

MINESTRA GIORNO

Our Chef's house-made soup of the day.
(ask your server for daily selection)

8oz Cup \$5 16oz Bowl \$7.75

FUNGHI ALLA CREMA

A rich, homemade cream soup with a blend of five different mushrooms.

8oz Cup \$5 16oz Bowl \$7.75

MINESTRA POMODORO

Our house-made cream of tomato, feta and basil soup.

8oz Cup \$5 16oz Bowl \$7.75

INSALATA CESARÉ

Romaine lettuce, croutons, house-made dressing garnished, and shredded parmesan cheese (add chicken \$6, shrimp \$6)

Starter size \$7 Meal size \$10

INSALATA MEDITERRANEA

Calamata olives, feta cheese, cucumbers, tomatoes, and onions tossed with virgin olive oil, red wine vinegar, and oregano.

Starter size \$7 Meal size \$10

INSALATA SELVAGGIA

Field greens, cucumbers, red onion, and tomato wedges with a balsamic vinaigrette dressing. (add a 6oz grilled Salmon filet \$9)

Starter size \$7 Meal size \$10

ZUCCHINA NASTRO CON POLLO

Thinly sliced Zucchini ribbons; like "pasta" then tossed with, cherry tomatoes, fresh basil and goat cheese with pan seared chicken breast. With a light white balsamic vinaigrette. \$17.50

INSALATA SPINACI CON GAMBERI

Fresh baby spinach topped with nine pan seared jumbo tiger shrimp, sliced red onion, halved cherry tomatoes and crispy fried prosciutto; all tossed in a balsamic vinaigrette. \$17.50

INSALATA SPINACI CON FRAGOLA

Fresh spinach with strawberries, slivered almonds and crumbled goat cheese, finished with a poppy seed vinaigrette.

Starter size \$7.50 Meal size \$11

INSALATA ARANCIA

Mixed greens, romaine lettuce, tossed with mandarin orange, dried cranberries, walnuts and cucumbers, honey Dijon dressing.

Starter size \$7 Meal size \$10

INSALATA CAPRESE

Sliced fresh tomatoes layered with sliced bocconcini and drizzled with extra virgin olive oil and fresh basil \$11

INSALATA TUSCANO CON POLLO

Grilled chicken breast with a Tuscan blend of lettuces tossed with mandarin orange slices, dried cranberries, and cucumbers in a honey Dijon dressing, topped with crumbled feta cheese. \$17.50

INSALATA BARBABIETOLA CON SALMON

Fresh spring mix with honey glazed red beets, walnuts and goat cheese. Tossed in a honey Dijon dressing and topped with a grilled filet of Atlantic salmon. \$18.50

ASPARAGI (NEW)

Asparagus spears wrapped in prosciutto ham with sautéed shallots in a lemon white wine butter sauce. With a garnish of mixed greens with a light white balsamic vinaigrette. \$13.50

ARANCINI (NEW)

Panko breaded Arborio rice balls stuffed with Bolognese. Topped with a chunky tomato, garlic and basil sauce. \$13

CALAMARI FRITTI CON PEPPERONE

Calamari and roasted red peppers dusted with flour and deep-fried. Served with an aioli mayo. \$13.50

BRUSCHETTA

Fresh baked French bread with diced tomatoes, oregano, olive oil, and garlic cooked in our brick oven. \$9.75

MOZZARELLA FRITTA

Thick wedges of Italian mozzarella lightly breaded and deep-fried. Served on a pool of rose sauce with a side of mixed greens tossed in a balsamic vinaigrette. \$13.50 (Extra piece \$5)

COZZE ALLA SICILIANA

A large bowl of P.E.I. mussels with garlic, onions, diced tomatoes, white wine and tomato sauce. Served with fresh baked bread for dipping. Great for sharing. \$18

GAMBERI DIAVOLO (NEW)

Pan seared jumbo tiger shrimp in a cayenne butter sauce with a garnish of mixed greens. \$14.50

POLPETTA

Three of our large parmesan infused veal meatballs served in a pool of tomato sauce and topped with a slice of bocconcini cheese. \$13.50 (add extra meatballs \$3.50 each)

SCACCIA É AGLIO

Thin crust pizza brushed with garlic herb butter then topped with parmesan cheese, crisp prosciutto ham, and mozzarella. Cut into thin strips and served with an aioli dip. \$15

ESCARGOT DI FUNGHI

Escargot and fresh mushrooms sautéed with diced onions in a white wine herb butter sauce. Served over toasted crostinis. \$14

