

## Starters

### **Bruschetta**

4 pieces of toasted garlic bread topped with seasoned diced tomato. 3.95

### **Garlic Bread with Cheese**

6 pieces of toasted garlic bread with melted mozzarella cheese. 3.95

### **Antipasto Platter**

Prosciutto, salami, roasted red peppers, grilled vegetables, olives and nuggets of aged Parmigiano Reggiano.  
Sm (feeds 2) 19.95 Lg (feeds 4-6) 39.95

### **Minestrone**

A hearty all natural vegetable soup loaded with a mixed variety of fresh vegetables. 4.95

### **Stracciatella**

Chicken broth with cappellini pasta, an egg and parmigiano cheese. 4.95

---

## Salads

### **Garden Salad**

Baby greens, romaine, radicchio and tomato served with our balsamic or house vinaigrette. Sm 4.50 Lg 7.50  
(add grilled chicken 4.29)

### **Greek Salad**

Topped with goats milk feta, olives, and red onion, served with our balsamic or house vinaigrette. Sm 5.50 Lg 8.50  
(add grilled chicken 4.29)

### **Porcellino Salad**

Baby greens, roasted red peppers, grilled marinated zucchini and eggplant and shavings of Parmigiano Reggiano, with balsamic vinaigrette. Sm 7.95 Lg 10.95

### **Caesar Salad**

Crisp romaine, tossed in our creamy caesar dressing, oven baked croutons and shavings of aged Parmigiano Reggiano. Sm 5.50 Lg 8.50  
(add grilled chicken 4.29)

### **Tomato Salad**

Fresh ripened tomato, seasoned with extra virgin olive oil, oregano and basil. 6.95  
(add tuna 2.00)

---

## Pasta Entrées

All Pasta entrées come served with fresh Calabrese bread.  
Add meatballs to any pasta for 1.00 each or a homemade sausage for only 2.50.

### **Penne alla Vodka**

Penne pasta tossed in our tomato basil cream sauce, with a dash of vodka. 8.95

### **Penne alla Bolognese**

Meatsauce made from thick cut lean ground beef, slow simmered with vine ripened tomatoes. 8.95

### **Spaghetti Pescatore**

(Regular or Whole Wheat)

Our hand cut spaghetti, tossed with tiger shrimp, king crab, and baby clams in a tomato wine sauce. 14.95

### **Lasagna**

Layers of fresh pasta with lean ground meatsauce, mozzarella and parmigiano. 8.50

### **Tortellini Rosé**

Meat filled pockets of pasta tossed in our tomato basil cream sauce. 10.95

### **Gnocchi**

Potato dumplings served in tomato basil sauce. 9.95  
(Also available with rosé sauce)

### **Ravioli Alfredo**

Cheese filled half moon shaped pasta in a light cream sauce with parmigiano cheese. 10.95

### **Penne Arrabbiata**

Penne pasta tossed in our exclusive spicy scotch bonnet hot pepper tomato sauce. 8.95

---

## Entrées

### **Veal Parmigiana**

A lightly breaded tender veal cutlet.  
Baked in tomato sauce with melted mozzarella.  
Served with penne al pomodoro. 12.95

### **Chicken Parmigiana**

A lightly breaded boneless skinless chicken breast.  
Baked in tomato sauce with melted mozzarella.  
Served with penne al pomodoro. 12.95

### **Lemon Shrimp**

Black tiger shrimp sautéed in a zesty lemon  
and white wine sauce.  
Served with a choice of garden or caesar salad. 14.95

### **Veal Napolitana**

A lightly breaded veal cutlet, baked in tomato sauce.  
Served with a side garden or caesar salad. 9.95

### **Chicken Napolitana**

A lightly breaded boneless skinless chicken breast,  
baked in tomato sauce.  
Served with a side garden or caesar salad. 9.95

---

## Sandwiches

Served on a Calabrese bun.

### **Veal**

Lightly breaded and simmered in tomato sauce.  
Naturally tender. 6.25  
Toppings - red peppers, mushrooms, hot peppers,  
mozzarella 0.75 each

### **Chicken**

Lightly breaded skinless chicken breast. 6.25  
Toppings - red peppers, mushrooms, hot peppers,  
mozzarella 0.75 each

### **Grilled Vegetable**

Roasted peppers, marinated grilled zucchini,  
and eggplant. 6.95  
Toppings - lettuce, tomato 0.50ea. Provolone 1.00

### **Meatball**

Hand rolled and oven baked meatballs. 6.25  
Toppings - red peppers, mushrooms, hot peppers,  
mozzarella 0.75 each

### **Prosciutto Crudo**

Dry cured ham, aged a minimum of 18 months,  
thinly sliced. 5.95  
Toppings - lettuce, tomato 0.50ea. Provolone 1.00

---

## Dessert

### **Tirami Su**

Our 3rd generation family recipe made with real  
mascarpone cheese. Light and creamy. 5.95

### **Tartufo**

A classic chocolate and zabajone ice cream ball  
rolled in cocoa. 4.95

### **Chocolate Gelato**

2 scoops of chocolate gelato. 4.95

### **Lemon Sorbetto**

2 scoops of lemon sorbetto. 4.95

## Soft Beverages

### Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale,  
Club Soda, Tonic water 1.50

**Spring Water** 1.50

**Nestea** 1.95

### Juices

Apple, Orange, Cranberry, Fruit Punch,  
Tomato, Clamato. 1.95

### Italian Pop

Brio. 1.95

Gassosa. 1.95

San Pellegrino Aranciata. 2.25

San Pellegrino Limonata. 2.25

### San Pellegrino Waters

Small mineral water. 1.95

Large mineral water. 5.95

Large Acqua Panna spring water. 5.95

## Caffè

**Cappuccino** 2.95

**Lactose Free Cappuccino** 3.95

**Latte** 3.50

**Lactose Free Latte** 4.50

**Espresso** 1.95

**Espresso Macchiato** 2.25

**Mokaccino** 3.95

**Lactose Free Mokaccino** 4.95

**Colombian Coffee** 1.25

**Tea** 1.25

## Wine

### House Wine

**Red - Citra Montepulciano D'Abruzzo**

**White- Citra Trebbiano D'Abruzzo**

**3oz taster** 3.95

**5oz glass** 5.95

**1/4 litre** 8.95 (a glass and a half)

**1/2 litre** 14.95 (three glasses)

**750ml bottle** 21.95

### Imported red wine \*By the bottle\*

**Folonari Valpolicella** 375ml 15.95

**Folonari Valpolicella** 750ml 29.95

**Chianti Ruffino** 750ml 36.95

**Chianti Melini** 750ml 34.95

**Masi Amarone** 750ml 88.95

**Masi Campofiorin** 750ml 42.95

### Imported white wine \*By the bottle\*

**Folonari Soave** 750ml 29.95

**Verdicchio** 750ml 24.95

## Beer

### Domestic

Blue, Canadian, Coors Light, Budweiser. 3.95

### Imported

Peroni, Moretti, Heineken, Corona. 4.95

## Spirits and Liqueurs

1/2 oz 4.95

**Bacardi Rum**

**Gordon's Dry Gin**

**Absolute Vodka**

**Canadian Club Whiskey**

**Johnnie Walker Red**

1 oz

**Vecchia Romagna Brandy** 5.95

**Remy Martin VSOP** 9.95

**Grand Marnier** 6.95

**Grappa** 6.95

1/4oz 4.95

**Campari**

**Amaro Lucano**

**Amaretto Disaronno**

**Frangelico**

**Ramazotti Sambuca**

**Strega**