

Lunch Menu

Corporate Chef Steven Silvestro

APPETIZERS

SOUP P/A

please ask your server for today's soup selection

GRILLED CALAMARI + SHRIMP 12.50

on tossed greens with a black olive + tomato salsa

MUSSELS 11.75

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

CROSTINI 7.25

four pieces of grilled bread topped with wild mushrooms + chèvre

BRUSCHETTA 7.00

italian bread toasted with olive oil, garlic, tomatoes + basil

with mozzarella cheese 8.75

GARLIC BREAD 5.00

toasted with fresh garlic, parsley butter

with cheddar cheese 6.00

with sun-dried tomatoes + mozzarella cheese 7.00

SALADS

CHICKEN SALAD 13.75

boston lettuce, pecans, red onions + caciocavallo cheese with an orange, caper dressing

CAPRESE 13.00

red + yellow vine ripened tomatoes with bocconcini cheese, fresh basil + a white balsamic reduction

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

PASTA

substitute gluten-free pasta in select pastas add 2.00

FARFALLE SALMONE 15.00

applewood smoked salmon, snow peas, fresh dill, vodka cream sauce, grainy mustard

GEMELLI RUSTICA 15.00

gemelli pasta with oven roasted tomatoes, spinach, ricotta, artichoke hearts, kalamata olives + aglio olio

PENNE CAPRI 15.00

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

GNOCCHI SORRENTINA 14.00

with tomato sauce, bocconcini + basil

LINGUINE COZZE 13.00

with tomato sauce + mussels

PIZZA

Our pizzas come on our regular crust

multigrain crust add 0.80

organic, yeast-free spelt crust add 2.00

gluten-free crust add 4.00

PROSCIUTTO PIZZA 15.50

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

ITALIAN SAUSAGE PIZZA 15.00

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

FIG PIZZA 15.00

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

PIZZA POLLO 15.00

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

PIZZA TRE FORMAGGIO 14.00

light tomato sauce scamorza, smoked provolone + asiago cheese with fresh garlic + herbs

PIZZA FUNGHI 14.00

cremini, portobello + oyster mushrooms, scamorza cheese, roasted fennel seed + fresh arugula

PEPPERONI PIZZA 9.75

tomato sauce, mozzarella cheese + pepperoni

MAIN

ATLANTIC SALMON 23.00

grilled atlantic salmon with new potatoes, vegetables + lemon parsley butter

VEAL LIMONE 22.00

veal scallopini sautéed with garlic, lemon, demi glaze served with a butter, chive fettuccine + vegetables

CHICKEN ASIAGO 19.00

chicken breast stuffed with spinach + asiago cheese topped with a honey mustard cream sauce served with mashed potatoes + vegetables

CHICKEN PARMA + PASTA 18.00

breaded chicken scallopini topped with tomato sauce + mozzarella, served with linguini pomodoro

1560 YONGE STREET