



Caffé Italiano

Insalata Antipasti e Zuppe

Caesar Salad

Romaine, parmesan, croutons, pistachio
Caesar dressing and sunflower Seeds

\$14/1400pts

Italian Wedding Soup

Tender meatballs, simmered in a fragrant
chicken stock, with fresh vegetables

\$9/900pts

Cozze Al Vino Bianco

Fresh P.E.I. Mussels, White wine sauce,
and tomato concasse

\$16/1600pts

Seasonal Chef's Soupe du Jour

Please ask your server for today's featured soup

\$9/900pts

Antipasto Salad

Leafy greens, balsamic grilled tomato, sundried
tomatoes, toasted pine nuts, bocconcini,
artichokes, and marinated olives

\$14/1400pts

Chef's Artisanal Formaggio Pizza

\$18/1800pts

Each additional item \$2/200pts

Pepperoni, sopressata, funghi, onions, peppers, and tomatoes.

Prosciutto \$3/300pts

Salumii E Formaggi

Cured Italian Meats & Cheeses, jams, spiced
nuts, pickled vegetables and crostini

\$34/3400pts

Bruschetta Al' Italiana

Diced tomato, garlic, olive oil, and
parmesan dusted Italian bread

\$11/1100pts

Calamari Fritti

Lightly dusted crispy fried squid,
with roasted garlic and lime aioli

\$16/1600pts

Contorni

Funghi Saltati

\$9/900pts

Sweet Corn & Zucchini Parmesan Fritters (6)

\$9/900pts

Eggplant Parmesiana

San Marzano and toasted mozzarella

\$9/900pts

Fingerling Potatoes

\$7/700pts

Roasted Garlic & Parmesan French Fries

\$10/1000pts

Pasta

Lasagna Bolognese

San Marzano tomatoes, béchamel,
buffalo mozzarella & beef ragu

\$27/2700pts

Handmade Ricotta & Wild Mushroom Ravioli

Prosecco cream and black italian truffle oil

\$30/3000pts

Handmade Fresh Sundried Tomato Fettuccine

crispy pancetta, roasted artichokes, chicken breast,
arriabatta sauce and parmigiano

\$29/2900pts

Frutti Di Mare

Fresh mussels, clams, squid, blacktiger shrimp,
linguini pasta and arrabiatta sauce

\$37/3700pts

Osso Bucco Milanese

Creamy parmesan and truffle polenta, veal shank,
lemon gremolata, crispy shallots and natural jus

\$34/3400pts

Pesce e Carne

Chicken Marsala

Capellini aglio e olio, vino, pomodori secchi

\$31/3100pts

Fresh Catch of the Day

Please ask your server about our fresh catch

\$34/3400pts

Tuscan Beef Tenderloin

Fire charred 8oz AAA local cut fillet, and pernod butter

\$49/4900pts

12oz AAA Ribeye Steak

Micro water creast salad and compound porcini butter

\$54/5400pts

**Add Grilled
4 oz Lobster Tail**

\$13/1300pts

**Add 4 Little Neck
Clams Scampi**

\$9/900pts

**Add 2 Jumbo
Shrimp Scampi**

\$12/1200pts

Add Fresh PEI Mussels
Vino, fresh tomatoes, and garlic

\$9/900pts



Caffé Italiano

WINE LIST

Sparkling Wine

Terre Gaie Prosecco | *Italy*
\$13 | - | \$55

Rosé

Peller Family Reserve Rose | *VQA Ontario*
\$9 | \$12 | \$38

White Wine

Trius Sauvignon Blanc | *VQA Ontario*
\$9 | \$12 | \$38

Wayne Gretzky Pinot Grigio | *VQA Ontario*
\$10 | \$13 | \$45

Terre Gaie Pinot Grigio | *Italy*
\$11 | \$14 | 48

Kim Crawford Sauvignon Blanc | *NZ*
\$14 | \$19 | \$65

Coastal Vines Chardonnay | *USA*
\$14 | \$19 | \$50

Red Wine

Trius Cabernet Sauvignon | *VQA Ontario*
\$9 | \$12 | \$38

Luigi Righetti Valpolicella Classico | *Italy*
\$11 | \$14 | \$48

Sinopie Chianti | *Italy*
\$12 | \$15 | \$50

Septima Malbec | *Argentina*
\$13 | \$16 | \$55

Kingston Shiraz | *Australia*
\$13 | \$16 | \$55

Hahn Pinot Noir | *USA*
\$12 | \$15 | \$50

Tom Gore Cabernet Sauvignon | *USA*
\$14 | \$19 | \$65

BY THE BOTTLE

Sparkling Wine

Peller Ice Cuvee | *VQA Ontario*
\$75

Dom Perignon | *France*
\$450

Blu Giovello Prosecco | *Italy*
\$60

Veuve Cliquot | *France*
\$185

Rosé

Trius Brut Rose | *VQA Ontario*
\$65

Peller Family Reserve Rose | *VQA Ontario*
\$38

Red Wine

J. Lohr Los Osos Merlot | *USA*
\$75

Capitel de Roari Amarone | *Italy*
\$120

Caymus Cabernet Sauvignon | *USA*
\$200