

## SOUPS

**MINISTRA 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 house-made cream soup with a blend of  
five different mushrooms.

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

**MINISTRA POMODORO**

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

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

## SALADS

**INSALATA CESARÉ**

Romaine lettuce with croutons and house-made dressing and  
shredded parmesan cheese

**Starter size \$7 Meal size \$10.50**

**INSALATA SELVAGGIA**

Field greens, cucumbers, red onion, and tomato wedges with a  
balsamic vinaigrette dressing.

**Starter size \$7 Meal size \$10.50**

**INSALATA ARANCIA**

Mixed greens, romaine lettuce, mandarin orange slices, dried  
cranberries, walnuts and cucumbers in a honey Dijon dressing.

**Starter size \$7.50 Meal size \$11**

**INSALATA MEDITERRANEA**

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

**Starter size \$7.50 Meal size \$11**

**INSALATA SPINACI CON GORGONZOLA (NEW)**

Fresh spinach with strawberries, gorgonzola cheese, bacon pieces  
and candied pecans. Topped with a citrus vinaigrette.

**Starter size \$8 Meal size \$12**

**INSALATA CAPRESE**

Sliced fresh tomatoes layered with sliced bocconcini cheese and  
fresh basil, drizzled with extra virgin olive oil. \$12

(Add grilled chicken breast \$6, sautéed black tiger shrimp \$6, or a 6 oz grilled Salmon filet \$10 to any of our salads)

## MATERIAL

**ZUCCHINA NASTRO CON POLLO**

Zucchini thinly sliced into ribbons; like "pasta" with cherry  
tomatoes, fresh basil and goat cheese and pan seared chicken  
breast. All dressed in a light white balsamic vinaigrette. \$18

**INSALATA TUSCANO CON POLLO**

A 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. \$18

## SALADS

**INSALATA SPINACI CON GAMBERI**

Fresh baby spinach topped with nine pan seared black tiger  
shrimp, sliced red onion, halved cherry tomatoes and crispy  
fried prosciutto; all tossed in a balsamic vinaigrette. \$18

**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 6oz filet of Atlantic salmon. \$19

## APPETIZERS

**ARANCINI CON FONTINA (NEW) **

Panko breaded Arborio rice balls stuffed Fontina cheese and  
fresh peas. Served with tomato sauce and crispy basil. \$13

**ARANCINI CON BOLOGNESE (NEW)**

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

**CALAMARI FRITTI CON PEPPERONE**

Calamari and roasted red peppers deep fried, served with an  
aioli mayo. \$13.50

**GAMBERI DIAVOLO**

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 (Extra meatballs \$3.50 each)

**BRUSCHETTA CON BOCCONCINI **

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

**BRUSCHETTA **

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

**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

**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)

**ESCARGOT DI FUNGHI**

Escargot and fresh mushrooms sautéed with diced onions in a  
white wine herb butter sauce. Served over toasted crostinis. \$13

**COZZE ALLA SICILIANA**

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

**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)

Double the meat and cheese \$12 Double the olives \$6

MEAT

**FETTUCCIA (NEW)**

Fettuccia noodles tossed with chicken, sun-dried tomatoes, spinach and Asiago cheese in a smoked paprika cream Sauce. \$20

**SPAGHETTI CON BOLOGNESE**

Spaghetti topped with our house-made meat sauce. \$18

**RIGATONI SALSICCIA**

Rigatoni noodles with spicy Italian sausage, red peppers, green peppers and red onion all tossed in our house-made tomato sauce \$18

**LASAGNA DEL GIORNO**

A large piece of our house-made beef lasagna. \$19  
*(baked with cheese add \$3)*

**TORTELLINI ALLA PANNA**

Your choice of veal or cheese stuffed tortellini with mushrooms in your choice of cream, tomato, or tomato cream sauce. \$16

**CANNELLONI**

A mixture of ground beef with fresh herbs stuffed into three large pasta tubes and baked with mozzarella cheese. Your choice of sauces: cream, tomato, or tomato cream sauce. \$19

**RAVIOLI CON BRIE**

Double cream Brie stuffed ravioli, tossed with julienned snow peas and spicy capicola ham in a garlic cream sauce. \$19

**SPAGHETTI CON POLPETTE**

Spaghetti with four large parmesan infused veal meatballs in a fresh herb tomato sauce. \$19 *(Extra meatballs \$3.<sup>50</sup> each)*

**PIATTO ASSORTITO**

The chef's choice of two half servings of pasta on one plate. Ask your server for the daily selection. \$17 *(Not available Sundays)*

**FETTUCCINE ALLA CONTADINA**

Fettuccine noodles tossed with our house-made smoked chicken, fresh baby spinach and mushrooms in a rich parmesan cream sauce. \$20

SEAFOOD

**PENNE AL DIAVOLO**

Penne with grilled chicken, bistro shrimp and fresh diced tomato in a cayenne cream sauce. \$20

**CAPELLINI AGLIO CON GAMBERI**

Cajun dusted black tiger shrimp with Angel hair pasta tossed with garlic, crushed chili flakes and olive oil. \$19

