

ANTIPASTO

SKILLET OF WARM OLIVES \$10
Marinated w. garlic, fresh chilies & rosemary

GARLIC KNOTTS \$9
Knotted & crispy pizza dough seasoned. garlic butter & parmesan cheese, served w. house marinara

SHRIMP TOSCANA \$19
Sauteed shrimp in citrus butter, fresh chilies & mixed peppers, served w. crostini

FRITTO MISTO \$18
Crispy shrimp, scallops & calamari, served w. a lemon caper aioli

BRUSCHETTA \$16
Local tomatoes, fresh basil, garlic, goat cheese

SPINACH DIP \$18
Spinach, artichoke, 3 cheese blend, served w. warm garlic crostini

ARANCINI BALLS \$15
Served w. house marinara

MUSSELS 1LB \$17/ 2LB \$28
Choice of garlic & leek cream sauce, or tomato broth

MEAT & CHEESE - \$24/\$36
Accompanied by olives, antipasto, & warm garlic crostini

PATATINE FRITTE \$10
Shoestring fries coated in herbs & parmesan cheese, served w. choice of aioli or marinara

BAKED BRIE \$16
Baked brie cheese topped w. house cranberry mostarda, served w. garlic crostini

GARLIC BREAD \$10
Local fresh baked, house made garlic butter

INSALATA

COASTAL GREENS \$9/\$13
Field greens, sweet cider vinaigrette, asiago cheese

CAESAR SALAD \$12/\$16
Roasted garlic dressing, croutons, smoked bacon crumble, parmesan

DOLCE VITA \$19
Roasted Italian vegetables, goat cheese, asiago, balsamic dressing & reduction

WARM GOAT CHEESE \$19
Spinach, local smoked bacon, pan seared tomatoes, egg, goat cheese, sundried tomato dressing, balsamic reduction

PEAR & GORGONZOLA \$19
Pear, raddichio, fennel, arugula, pomegranate, walnuts, gorgonzola cheese, balsamic dressing & balsamic reduction

BEET SALAD \$18
Roasted beets, field greens, goat cheese, pickled red onions, crushed postachios, orange segments & champagne vinaigrette

KALE & SQUASH \$21
Maple spiced roasted squash, warm kale, roasted shaved brussel sprouts, cranberries, toasted pepitas, pickled red onion, champagne vinaigrette orange zest & peppercorn whipped ricotta

ADD: Chicken \$6, Shrimp \$8, Scallops \$10, Salmon \$9, Italian or Chorizo Sausage \$6, Prosciutto \$6

ADD: Aioli Options- Garlic, pesto, truffle or lemon \$1.50

PANINI

Choice of caesar salad or coastal greens salad

THE CATERINA \$18
Roasted portobello mushroom, peppers, eggplant, pickled red onion & zucchini, arugula, hummus, green tahini sauce, served open faced

AMALFI BALSAMIC \$18
Chicken, bacon, roasted red peppers, spinach, goat cheese, pesto aioli, balsamic

CHICKEN CLUB \$18
Chicken, bacon, tomato, greens, aioli

SHAVED BEEF \$18
Caramelized onions, green peppers, mushrooms, goat cheese, aioli

CAPRESE \$18
Bocconcini, mozzarella, tomato, basil, pesto, balsamic reduction

CHICKEN PARMESAN \$18
Mozzarella & tomato sauce

VEAL SCALLOPINI \$18
Stacked breaded veal cutlets, lightly breaded, drenched in tomato sauce & topped w. mushrooms, roasted red peppers & sauteed onions

PRESSED 'PBP' \$18
Pear, brie, prosciutto & pesto aioli, pressed on the grill

SECONDI

MAPLE SALMON \$20

Pan fried Atlantic salmon, local smoked bacon, seasonal vegetables, blistered cherry tomatoes, potatoes, drizzled in a champagne maple vinaigrette

CHICKEN or VEAL MARSALA \$24

Marsala wine & mixed mushroom sauce, seasonal vegetables, potatoes

CHICKEN PARMESAN \$24

House made tomato sauce, mozzarella, served w. side of spaghetti or fettuccine alfredo

