

APPETIZERS

SOUP

P/A

ask your server for today's selection

ANTIPASTO FOR TWO

19.00

a selection of olives, prosciutto di parma, grilled portobello mushroom, grilled artichoke hearts, grana padano, house roasted red peppers, homemade cacciatore salami + friulano cheese

MUSSELS

11.75

¾lb fresh mussels in a spicy tomato sauce with pernod + herbs

GRILLED CALAMARI + SHRIMP

11.50

on tossed greens with a tomato, black olive salsa

SARDINIAN SPICED DEEP FRIED CALAMARI

11.50

with tartar sauce + lemon

SMOKED SALMON + CHÈVRE PLATE

10.00

with warm multigrain flatbread, capers, marinated red onions

CROSTINI DUET

9.00

two pieces of toasted bread topped with herbed chèvre, sliced tomatoes + olive oil and two pieces of toasted bread topped with wild mushrooms + friulano cheese

additional pieces

each 2.50

BRUSCHETTA

7.00

four pieces of italian bread toasted with olive oil, garlic, tomatoes + basil

with brick + mozzarella cheese

8.75

additional pieces

each 2.00

GARLIC BREAD

5.00

toasted with fresh garlic, parsley butter

with brick + mozzarella cheese

6.00

with sun-dried tomatoes, brick + mozzarella cheese 7.00

SALADS

CAPRESE SALAD

14.00

mozzarella di bufala, vine ripened tomatoes, fresh basil, extra virgin olive oil

GRILLED CHICKEN + FETA

12.50

grilled chicken on baby spinach with goat feta + slivered almonds in a light honey mustard dressing

BEET SALAD

11.00

purple + golden beets, chèvre + walnuts with a champagne + lemon vinaigrette

INSALATA ROMA

mixed greens with chèvre, roasted red peppers, roasted walnuts + balsamic vinaigrette

small

8.00

large

11.00

WILD MUSHROOM + ARUGULA

11.00

medley of sautéed wild mushrooms, tomatoes, shaved grana padano + roasted shallot vinaigrette

CAESAR SALAD

crisp romaine with our famous caesar dressing

small

7.00

large

10.00

anchovies

add 1.50

BABY GREENS

mixed greens, tomatoes + cucumber in a tangy lemon vinaigrette

small

6.75

large

9.00

ADD ONS

add to any of the above salads

6 oz. grilled salmon

10.00

6 oz. wood fired chicken breast

6.00

grilled shrimp

4.00

churn
forno
OAKVILLE

OAKVILLE

BUFFET

"ALL YOU CAN ENJOY" LUNCH BUFFET 13.00

Monday to Friday from 11:30 AM to 2:00 PM

Featuring pasta, gourmet pizza, salads, + more

PIZZA

Available on our regular crust in two sizes, 7 inch or 10 inch

On our 10 inch pizzas, substitute

multigrain crust add 0.80

organic, yeast-free spelt crust add 2.00

gluten-free crust add 5.25

CALZONE FORNELLO 16.00

filled with tomato sauce, brick + mozzarella cheese, italian sausage, oven-cured tomatoes, caramelized onions, wood-fire roasted mushrooms, parmesan

PESTO CHICKEN PIZZA 12.00 16.00

pesto, gaisli, grilled chicken, roasted garlic, fried eggplant (lightly floured)

PROSCIUTTO PIZZA 11.60 15.50

tomato sauce, brick + mozzarella cheese, warm prosciutto, artichoke hearts, red pepper, black olives

PIZZA SANTO 11.80 15.75

organic spelt flour crust, tomato sauce, cheese flavoured topping, herbs, sautéed spinach, red onions, roasted red peppers

ITALIAN SAUSAGE PIZZA 11.25 15.00

tomato sauce, brick + mozzarella cheese, spicy italian sausage, grilled red onions, fresh basil, chili oil

FIG PIZZA 11.25 15.00

mascarpone, warm prosciutto, figs, shaved grana padano, drizzle of honey, lemon dressed arugula

PIZZA POLLO 11.25 15.00

tomato sauce, provolone cheese, grilled chicken, roasted garlic, roasted red peppers

PIZZA SALMONE 10.90 14.50

smoked salmon, chèvre, grilled leeks, capers

PIZZA DI BUFALA 10.75 14.30

olive oil, mozzarella di bufala, oven cured tomatoes + fresh basil

PIZZA GORGONZOLA 10.70 14.25

gorgonzola, red wine caramel pears, caramelized onions, walnuts, lemon dressed arugula

VEGETARIAN PIZZA 10.70 14.25

tomato sauce, brick + mozzarella cheese, grilled zucchini+ fennel, fried eggplant (lightly floured), marinated tomatoes, Italian parsley leaves

WILD MUSHROOM PIZZA 10.10 13.50

brie cheese, wood-fire roasted button, oyster + portobello mushrooms, fresh basil

HAWAIIAN PIZZA 8.45 11.25

tomato sauce, brick + mozzarella cheese, crispy prosciutto, grilled pineapple

PIZZA MARGHERITA 8.25 11.05

the classic from Naples - tomato sauce + mozzarella di bufala

PEPPERONI PIZZA 7.30 9.75

tomato sauce, brick + mozzarella cheese, pepperoni

PASTA

substitute gluten-free pasta in select pastas add 2.00

grilled chicken breast add 4.00

hot italian sausage add 4.00

shrimp add 4.00

LINGUINI DI MARE 19.00

shrimp, scallops, mussels, calamari, light olive oil, tomato sauce

PENNE CAPRI 13.00

grilled chicken, wood-fire roasted mushrooms, spinach, tomato, finished with lemon garlic olive oil, shaved grana padano

SPAGHETTINI ALL'AMATRICIANA 12.75

spaghettini tossed in light tomato sauce with guanciale (unsmoked italian bacon) + chili flakes

LINGUINI CARBONARA 12.75

parmesan, splash of cream, sautéed leeks, egg yolk, butter, pancetta + black pepper

GNOCCHI POMODORO 12.50

potato dumplings in a fresh tomato sauce

PENNE ALLA VODKA 12.00

crushed plum tomatoes, cream + vodka sauce

MAIN

STEAK 29.00

8 oz. certified angus striploin with a porcini mushroom reduction, garlic mashed potatoes + spicy rapini

ATLANTIC SALMON 23.00

grilled atlantic salmon fillet on a new potato, vegetable medley

VEAL PARMIGIANA 18.00

breaded veal scaloppini baked in tomato sauce, mozzarella, brick + parmesan cheeses served with linguine pomodoro

CHICKEN PICATTA 16.00

sautéed chicken breast with white wine, lemon + butter caper sauce served with linguine burro