**LINGUINE MARINARA**

Linguine with scallops, shrimp, mussels, and Basa in a tomato sauce. \$19 *(No substitutions)*

**PAGLIA É FIENO DI MARE**

A combination of regular and spinach fettuccine tossed with sea scallops, black tiger shrimp, diced tomatoes, and julienne snow peas in a rich cream sauce. \$21

**LINGUINE MISCUGLIO**

Linguine with a medley of Bistro shrimp, sliced grilled chicken, and crumbled Italian sausage with roasted peppers, onions and zucchini in a spicy Cajun cream sauce. \$20 *(No substitutions)*

**FARFELLE CON GAMBERI É CAPPESANTE**

Black tiger shrimp and scallops dusted with Cajun seasoning, sautéed with julienne peppers, mushrooms and onions in a garlic cream sauce with bow tie noodles. \$22

**RAVIOLI D'ASTICE CON LANGOUSTINES**

Large lobster stuffed ravioli tossed with Langoustines ("baby lobster"), in a roasted red pepper cream sauce with fresh basil. \$25

VEGETARIAN

**CAVATAPPI AI QUATTRO FORMAGGIO **

Cavatappi noodles tossed with a four cheese (fontina, gorgonzola, marscapone, parmesan) cream sauce and baked with parmesan \$17

**FETTUCCINE ALL' ALFREDO **

Fettuccine noodles with a rich, creamy, parmesan cheese cream sauce. \$14

**RAVIOLI DI FUNGHI **

Wild mushroom and garlic stuffed ravioli in a truffle oil and garlic butter sauce with shallots. \$17

**GNOCCHI DI SPINACI **

Hand made spinach gnocchi tossed with sliced mushrooms, diced tomatoes and spinach in a tomato sauce. \$17

**FUSILLI CON SPINACI **

Fusilli tossed with fresh spinach, roast garlic, sliced mushrooms, diced tomatoes, and tomato sauce. \$13

**BUCATINI ALLA SORRENTINA **

Bucatini noodles with a fresh basil tomato, sliced garlic, cream sauce and Fior Di Latte \$16

**EXTRAS**

**Add any of the following proteins to any of our pastas:**

*Grilled chicken breast \$6 | spicy Italian sausage \$6 | garlic sautéed shrimp \$6 | or grilled salmon filet \$10*

Our chefs will try to accommodate all of your dietary concerns. We can modify many of our pasta dishes' ingredients and sauces to accommodate our gluten sensitive guests or those with allergy concerns.

Corn noodles (gluten free) can be substituted into most of our dishes for \$2.<sup>50</sup>

- S I C I L I A N P I Z Z A**
- POLLO GRIGLIATO**  
Sliced chicken, mozzarella cheese, feta cheese, and tomato sauce. \$18
  - POLLO É BARBECUE**  
Grilled chicken, caramelized onions, roasted red peppers, mozzarella cheese, and a southwest chipotle barbecue sauce. \$18
  - CAPRICCIOSA**  
Mushrooms, capicollo ham, mozzarella cheese, green peppers, artichoke hearts, and black olives with tomato sauce. \$17
  - SPINACI É BOCCONCINI**  
Fresh tomato slices, fresh spinach, Spanish onion, garlic, mozzarella cheese and bocconcini cheese with tomato sauce. \$16
  - POLLO PICCANTE**  
Blackened chicken with bacon, spinach, mozzarella and Alfredo sauce. \$18
  - MARGHERITA**  
Fresh tomato sauce, mozzarella cheese, and fresh basil. \$14
  - VEGITARIANO**  
Cherry tomatoes, red onion, mozzarella cheese and crumbled goat cheese with pesto sauce. \$16
  - ROSARIO**  
Spicy Sicilian sausage, sliced mushrooms, mozzarella cheese, and a spicy tomato sauce. \$17
  - SICILIANA**  
Prosciutto and capicollo ham with sun-dried tomatoes, Spanish onion, mozzarella cheese, and tomato sauce. \$18

All entrees and pastas are served with house-made fresh baked French and Focaccia breads. Extra virgin olive oil and Balsamic vinegar dip \$0.50