VEAL INVOLTINI \$25

Rolled veal cutlettes filled w. provolone, prosciutto & asparagus, served w. blistered cherry tomatoes, mashed potato & pan jus

CHEFS RISOTTO \$26

Shaved brussel sprouts, peas, bacon, scallops, brown butter, parmesan, crispy brussel chips

CHICKEN PICCATA \$24

Lemon, capers, garlic, parsley, seasonal vegetables, potatoes

ZA'ATAR GRILLED EGGPLANT \$20

Za'atar seasoned eggplant, pineapple & date hummus, chickpea salad w/ pomegranate, cucumber, red onion, blistered cherry tomatoes, mint & parsley, green tahini dressing

TOUR OF ITALY \$30

Lasagna, chicken parmesan, fettuccine alfredo

PASTA

LASAGNA \$20

Layers of pasta, meat sauce, ricotta cheese & mozzarella

FETTUCCHINE ALFREDO \$20

Made fresh to order alfredo sauce

SAUSAGE & PEPPER \$22

Fettuccini noodle, italian & chorizo sausage, red onions, bell peppers, pesto

BUTTERNUT SQUASH \$19

Butternut squash ravioli, squash, pecans, cranberries, goat cheese, sage cream

PRIMAVERA \$19

Rotini noodle, zucchini, red onion, mixed peppers, mushrooms, spinach, goat cheese, tomato marinara

SPAGHETTI PUTTANESCA \$19

House chili oil, cherry tomatoes, capers, niçoise olives, green olives, fresh chili, parsley, tomato sauce

ADD: Garlic ciabatta for \$2

SPAGHETTI \$15/\$19

Choice of tomato sauce \$15 or meat sauce \$19
Add meatballs + \$6

SHRIMP & SUNDRIED TOMATO \$25

Rotini noodle, pesto cream sauce, sauteed shrimp, spinach, red onion & asiago

CARBONARA \$22

Linguini noodle, smoked bacon, leeks, mushrooms, cream sauce

SEAFOOD LINGUINI \$30

Shrimp, scallops & mussels, w. choice of garlic cream sauce or tomato marinara

GNOCCHI \$20

Pesto cream sauce, asparagus, peas, garlic, crispy prosciutto, parmesan

BRAISED BEEF RAVIOLI \$21

Smoked bacon, mixed mushrooms, blistered cherry tomatoes, red onion, red wine jus, arugula, parmesan flakes

ADD: Chicken \$6, Shrimp \$8, Scallops \$10,
Salmon \$9, Italian or Chorizo Sausage \$6,
Prosciutto \$6

PIZZA

11" THIN CRUST + \$4 for GlutenFree

MARGHERITA \$15

Tomato sauce, fresh basil, bocconcini cheese

TIVOLI \$18

Tomato sauce, pesto, cherry tomato, onion, prosciutto, chicken, mozzarella, asiago, arugula, balsamic reduction

HOT & SPICY \$17

Chili tomato sauce, Italian & chorizo sausage, bacon, mushrooms, banana peppers, mozzarella

MEDITERRANEAN \$18

Tomato sauce, artichoke, sundried tomatoes, spinach, caramelized onion, roasted garlic, olives, mushrooms, goat cheese, mozzarella cheese

PESTO POLLO \$18

Pesto, chicken, mushrooms, sundried tomatoes, mozzarella, asiago

SALUME \$17

Rose sauce, calabrese salume, genoa salume, parmesan, bocconcini cheese, oregano, basil

CLASSICO CRUST

CHEESE \$14 / \$18 / \$20

Tomato sauce, mozzarella

PEPPERONI \$18 / \$22 / \$26

Tomato sauce, pepperoni, mozzarella

ALL DRESSED \$20 / \$24 / \$28

Tomato sauce, pepperoni, green peppers, mushrooms, mozzarella

VEGETARIAN \$18 / \$22 / \$26

Tomato sauce, cherry tomatoes, onions, mushrooms, green peppers, black olives, mozzarella

MEAT \$22 / \$27 / \$32

Tomato sauce, pepperoni, prosciutto, bacon, Italian sausage, chorizo sausage, mozzarella

