

ANTIPASTI

FORMAGGI E SALUMI \$27

Chef's choice of 3 salami, 2 cheese, served with pickles, condiments and homemade flatbread.

ARANCINI DI ASPARAGI \$12

Traditional Italian risotto balls stuffed with asparagus, smoked fior di latte served with asparagus sauce.

OLIVE MISTE \$10

Marinated warm olives served with homemade crostini.

POLPETTE \$17

Traditional Italian meatballs and spicy San Marzano tomato sauce served with homemade grilled crostini.

CALAMARI FRITTI \$19

Deep-fried calamari lightly dusted in flour is served with horseradish aioli.

CALAMARI ALLA GRIGLIA \$19

Grilled calamari served with mixed greens, olives, capers, tomato salsa and balsamic glaze.

GAMBERI ALLA GRIGLIA \$17

Grilled shrimp, Italian bomba, citrus dressing.

COZZE \$16

Mussels from P.E.I sautéed in white wine and spicy tomato broth served with homemade grilled crostini.

INSALATE

CESARE \$15

Romaine hearts, crispy prosciutto, herbed croutons, shaved parmigiano and homemade caesar dressing

CAVOLO NERO \$15

Kale, green apple, goat cheese, pumpkin seeds and champagne vinaigrette

BURRATA \$19

Ripe tomatoes, fresh basil, olive oil and balsamic reduction.

RUCOLA \$15

Arugula, warm wild mushrooms, cherry tomatoes, shaved pecorino and honey balsamic vinaigrette

PRIMI

TONNARELLI CACIO E PEPE \$18

Homemade tonnarelli, white truffle paste, black pepper sauce and pecorino cheese

RIGATONI ALLA NORMA \$18

Rigatoni, San Marzano tomato sauce, eggplants, basil and salted ricotta

GNOCCHI AL POMODORO \$18

Homemade potato gnocchi, San Marzano tomato sauce and ricotta cheese.

TAGLIATELLE ALL'AGNELLO \$22

Homemade tagliatelle, lamb ragu, and pecorino cheese

CASARECCE AL POLLO \$22

Casarecce pasta, grilled chicken, roasted red peppers, pesto cream sauce with pine nuts, and parmigiano reggiano

RIGATONI AI GAMBERI \$23

Rigatoni, tiger shrimps, mascarpone cheese and cognac rose sauce

MAFALDE ALL'ARAGOSTA \$29

Mafalde pasta with lobster, oyster mushrooms, mascarpone cheese and white wine rose sauce

TAGLIATELLE AL CINGHIALE \$22

Homemade tagliatelle with braised wild boar, oyster mushrooms and parmigiano reggiano

TONNARELLI DEL TIRRENO \$28

Homemade tonnarelli, P.E.I. mussels, tiger shrimp, scallops and calamari with light white wine tomato sauce

TAGLIATELLE AL SALMONE \$24

Homemade tagliatelle, smoked salmon, snap peas, vodka cream sauce and fresh dill

RISOTTI

FUNGHI \$24

Carnaroli rice, served with wild mushrooms, white wine, shaved parmigiano and white truffle oil

FRUTTI DI MARE \$29

Carnaroli rice, served with calamari, scallops, PEI mussels, tiger shrimp and light white wine tomato sauce

POLLO \$25

Carnaroli rice, served with grilled chicken, red peppers, spinach, white wine and shaved parmigiano



MONTE BIANCO

PIZZA + PASTA

SECONDI

SALMONE \$30

Pan-seared salmon fillet served with grilled fennel, fingerling potatoes and lemon garlic butter sauce

GALLETTO \$26

Pan-seared chicken supreme served with garlic mashed potatoes, seasonal vegetables and supreme sauce.

COSTATA DI AGNELLO \$36

Grilled rack of lamb, served with mashed potatoes, seasonal vegetables and a red wine demi-glace

BISTECCA \$35

10 oz. striploin steak, served with mashed potatoes, grilled fennel, asparagus and red wine demi-glace

SCALOPPINE AL MARSALA \$28

Pan-seared veal scaloppine cooked in a marsala wine, served with wild mushrooms, fingerling potatoes, and seasonal vegetables.



PIZZE ROSSE

MARGHERITA D.O.P. \$18

Crushed San Marzano tomatoes, fior di latte and fresh basil

MARINARA \$16

Crushed San Marzano tomatoes, garlic, oregano, fresh basil and olive oil

PEPPERONI \$20

Crushed San Marzano tomatoes, pepperoni, fior di latte and fresh basil

NAPOLETANA \$19

Crushed San Marzano tomatoes, oregano, anchovies, capers, kalamata olives, garlic, preserved chillies and fresh basil

MONTE \$24

Crushed San Marzano tomatoes, fior di latte, homemade sausage, pepperoni, nduja sausage, garlic, oregano and fresh basil.

VESUVIO \$21

Crushed San Marzano tomatoes, deep-fried eggplant, fior di latte, garlic, fresh basil, oregano and salted ricotta

PAISANO \$22

Crushed San Marzano tomatoes, grilled chicken, sun-dried tomatoes, caramelized onions, fior di latte and fresh basil

DIAVOLA \$21

Crushed San Marzano tomatoes, spicy soppressata, fior di latte, preserved chillies and fresh basil

AGNELLO \$23

Crushed San Marzano tomatoes, grilled lamb, rapini, fior di latte, garlic, oregano, preserved chillies and fresh basil

VERDURE \$20

Crushed San Marzano tomatoes, fior di latte, wild mushrooms, spinach, garlic, sun dried tomatoes and grilled red onions

PIZZE BIANCHE

FUNGHI \$20

Fior di latte, wild mushrooms, black truffle and roasted garlic

BUFALINA \$22

Buffalo mozzarella, prosciutto di Parma, cherry tomatoes, arugula and shaved parmigiano reggiano

PESTO \$22

Fior di latte, grilled chicken, basil pesto, caramelized onions, roasted red peppers and goat cheese

ANATRA \$22

Fior di latte, duck confit, red wine poached pears, and walnuts

FICHI \$21

Fior di latte, mascarpone, figs, spack and crushed pistachios, drizzled with honey

SALMONE \$23

Fior di latte, smoked salmon, fried capers, grilled red onions and dill

MAIALINO \$22

Fior di latte, pulled pork, and grilled red onions

