SAPORI DI
Stagione
FLAVOURS OF
THE SEASON

- Antipasti -

FRITTO MISTO | 19

A festive mix of shrimp, calamari, scallops and basa, and paper-thin lemon slices
are dredged in a Queenston Mile High white-spiked batter and fried to crispy, golden perfection.
Jarred Calabrian chiles add a fruity heat to the creamy aïoli dipping sauce.

ITALIAN POTATO CROQUETTES | 17

They are nice and crispy on the outside; and the interior is soft and creamy. Served with pomodoro sauce.

- Insalata -

CLASSIC PANZANELLA SALAD | 18
(TUSCAN-STYLE TOMATO AND BREAD SALAD)

Wood Fired Sour dough bread and salted ripe tomatoes, onions and cucumbers.
Tossed in a homemade Vinaigrette make this the best bread salad of the Fall.

- Pasta -

HOMEMADE LASAGNA | 27

This classic Italian dish is made of stacked layers of lasagna
alternating with ground meats, béchamel and tomato sauce.

SPAGHETTI CARBONARA | 28

There may be no more beloved Italian dish than carbonara:
hot pasta tossed with a creamy sauce of raw beaten eggs,
accentuated with crisp bits of guanciale, and finished with a shower
of grated aged Pecorino Romano cheese plus freshly ground black pepper.

- Griglia -

All Entrées Come With Your Choice of House Salad or Soup. Substitute a Caesar Salad | 2.5

LOBSTER THERMIDOR | 55

Fresh Nova Scotia lobster shells are stuffed with cooked lobster in a creamy white wine sauce,
then topped with Parmesan cheese and broiled until golden.

OSSO BUCO | 32

Veal shanks braised with vegetables, white wine, and broth. It is garnished with gremolata
and served on bed of risotto alla Milanese.

- Pizza -

ITALIAN SAUSAGE AND RAPINI PIZZA | 21

Our thin crust pizza dough topped with confit garlic oil, a pinch of chili flakes,
hot Italian Sausage, rapine and topped with Fiore di latte mozzarella.
Also available as a calzone.

- Dolce -

LIMONCELLO PANNA COTTA | 9.5

Limoncello liqueur is combined with creamy panna cotta in this sweet and tangy dessert.

APPLE PIE CALZONE | 11

An apple pie calzone filled with apples and cinnamon and cooked in our wood fired pizza oven.
Add a scoop of ice-cream $2

SAPORI DI
Stagione
FLAVOURS OF THE SEASON

- *Antipasti* -

FRITTO MISTO | 19

A festive mix of shrimp, calamari, scallops and basa, and paper-thin lemon slices
are dredged in a Queenston Mile High white-spiked batter and fried to crispy, golden perfection.
Jarred Calabrian chiles add a fruity heat to the creamy aïoli dipping sauce.

ITALIAN POTATO CROQUETTES | 17

They are nice and crispy on the outside; and the interior is soft and creamy. Served with pomodoro sauce.

- *Insalata* -

CLASSIC PANZANELLA SALAD | 18
(TUSCAN-STYLE TOMATO AND BREAD SALAD)

Wood Fired Sour dough bread and salted ripe tomatoes, onions and cucumbers.
Tossed in a homemade Vinaigrette make this the best bread salad of the Fall.

- *Pasta* -

HOMEMADE LASAGNA | 27

This classic Italian dish is made of stacked layers of lasagna
alternating with ground meats,béchamel and tomato sauce.

SPAGHETTI CARBONARA | 28

There may be no more beloved Italian dish than carbonara:
hot pasta tossed with a creamy sauce of raw beaten eggs,
accentuated with crisp bits of guanciale, and finished with a shower
of grated aged Pecorino Romano cheese plus freshly ground black pepper.

- *Griglia* -

All Entrées Come With Your Choice of House Salad or Soup. Substitute a Caesar Salad | 2.5

LOBSTER THERMIDOR | 55

Fresh Nova Scotia lobster shells are stuffed with cooked lobster in a creamy white wine sauce,
then topped with Parmesan cheese and broiled until golden.

OSSO BUCO | 32

Veal shanks braised with vegetables, white wine, and broth. It is garnished with gremolata
and served on bed of risotto alla Milanese.

- *Pizza* -

ITALIAN SAUSAGE AND RAPINI PIZZA | 21

Our thin crust pizza dough topped with confit garlic oil, a pinch of chili flakes,
hot Italian Sausage, rapine and topped with Fiore di latte mozzarella.
Also available as a calzone.

- *Dolce* -

LIMONCELLO PANNA COTTA | 9.5

Limoncello liqueur is combined with creamy panna cotta in this sweet and tangy dessert.

APPLE PIE CALZONE | 11

An apple pie calzone filled with apples and cinnamon and cooked in our wood fired pizza oven.
Add a scoop of ice-cream $2