GO ITALIAN SPECIAL \$21 / \$26 / \$31

Tomato sauce, pepperoni, bacon, Italian sausage, green peppers, mushrooms, onions, black olives, banana peppers, mozzarella

BBQ CHICKEN \$17

BBQ sauce, chicken, bacon, red onions, banana peppers, mozzarella

STEAK PIZZA \$20

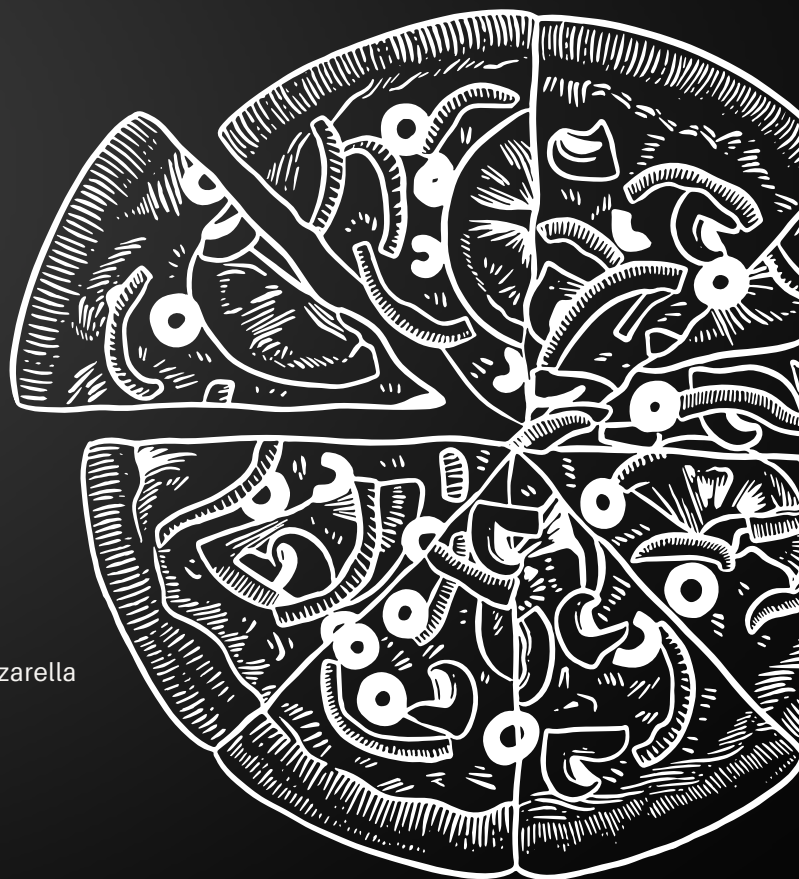
Flank steak, garlic bechamel base, caramelized onions, green pepper, mushrooms, goat cheese, asiago cheese, mozzarella, honey drizzle

ZUCCHINI BIANCO \$16

Zucchini, sundrid tomatoes, red onion, basil, mint, ricotta cheese, olive oil drizzle

PEAR & GORGONZOLA \$17

Pear, roasted garlic bechamel base, gorgonzola cheese, fennel, prosciutto, walnuts, arugula, fig balsamic reduction



