

SOUPS

MINISTRA GIORNO

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

8oz Cup \$4.⁹⁵ 16oz Bowl \$7.⁵⁰

FUNGHI ALLA CREMA

A rich house-made cream soup with a blend of
five different mushrooms.

8oz Cup \$4.⁹⁵ 16oz Bowl \$7.⁵⁰

MINISTRA POMODORO

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

8oz Cup \$4.⁹⁵ 16oz Bowl \$7.⁵⁰

SALADS

INSALATA CESARÉ

Romaine lettuce with croutons and house-made dressing and
shredded parmesan cheese. (Add chicken \$6 or shrimp \$6)

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

INSALATA ARANCIA

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

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 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 CAPRESE

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

MEALS

ZUCCHINA NASTRO CON POLLO

Zucchini thinly sliced into ribbons; like "pasta" then tossed with
pan seared chicken breast, halved cherry tomatoes, fresh basil
and goat cheese. All dressed in a light white balsamic
vinaigrette. \$17

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

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. \$17

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. \$18

APPETIZERS

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

CALAMARI FRITTI CON PEPPERONE

Calamari and roasted red peppers deep fried, served with an
aioli mayo. \$13

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 (Extra meatballs \$3.⁵⁰ each)

BRUSCHETTA

Fresh baked French bread with diced tomatoes, oregano, olive
oil, and garlic cooked in our brick oven. \$9.⁵⁰

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 (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. \$17

GAMBERI DIAVOLO (NEW)

Pan seared jumbo tiger shrimp in a cayenne butter sauce with a
garnish of mixed greens. \$14

ARANCINI (NEW)

Panko breaded Arborio rice balls stuffed with Bolognese.
Topped with a chunky tomato, garlic and basil sauce. \$12

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. \$10.⁵⁰

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. \$14.⁵⁰

ESCARGOT DI FUNGHI

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

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.
\$18

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's,
a grainy mustard and bruschetta mix. \$24 (Great for 2-3 people to share)

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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. \$18

RIGATONI SALSICCIA

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

LINGUINE AGLIO CON POLLO

Linguine with chicken, spinach and mushrooms tossed in extra virgin olive oil, crushed chilies and garlic. \$16

FETTUCCINE ALLA CONTADINA

Fettuccine noodles tossed with our house-made smoked chicken, fresh baby spinach and mushrooms in a rich parmesan cream sauce. \$19

TORTELLINI ALLA PANNA

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

RAVIOLI CON BRIE (NEW)

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

SPAGHETTI CON POLPETTE

Spaghetti with four large parmesan infused veal meatballs in a fresh herb tomato sauce. \$18 (Extra meatballs \$3.⁵⁰ each)

PIATTO ASSORTITO

The chef's choice of two half servings of pasta on one plate. Ask your server for the daily selection. \$15 (Not available Sundays)

LASAGNA DEL GIORNO

A large piece of our house-made lasagna please ask your server for our daily selection. \$17 (Not available Sundays)

PAPPARDELLE CON MANZO (NEW)

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

SPAGHETTI CON BOLOGNESE

Spaghetti topped with our house-made meat sauce. \$17 (baked with cheese add \$3)

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PENNE AL DIAVOLO

Penne with grilled chicken, bistro shrimp and fresh diced tomato in a cayenne cream sauce. \$19

PAGLIA É FIENO DI MARE

A combination of regular and spinach fettuccine tossed with sea scallops, jumbo tiger prawns, diced tomatoes, and julienne snow peas in a rich cream sauce. \$20

FARFELLE CON GAMBERI É CAPPESANTE

Jumbo tiger shrimp and scallops dusted with Cajun seasoning, sautéed with julienne peppers, mushrooms and onions in a garlic cream sauce. Tossed with bow tie noodles. \$21

LINGUINE MARINARA

Linguine with scallops, shrimp, mussels, and Pollock in a tomato sauce. \$18 (No substitutions)

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. \$19 (No substitutions)

RAVIOLI D'ASTICE CON LANGOUSTINES

Large lobster stuffed ravioli tossed with Langoustines ("baby lobster"), in roasted red pepper cream sauce with fresh basil. \$24

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 \$2.⁵⁰

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PENNE ZUCCHINA CON POMODORO (NEW)

Penne noodles tossed with fresh zucchini ribbons and cherry tomato halves tossed in a chunky tomato, garlic and basil sauce. \$15

FETTUCCINE ALL' ALFREDO

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

GNOCCHI

Gnocchi (potato dumpling pasta) tossed in a rich tomato cream sauce. \$14

FUSILLI CON SPINACI

Fusilli tossed with fresh spinach, roast garlic, sliced mushrooms, diced tomatoes, and tomato sauce. \$12

RAVIOLI CON DRAGONCELLO

Wild mushroom and garlic stuffed ravioli in a tarragon butter sauce with asparagus pieces. \$16

ALLERGY ALERT:

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

EXTRAS

Add any of the following proteins to any of our salads or pastas:

chicken breast \$6 | spicy Italian sausage \$6 | garlic sautéed shrimp \$6 | or grilled salmon filet \$9

- SICILIAN PIZZAZZA**
- 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 barbeque 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

- MAINS COURSES**
- COTOLETTA DI MAIALE (NEW)**
A grilled 14oz double bone in pork chop topped with capicollo ham, bocconcini cheese and parmesan crusted tomato slices. Served with potatoes and vegetables. \$32
 - MANZO CON BOSCAIOLO (NEW)**
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
 - SALMONE CON SPINACI**
A 8 oz fillet of Atlantic Salmon pan seared on a bed of sautéed baby spinach & shallots, drizzled with a tarragon infused cream sauce. 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 TOSCANO**
Two chicken breasts 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. \$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 shredded parmesan cheese. Served with vegetables. \$30

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

Entrees can be split for an additional charge of \$3.⁵⁰ and will receive full portion of potatoes or pasta and vegetables on both plates.

ADD-ONS

ADD ANY OF THESE EXTRAS TO YOUR MEAL:

Corn noodles (<i>Gluten free</i>)	\$3	Garlic toast (2 pieces)	\$3. ⁵⁰
Baked with cheese	\$3	Side of cream sauce (8oz)	\$3
Veal meatballs	\$3. ⁵⁰ ea.	Side of tomato sauce (8oz)	\$2
Chicken breast	\$6	Side of meat sauce (8oz)	\$6
Italian sausage	\$6	Side of vegetables	\$3
6 oz piece of salmon	\$9	Side of sautéed mushrooms	\$3

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

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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)

PANINO CON POLLO GRIGLIATO

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

PANINO PARMIGIANA

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

PANINO CAPRESE

Thickly sliced Roma tomatoes and fresh mozzarella drizzled with EVOO, served on toasted French bread with pesto. \$15

PANINO ITALIANO

Spicy capicolo ham, soppressata salami, genoa salami with provolone and mozzarella cheeses, served on choice of bread with a roasted red pepper puree. \$16

PANINO CON POLLO É PROSCIUTTO

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

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. \$17

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)

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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. \$7.⁵⁰ (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

SALTED CARAMEL PANNA COTTA

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

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 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

TIRAMISU

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

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.

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