- M A I N C O U R S E S**
- COTOLETTA (NEW)**  
A grilled 14oz frenched double bone in pork chop stuffed with goat cheese, sun-dried tomatoes and spinach. Served with potatoes and vegetables. \$32
  - MANZO CON BOSCAIOLO**  
A 10 oz “AAA” New York striploin with mushrooms and diced tomatoes in a red wine demi-glace sauce. Served with potatoes and vegetables. \$33
  - VITELLO MARSALA**  
Veal scaloppini pan seared with sliced mushrooms in a Marsala wine cream sauce. Served with linguine in tomato sauce and vegetables. \$29
  - POLLO ALLA CREMA**  
Two chicken breasts pan seared in a rich garlic cream sauce. Served with linguine in tomato sauce and vegetables. \$27
  - MERLUZZO CON SPINACI (NEW)**  
8 oz fillet of Pacific Cod wrapped in Prosciutto and pan seared. Served on a bed of sautéed spinach with lemon and capers. Served with linguine in tomato sauce and vegetables. \$28
  - POLLO PARMIGIANA**  
Two lightly breaded chicken breasts topped with spicy capicollo ham, mozzarella, fresh basil and tomato sauce then baked. Served with cream penne and vegetables. \$28
  - VITELLO LIMONE**  
Veal scaloppini pan seared with sliced mushrooms in a lemon butter sauce. Served with linguine in tomato sauce and vegetables. \$29
  - POLLO CAPRESE (NEW)**  
Two chicken breasts stuffed with sliced roma tomato, bocconcini cheese, and fresh basil topped with a balsamic reduction. With linguine in tomato sauce and vegetables. \$28
  - PAPPARDELLE CON ARAGOSTA**  
Pappardelle noodles (large ribbon pasta) tossed with lobster, langoustines (“baby lobster”), baby spinach and mushrooms in a white wine cream sauce with parmesan cheese. Served with vegetables. \$30

**ALLERGY ALERT:**

Please note: Not all of our ingredients are listed. If you have any allergy concerns please inform your server.

Entrees can be split for a additional charge of \$3.<sup>50</sup> and will receive full portion of potatoes or pasta and vegetables on both plates.

**ADD ANY OF THESE EXTRAS TO YOUR MEAL:**

<b>A D D - O N S</b>	Corn noodles ( <i>Gluten free</i> )	\$2. <sup>50</sup>	Garlic toast ( <i>2 pieces</i> )	\$3. <sup>50</sup>
	Baked with cheese	\$3	Side of cream sauce (8oz)	\$3
	Veal meatballs	\$3. <sup>50</sup> ea.	Side of tomato sauce (8oz)	\$2
	Chicken breast	\$6	Side of meat sauce (8oz)	\$6
	Italian sausage	\$6	Side of vegetables	\$3
	6oz grilled salmon	\$10	Side of sautéed mushrooms	\$3

Parties of 8 or more will have an automatic gratuity of 17% added to the bill.

P  
A  
N  
I  
N  
O  
  
S  
A  
N  
D  
W  
I  
C  
H  
E  
S

All of our sandwiches are served on your choice of homemade French bread or Foccacia 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)

**PANINO CON POLLO GRIGLIATO**

Grilled chicken with provolone cheese, lettuce, tomato, and a pesto mayonnaise. \$17

**PANINO PARMIGIANA**

Breaded chicken breast with a slice of capicollo ham, mozzarella, and tomato sauce. \$17

**PANINO POLPETTA**

Three of our house-made meatballs topped with Fior-Di-Latte mozzarella and tomato sauce. \$16

**PANINO ITALIANO**

Assorted Italian meats with provolone and mozzarella cheeses, served on choice of bread with a roasted red pepper puree. (served cold) \$16

**PANINO CON POLLO É PROSCIUTTO**

Grilled chicken topped with prosciutto ham, mixed greens, and a roasted red pepper mayo. \$18

**PANINO CON BISTECCA**

Grilled 6oz New York Striploin with sautéed mushrooms and onions, in a demi-glâce sauce. \$20

**SHORT RIB SANDWICH**

Braised Alberta short ribs shredded and served on sourdough bread with sautéed onions and Brie. Served with Au Jus. \$18

**PANINO POLLO AFFUMICATO**

Shredded smoked chicken and sliced cheddar cheese with an apple cider mayo and barbecue sauce. Served on toasted choice of bread. \$18

**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)

D  
E  
S  
S  
E  
R  
T  
S**WARM GINGER CARAMEL SPICE CAKE**

Moist ginger spice cake with finely diced apples; heated and topped with a sinful caramel sauce with whipped cream. \$8 (A la mode add \$2)

**ITALIAN ICE CREAM, GELATO AND SORBET**

Choose from the following flavours of Pinocchio's finest: Madagascar vanilla, strawberry, chocolate, salted caramel mango sorbet, raspberry sorbet. \$7.50

**SALTED CARAMEL PANNA COTTA**

Features hazelnut chocolate ganache topped with a light salted house-made caramel Panna Cotta over top. \$8.50

**CHOCOLATE BROWNIE SUNDAE**

This moist, chewy brownie is topped with a layer of sweet dulce-de-leche, caramel and even more brownie pieces. Served with Pinocchio's salted caramel ice cream and whipped cream. \$8.50

**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) \$8.50

**TIRAMISU**

Lady finger biscuits infused with Torrisi espresso, layered with Mascarpone cheese and served parfait style. Garnished chocolate shavings. Specialty of the house. \$8

**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: \$8<sup>ea</sup>

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.

We proudly serve  **pinocchio**  
ICE CREAM

**CONNECT WITH US ON SOCIAL MEDIA**

**OR EMAIL US AT:** [sicilianpasta@hotmail.com](mailto:sicilianpasta@hotmail.com)