BRUSCHETTA CON BOCCONCINI

Fresh sliced French bread brushed with EVOO and garlic. Topped with fresh diced tomatoes, oregano and crushed chili peppers. Toasted with slices of Bocconcini cheese and red onion. \$11

COZZE ALLA GORGONZOLA

Large bowl of P.E.I. mussels in a rich gorgonzola cream sauce. Served with Fresh baked bread for dipping. Great for sharing. \$19

ANTIPASTO PLATTER

A large platter with a selection of cured salami and meats, various cheeses, and several types of olives. Served with freshly baked garlic toasted crostinis, a grainy mustard and bruschetta mix. \$25 (Great for 2-3 people to share)

MEAT

PAPPARDELLE CON MANZO (NEW)

Pappardelle noodles with a braised beef short rib ragu. Diced tomatoes, sautéed mushrooms, onions, and demi-glace. \$18

SPAGHETTI CON POLPETTE

Spaghetti with 3 large parmesan infused veal meatballs in a fresh herb tomato sauce. \$15 (add extra meatballs \$3.⁵⁰ each)

RIGATONI SALSICCIA

Rigatoni noodles, spicy Italian sausage, red peppers, green peppers and red onion all in house-made tomato sauce. \$17

SPAGHETTI CON BOLOGNESE

Spaghetti tossed with our homemade meat sauce. \$17 (baked with cheese add \$3)

TORTELLINI ALLA PANNA

Your choice of veal or cheese stuffed tortellini with mushrooms in choice of cream, tomato, or tomato cream sauce. \$15

CANNELLONI

A mixture of ground veal and ground beef with fresh herbs, and mozzarella cheese stuffed into two pasta tubes. Your choice of cream, tomato, or tomato cream sauce. \$14

RAVIOLI CON BRIE (NEW)

Double cream Brie stuffed ravioli, tossed with julienned snow peas and spicy capicola ham in a garlic cream sauce. \$18

LASAGNA DEL GIORNO

A large piece of our homemade lasagna. \$17

FETTUCCINE ALLA CONTADINA

Fettuccine noodles tossed with smoked chicken, spinach, and mushrooms in a rich parmesan cream sauce. \$18

Our chefs will try to accommodate all of your dietary concerns. We can modify many of our pasta dishes' ingredients to accommodate our gluten sensitive guests or those with allergy concerns.
Corn noodles (gluten free) can be substituted into most dishes for \$2.⁵⁰

SEAFOOD

LINGUINE MARINARA

Linguine with shrimp, scallops, mussels, and Pollock in a rich tomato sauce. \$17 (no substitutions)

PAGLIA É FIENO DI MARE

Spinach and regular fettuccine with sea scallops, tiger prawns, diced tomatoes, and julienne snow peas in a cream sauce. \$19

RAVIOLI D'ASTICE CON LANGOUSTINES

Large lobster stuffed ravioli tossed with Langoustines ("baby lobster"), in roasted red pepper cream sauce with fresh basil. \$23

CAPELLINI AGLIO CON GAMBERI (NEW)

Cajun dusted Jumbo tiger shrimp with Angel hair pasta tossed with garlic, crushed chili flakes and olive oil. \$17

PENNE AL DIAVOLO

Penne with grilled chicken, rock shrimp, and fresh diced tomato in a spicy cayenne cream sauce. \$18

LINGUINE MISCUGLIO

Linguine tossed with a medley of Bistro shrimp, sliced chicken, and crumbled Italian sausage with Roasted peppers, onions and zucchini in a Cajun cream sauce. \$18 (no substitutions)

FARFELLE CON GAMBERI É CAPPESANTE

Jumbo tiger shrimp & scallops dusted with Cajun seasoning. sautéed with julienne peppers, mushrooms and onions in a garlic cream sauce. Served over bow tie pasta. \$20

VEGETARIAN

BUCATINI ALLA SORRENTINA (NEW)

Bucatini noodles with a fresh basil tomato, cream sauce and Fior Di Latte \$15

FETTUCCINE ALL' ALFREDO

Fettuccine noodles with a creamy, parmesan cheese sauce. \$13

GNOCCHI DI SPINACI (NEW)

Hand made spinach gnocchi tossed with sliced mushrooms, diced tomatoes and spinach in a tomato sauce. \$15

RAVIOLI DI FUNGHI (NEW)

Wild mushroom and garlic stuffed ravioli in a truffle oil and garlic butter sauce with shallots. \$15

FUSILLI CON SPINACI

Fusilli tossed with fresh spinach, roast garlic, mushrooms, in a fresh tomato sauce. \$12

CAVATAPPI AI QUATTRO FORMAGGIO (NEW)

