams, mussels, shrimp, scallops in a light garlic wine and basil tomato sauce

PENNE AL POMODORO

penne tossed in a fresh cherry and basil tomato sauce

ORECCHIETTE RAPINI E SALSICIA**EGGPLANT PARMIGIANA****MEAT****BEEF TENDERLOIN****GRILLED ANGUS BEEF STEAK****BRAISED SHORT RIBS****GRILLED FRENCH CUT VEAL CHOP****DIJON MUSTARD PEPPERCORN CRUSTED BEEF STRIPLOIN****ROASTED VEAL RIBEYE WITH WILD MUSHROOM****PRIME RIB****CHICKEN PICCATA**

white wine lemon sauce

STUFFED CHICKEN SUPREME

breast stuffed with sun dried tomato, spinach, goat cheese and mushroom

CHICKEN CORDON BLEU**OVEN ROASTED RABBIT****OSSO BUCO****FRESH ONTARIO ROASTED RACK OF LAMB**

2 bones per person

BRAISED LAMB SHANK**SLOW ROASTED PORCHETTA****ROASTED SAUSAGE, POTATOES AND SWEET RED PEPPERS****TRIPPA WITH POTATOES****CHICKEN PARMIGIANA****VEAL PARMIGIANA****VEAL SALTIMBOCA**

topped with prosciutto, sage in a light white wine sauce

FISH**ZUPPA DI PESCE**

clams, mussels, calamari, shrimp, scallops in a tomato, white wine sauce

FRITTURA DI PESCE

calamari, shrimp

GRIGLIATA MISTA

lobster tail, tiger shrimp, scallops, calamari grilled with fresh herbs, lemon and olive oil

BLACKENED SEA BASS**GRILLED ATLANTIC SALMON****BACALA**

fried with onions, hot pepper and olives

GRILLED JUMBO TIGER SHRIMP**OVEN BAKED TILAPIA****ZUPPA DI BACALA**

in a rich tomato sauce with olives and capers

BROILED LOBSTER TAILS

(4 ounce)



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It's All Good