GOItalian
RESTAURANT

MIXED DRINKS

\$12

1.5-20Z

RASPBERRY SMASH

Vodka, chambord, fresh raspberries, splash of sprite & a splash of soda water

CAESAR

Vodka, clamato juice, secret spices, pickle garnish

TUSCAN SUN

Vanilla vodka, peach schnapps, pineapple & orange juice

AMALFI SURFER

Coconut rum, amaretto, pineapple & cranberry juice

'NOOKIE' UNDER A LEMON TREE

Vodka, peach schnapps, limoncello, chambord, orange juice, cranberry juice

CARIBBEAN FRUIT PUNCH

Orange juice, pineapple juice, spiced rum, triple sec, granadine

ITALIAN MARGUERITA

Tequila, triple sec, amaretto, lime juice

ELDERFLOWER GIN & TONIC

Gin, elderflower liquor, tonic, lime wheel, rosemary sprig

MISS SYDNEY

Tequila, hypnotic, hibiscus, grape concentrate, lime, soda

MOCKTAILS/ALCOHOL FREE

\$9

COSMO-TINI MOCKTAIL

Cranberry juice, orange juice, bar lime

RASPBERRY SPRITZ

Muddled raspberries, lemonade, soda water

SUN-RISE MIMOSA

Italian orange soda, grenadine

GIN-FREE & TONIC

Non-alcoholic gin, tonic, lime spritz, rosemary sprig

BEER

\$6.50 / Bottle

Peroni
Moretti
Corona
Setlla Arrtois
Keith's Pale Ale

\$5.50 / Bottle

Coors Light
Canadian
Budweiser
Budweiser Light
Millstreet Organic
NON-ALCOHOLIC BEER

\$8.00 / 17 oz Draft
MOOSEHEAD LAGER

WINE COCKTAILS

\$12

1.5-20Z

ITALIAN BELLINI

Prosecco, peach schnapps, Italian peach puree

PROSECCO SPRITZER

Prosecco, elderflower liquor, soda water

APEROL SPRITZ

Aperol, DOC prosecco, sprite, soda water, orange slice

SANGRIA - RED OR WHITE

Aperol, DOC prosecco, sprite, soda water, orange slice

APPLE CIDER CRANBERRY SANGRIA

Hard cider, rose wine, apple juice, soda water, cranberries, dried apples

BAR RAIL

\$6 / 10Z

\$10 / 20Z

PREMIUM

\$8 / 10Z

\$12 / 20Z

REGULAR DRINKS

San Pellegrino / Medium or Large \$4/\$5
Orangina \$3.50
Iced Tea / Lemonade \$4
Fruit Juice \$3

Milk / Chocolate Milk \$3
Hot Chocolate \$3
Fountain Drinks \$3

Coffee / Tea \$3
Espresso \$3
Cappuccino \$4.50
Latte \$4.50

WINE SELECTION

6 oz Glasses / 750 ml Bottles

RED

WHITE

House White \$9 / \$45
(house wine comes in 1 liter bottles/approx 7 glasses)
Ask your server for our current offering

Pinot Grigio \$11 / \$44
Luigi Righetti - Veneto, Italy

Riesling \$10 / \$40
Trius - Niagara, Ont

Sauvignon Blanc Reserva \$11 / \$44
Vinedos Terranoble - Casablanca Valley, Chile

Chardonnay \$12 / \$48
Kingston Estates - Padthaway, Australia

Prosecco DOC \$12 / \$48
Terre Gaie - Veneto, Italy

ROSE

Rosato \$10 / \$42
Lupetta - Italy

House Red \$9 / \$45
(house wine comes in 1 liter bottles/approx 7 glasses)
Ask your server for our current offering

Chianti Rufina \$12 / \$48
Colognole - Tuscany, Italy

Primitivo Criteri \$13 / \$52
Schola Sarmenti - Puglia, Italy

Cabernet Saugignon \$11 / \$45
Brownstone - Lodi, California

Valpolicella Ripasso \$12 / \$48
Luigi Righetti - Veneto, Italy

Malbec \$11 / \$44
Septima - Mendoza, Argentina

Baco Noir VQA \$10 / \$40
Sandbanks Winery - Prince Edward County, Ont

AFTER DINNER DIGESTIVO, SPECIALTY CAFFÈ & DESSERT MENU

\$6 / 1.5 oz

LIMONCELLO, CAMPARI, GRAPA
SAMBUCA, BRANDY, GRAND MARNIER

\$8 / 1 - 1.5 oz

IRISH COFFEE
Whisky, creme de menthe, whipped cream, coffee

MONTE CRISTO
Grand marnier, kahlua, coffee

CAFE AMARETTO
Amaretto, kahlua, coffee

CAFE FRANGELICO
Frangelico, baileys, coffee

MOCHACCINO
Baileys, kahlua, creamy hot chocolate, coffee

\$8 / Perfect for Sharing!

Hot Sticky Toffee Cake

Chocolate Fudge Cake

Chocolate Peanut Butter
Cheesecake

Carrot Cake

Ask us about our Chefs feature dessert