



Appetizers

- Salpicon di Frutti di Mare** \$13
Fresh seafood marinated with olive oil & vinegar, red & green pepper, garlic, parsley, nested in a bed of mix salad
- Shrimp Bruschetta Rosemary** \$9,5
Toasted home made bread topped with garlic shrimp, diced tomato sparkled with Rosemary infused olive oil & fresh basil
- Escargots a la Bourguignone** \$9
White wine marinated snails, cooked in butter, garlic & parsley
- Calamari Fritti** \$9,5
Squid rings seasoned in spiced flour deep fried served with Fradiaviola sauce.
- Shrimp Cocktail** \$11
Cooled shrimp cooked in a Orange / Lemon fish broth, served on a bed of Arugula, with seafood cocktail sauce.
- Lasagna Bolognese al Forno** \$15
Meaty tomato sauce slowly cooked with herbs and wine, creamy bechamel sauce, Parmesan, Gouda and Mozzarella

Soups & Salads

- Zuppa di Frutti di Mare** \$12
Seafood soup with shrimp, squid and mussels on a tomato base
- French Onion Soup** \$8,5
- Soup of the Day** \$8
- Caprese Salad** \$12
Buffalo Mozzarella and ripe tomato along with our home made pesto
- Insalata Casa Tua** \$14
Chicken, smoked bacon, Mozzarella, nuts and garlic croutons on a bed of romano lettuce, finished with our house dressing.
- Insalata di Pomodoro, Aglio e Basilico** \$9,5
Tomato salad with romaine lettuce, radicchio, basil, garlic, virgin oil and balsamic vinegar
- Traditional Caesar Salad** \$9
Romaine lettuce, croutons, parmesan cheese

Pasta's

- Fettuccini Alfredo** \$15
The famous Roman dish made with cheese, heavy cream
- Linguini Amatriciana** \$15
Fresh tomato, olive oil, red chilli, pancetta
- Penne Puttanesca** \$15
Fresh tomato sauce with anchovies, capers, onions and black olives
- Rigatoni Vodka & Shrimp** \$28
Marinara pink sauce, parmesan, vodka, shrimp
- Penne Carbonara** \$15
Alfredo sauce with pancetta and Parmesan cheese
- Linguini Tarentina** \$29
Jumbo shrimp, fresh tomato sauce with fish squid and mussels, sauteed in olive oil with fresh garlic, served on a bed of linguini noodles
- Linguini Pomodoro** \$13
Fresh tomato sauce with basil and garlic
- Linguini Bolognese** \$15
Traditional meat sauce
- Tortellini ai quattro Formaggi** \$15
Cheese filled tortellini served with Gorgonzola, Mascarpone, Gouda, Parmesan, cheese sauce
- Penne al Pesto** \$15
Fresh basil, garlic, olive oil & walnuts

Chef's suggestions

Beef Carpaccio \$13

Sliced raw beef tenderloin marinated, sparkled with chopped onions, tomato, shaved Parmesan cheese, sunflower seeds and served with a touch of olive oil, lemon and parsley

Ragoût de Calamars au Epices \$19,5

Stewed calamari rings cooked in fresh tomato, roast bell pepper, onions, white wine, coriander, bay leaves, thyme, served with safran rice and sprinkled with crunchy parsley-garlic mixture

Risotto ai Porcini \$24

Arborio rice cooked in white wine, onions, porcini, Paris mushrooms, and heavy cream

Bread Basket (5 pieces).....\$1,5

Pizzas

Margarita Tomato sauce, cheese, fresh basil	\$12,5
Reina Tomato sauce, cheese, ham and mushrooms	\$14,5
Gypsy Tomato sauce, cheese, spanish chorizo, onions and olives	\$15,5
Frutti di Mare Tomato sauce, cheese, seafood, garlic and parsley	\$16,5
Siciliana Tomato sauce, cheese, tuna, onions, capers and olives	\$15
San Daniele Tomato sauce, cheese, prosciutto ham, fetta cheese, arugula, diced tomato	\$16
Provencale Whole sliced tomato topped with anchovies, black olives, Mozzarella, provence herbs and olive oil	\$16
Tre Formaggi Tomato sauce, Gouda cheese, blue cheese, Mozzarella, herbs and olive oil	\$15
Paysanne Tomato sauce, goat cheese, onions, bacon, green peppers and parsley	\$16,5
One Happy Island Tomato sauce, Mozzarella, Gouda cheese, shrimps, lettuce, fresh diced tomato and pesto	\$17
Quattro Stagioni (Vegetarian) Tomato sauce, cheese, artichok, marinated sweet red pepper, Paris white mushrooms and ripe olives	\$16
Hawaiian Tomato sauce, cheese, ham, pepperoni, bacon and pineapple	\$16
Plain Ham Tomato sauce, cheese, ham and oregano	\$14
Plain Pepperoni Tomato sauce, cheese and pepperoni	\$14

Entrees

Tagliata di Pollo Alla Parmigiana \$26
Deep-fried breaded chicken breast covered with melted Mozzarella cheese and marinara sauce, served with penne pasta

Ossobuco di Vitello \$36
Veal ossobuco (shank) stewed with red wine, parsley, Rosemary, oregano, onions and lemon juice served with rice

Beef Tenderloin Veneziana \$26
Beef Tenderloin seasoned with Herb De Provence, pan fried to perfection, served with a reduction of red wine and Balsamic vinegar.

Grouper Filet Casa Tua \$29
Fish fillet cooked in a fresh tomato base sauce with garlic, basil, oregano, black olives and olive oil, served with rice

Gamberi al Granchio \$26
5 shrimp stuffed with crab meat, served with paprika rice, arugula, and a mango cilantro balsamic dressing

Desserts

Tiramisu \$9
Sponge cake soaked in espresso, Marsala, wine and rum, topped with chocolate and Italian Mascarpone cheese

Profiterolles au Chocolat chaud \$10
Ice-Cream puffs with hot chocolate

Chocolate Mousse \$6,5

Flan a l'orange \$5,5

Poire au vin rouge \$6,5

Ice Cream(per scoop) \$2
Vanilla, Chocolate, Strawberry

Crème Catalane \$5,5