Cavatappi noodles tossed with a four cheese (fontina, gorgonzola, marscapone, parmesan) cream sauce and baked with parmesan \$15

STROZZAPRETI SOFFRITO (NEW)

Strozzapreti noodles tossed with a vegetable soffrito, smoked paprika and ricotta cheese. \$15

ADD ANY OF THESE EXTRAS TO YOUR MEAL:

EXTRAS

PROTEINS & CHEESE	
Chicken breast	\$6
Italian sausage	\$6
6 oz salmon filet	\$9
Veal meatballs	\$3. ⁵⁰ ea.
Baked with cheese	\$3
Corn noodles (gluten free)	\$2. ⁵⁰

ADD-ONS	
Garlic toast (2 pieces)	\$3. ⁵⁰
Side of cream sauce (8oz)	\$3
Side of tomato sauce (8oz)	\$2
Side of meat sauce (8oz)	\$6
Side of vegetables	\$3
Sautéed mushrooms	\$3

All of our sandwiches are served on your choice of homemade French bread or Focaccia bread. Served with your choice of caesar salad, selvaggia salad, soup, fries, penne with tomato sauce, or penne with cream sauce. (Sweet potato fries can substituted for \$2)

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S**PANINO CON POLLO GRIGLIATO**

Grilled chicken with provolone cheese, lettuce, tomato, and a pesto mayonnaise. \$16

SHORT RIB SANDWICH

Braised Alberta short ribs shredded and served on sourdough bread with sautéed onions and Brie. Served with Au Jus. \$17

PANINO ITALIANO

Spicy capicola ham, soppressata salami, genoa salami with provolone and mozzarella cheeses, served on choice of bread with a roasted red pepper puree. \$15

BISON BURGER

8oz bison burger topped with slices of cheddar, mozzarella and provolone cheese, lettuce, tomato, onion, and roasted red pepper mayo. Served on fresh baked bun with fries. \$16
(note: bison meat is very lean and best served at med-well)

PANINO CON POLLO É PROSCIUTTO

Grilled chicken topped with prosciutto ham, mixed greens, and a roasted red pepper mayo. \$17

PANINO CON BISTECCA

Grilled New York Striploin with mushrooms, onion, and a demi-glâce sauce. \$18

PANINO POLLO AFFUMICATO

Shredded smoked chicken, sliced cheddar cheese with an apple cider mayo and barbecue sauce. Served on toasted choice of bread. \$17

PANINO POLPETTA

Three of our house-made meatballs topped with Fior-Di-Latte mozzarella and tomato sauce. \$15

PANINO PARMIGIANA

Breaded chicken breast with capicollo ham, mozzarella, and tomato sauce. \$16

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A**POLLO GRIGLIATO**

Sliced chicken, mozzarella cheese, feta cheese, and tomato sauce. \$17

SPINACI É BOCCONCINI

Fresh tomato slices, fresh spinach, Spanish onion, garlic, mozzarella and bocconcini cheese with tomato sauce. \$15

MARGHERITA

Fresh tomato sauce, mozzarella cheese, and fresh basil. \$14

CAPRICCIOSA

Mushrooms, capicollo ham, mozzarella cheese, green peppers, artichoke hearts, and black olives with tomato sauce. \$16

POLLO É BARBECUE

Grilled chicken, caramelized onions, roasted red peppers, mozzarella cheese, and a southwest chipotle barbeque sauce. \$17

POLLO PICCANTE

Blackened chicken with bacon, spinach, mozzarella and alfredo sauce. \$17

ROSARIO

Spicy Sicilian sausage, sliced mushrooms, mozzarella cheese, and a spicy tomato sauce. \$16

SICILIANA

Prosciutto and capicollo ham with sun-dried tomatoes, Spanish onion, mozzarella cheese, and tomato sauce. \$17

VEGITARIANO

Cherry tomatoes, red onion, mozzarella cheese and crumbled goat cheese with pesto sauce. \$15

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S**POLLO ALLA CREMA**

A boneless breast of chicken topped with a rich garlic cream sauce, served with linguine in tomato sauce and vegetables. \$19

VITELLO LIMONE

Veal scaloppini with mushrooms in a lemon butter sauce. Served with linguine in tomato sauce and vegetables. \$20

SALMONE CON SPINACI

A 6 oz fillet of Atlantic Salmon pan seared on a bed of sautéed baby spinach & shallots, drizzled with a tarragon infused cream sauce. Served linguine in tomato sauce and vegetables. \$21

MANZO CON BOSCAIOLO (NEW)

A 6 oz "AAA" New York striploin with mushrooms and diced tomatoes in a red wine demi-glâce sauce. Served with potatoes and vegetables. \$20

POLLO TOSCANO

A chicken breast pan seared with bistro shrimp, cherry tomatoes and shitake mushrooms in a lemon white wine butter sauce. Served with linguine in tomato sauce and vegetables. \$21

VITELLO MARSALA

Veal scaloppini pan seared with mushrooms in a Marsala wine cream sauce. Served with Linguine in tomato sauce and vegetables. \$20

POLLO PARMIGIANA

A breaded chicken breast topped with a slice of spicy capicollo ham, mozzarella cheese, and tomato sauce. Served with penne in a cream sauce and vegetables. \$19

TIRAMISU

Lady finger biscuits infused with Torrisi espresso and then layered with imported Mascarpone cheese and garnished with Belgian chocolate shavings. Specialty of the house. \$7.⁵⁰

SALTED CARAMEL PANNA COTTA

Features hazelnut chocolate ganache topped with a light salted house-made caramel Panna Cotta over top. \$8

ITALIAN ICE CREAM, GELATO AND SORBET

Choose from the following flavours of Pinocchio's finest: Madagascar vanilla, strawberry, chocolate, salted caramel mango sorbet, saspberry sorbet. \$7

CHOCOLATE BROWNIE SUNDAE

This moist, chewy brownie is topped with a layer of sweet dulce de leche caramel and even more brownie pieces. Then topped with two scoops of Pinocchio salted caramel ice cream and whipped cream. \$8

CHOCOLATE ALMOND TORTE 

Two layers of moist almond chocolate torte cradle a creamy almond filling. Topped with a chocolate almond mousse. (*Gluten Free, yet delicious*) \$8

WARM GINGER CARAMEL SPICE CAKE

Moist ginger spice cake chock full of diced apples; heated and topped with a sinful caramel sauce with whipped cream. \$7.⁵⁰
(*A la mode add \$2*)

CHEESECAKES AND TORTES

A selection of cheesecakes and tortes. Ask your server for our daily selections.

FRESH FRUIT NY CHEESECAKE

Jumbo sized New York style cheesecake enhanced with a subtle vanilla flavor. Served in a pool of fruit coulis and topped with fresh berries. \$8.⁵⁰

HAZELNUT TORTA

Alternating layers of hazelnut cake, hazelnut cream and chocolate cream, topped with praline hazelnuts. \$8

TARTUFO Two choices: \$7_{ea}

Both are served on a bed of shaved Belgian Chocolate with a quenelle of sorbet as a garnish.

- ① Rich chocolate ice cream stuffed with raspberry sorbet rolled in a Dutch Cocoa powder
- ② Coconut ice cream stuffed with mango sorbet and rolled in toasted coconut.

PASTA FEAST SUNDAYS

Join us on Sundays for our pasta feast. Five types of pasta with various sauces served family style on large platters for only

\$12.95 per person

(minimum 2 people to order. Available for dine in only at this price)

SUNDAY BRUNCH MENU

SERVED SUNDAYS 11:00AM-2:30PM

IN ADDITION TO OUR REGULAR LUNCH MENU

BACON AND EGGS

Three slices of bacon & two eggs prepared to your liking. Served with Italian potatoes browns and two slices of toast. \$11.⁵⁰

SAUSAGE AND EGGS

Three pork sausages & two eggs prepared to your liking. Served with Italian potatoes and two slices of toast. \$11.⁵⁰

VANILLA & STRAWBERRY FRENCH TOAST

Three slices of vanilla cinnamon French toast topped with fresh sliced strawberries and crème anglaise. \$13

FRITTATA

An Italian style baked omelette, 3 eggs, spinach, feta cheese, tomatoes, and sautéed onions. Served with Italian potatoes and two slices of toast. (please allow extra time) \$13

SICILIAN EGGS BENEDICT

Two eggs with choice of prosciutto cotto, spicy Italian sausage or capicola ham on toasted English muffin with Hollandaise sauce and sliced tomato. Served with Italian potatoes. \$15

OMELETTE

A three egg omelette with mixed cheese and choice of two fillings. Served with Italian potatoes and two slices of toast.

choose two toppings: *sausage, bacon, prosciutto ham, capicola ham, baby shrimp, green onions, spinach, mushrooms, tomatoes or peppers.* \$12

STEAK & EGGS

A six ounce sirloin steak and two eggs prepared to your liking. Served with Italian potatoes and two slices of toast. \$17

MIMOSAS

INDIVIDUAL MIMOSA -La Marca Prosecco with orange juice. \$6

MAKE YOUR OWN MIMOSA -A 187ml bottle of La Marca Prosecco with 9oz of orange juice. (makes 2-3 drinks) \$13