

Cena

PRIMI

Arancini di Riso

Risotto balls, smoked mozzarella, Arabiatta sauce, rocket aioli. 11.95

Asparago

Grilled prosciutto wrapped asparagus, fried organic egg, parmesan crema. 11.95

Calamari

Tender flash fried squid, with spicy pomodoro, olives and chillies. 12.95

Escargot

Served with garlic, basil and tomato in a Chablis cream sauce. 12.95

P.E.I. Mussels ^{GF}

Fresh tomato, sweet vermouth, garlic, chillies, chives and a touch of crema; Or in spicy tomato sauce, Chablis, chives and garlic. 12.95

Gamberetti nel Vino

Shrimp gratin with oregano and feta. 15.95

Stewed Octopus

Tender baby octopus, pan fried with garlic, chillies and paprika on a garlic toast. 14.95

Antipasto a la Casa for Two

Selection of Italian meats, spiced olives, Pecorino, crostini. 21.95

ZUPPE E INSALATE

Minestrone ^{GF}

Tuscan bean soup, fresh organic spinach, garlic croutons. 7.95

Zuppa di Aragosta

Lobster bisque with mascarpone crema and a touch of chive olive oil. 15.95

Caesare

Baby romaine, pancetta, parmigiana and a creamy lemon anchovy dressing. 11.95

Caprese Salad with Balsamic Reduction

Vine-ripened tomatoes, with fresh mozzarella cheese slices. 12.95

Beet and Goat Cheese Salad ^{GF}

Roasted beets with grilled asparagus and an Arugula mix. 12.95

Italian Mista Salad ^{GF}

Fresh seasonal greens, cherry tomatoes, lemon, olive oil and balsamic vinaigrette. 10.95

^{GF} Gluten-free. For more options, please ask your server.

PASTA

Lasagna di Caf  Chianti

Fresh pasta, Bolognese sauce, smoked mozzarella, ricotta, side garlic toast. 22.95

Manicotti al Forno

Spinach pasta stuffed with ricotta, basil and aged parmesan, tomato sauce, side garlic toast. 23.95

Cannelloni al Forno

Sundried tomato pasta stuffed with veal, herbs and a rosemary tomato sauce, topped with aged parmesan crema, side garlic toast. 23.95

Gnocchi Sorrentino

Handmade spinach and potato pasta, Pomodoro, baby spinach, smoked mozzarella. 23.95

Slow Roasted Lamb Stuffed Ravioli

Served with wild mushrooms, bell peppers, green onions, tossed in a lamb jus crema. 25.95

Smoked Chicken Linguine

Free range chicken roasted and lightly smoked, spinach, artichokes, mushrooms with a lemon Aglio Olio. 26.95

Ravioli all' Aragosta

Stuffed with roasted butternut squash, grilled leeks and mascarpone, tossed with lobster and sage in a brown butter crema. 26.95

Seafood Linguine

Scallops, shrimp, lobster and mussels with olive oil, chillies, garlic and blistered grape tomatoes, green onions. 32.95

Cape Breton Snow Crab Cannelloni

Home made fresh dill pasta filled with a mixture of spinach, peppers, leeks, ricotta cheese and a local Cape Breton snow crab. Topped with a wild mushroom, smoked Mozzarella and Grana Padano crema. 26.95

PIZZA

Diavolo

Pomodoro, hot salami, chillies, fontina. 16.

Funghi

Roasted chicken, local mushrooms, caramelized onion, smoked mozzarella. 16.

Margherita

Olive oil, fresh basil, fresh tomatoes, mozzarella and parmesan. 16.

Chef Graham's Cheese Pizza

Fresh garlic butter, Parmigiano-Reggiano. 15.

FOR CHILDREN*

Spaghetti or Fettucine

With tomato, meat or Alfredo cream sauce. 11.95

Butternut Squash Ravioli

With butter, cream sauce and cheese. 11.95

Gourmet Chicken Fingers

Served with frites or Mista salad. 10.95

Pepperoni Pizza

Tomato sauce, pepperoni and cheese. 12.95

*Aged 10 and under

SECONDI

Blackened Haddock GF

Pan fried, cilantro and avocado salsa, served with Jasmine Basmati rice. 25.95

Pan Seared Scallops GF

Served with saffron risotto, pancetta and basil pesto. 32.95

Seafood Crêpe

Shrimp, scallops and mussels with a coconut curry sauce accompanied by Jasmine Basmati rice. 27.95

Brick Chicken alla Marsala GF

Garlic and herb marinated game hen cooked under a brick, Marsala mushroom sauce with a potato tian. 27.95

Parmigiana di Pollo

Pan fried free-range chicken breast served with spaghetti Pomodoro. 25.95

Chicken Broccoli Crêpe

With roasted garlic and peppers, accompanied by Jasmine Basmati rice. 24.95

Pan Seared Duck Breast GF

With sour cherry reduction, wild mushroom risotto, Juniper berry mascarpone. 27.95

Veal Saltimbocca

Pan seared veal with marsala sage jus and a choice of roasted baby potato or fettuccine Alfredo. 29.95

Bistecca GF

Grilled AAA strip loin of beef served with roasted smashed baby potato, veal jus and a port compound butter. 32.95

Grilled Tenderloin GF

Served with potato tian, sundried tomato and a rosemary jus. 41.95

Agnello Osso Buco GF

Slow braised Lamb shank served with roasted baby potato and a rosemary jus. 28.95

Rack of Lamb GF

Half a rack crusted with Dijon and sunflower seeds, pomegranate reduction, potato tian and jus. 41.95

SIDE DISHES À LA CARTE

Four Cheese Garlic Bread

Parmigiano, Mozzarella, Fontina and Asiago. 6.95

Garlic Bread

Toasted with lots of garlic. 4.95

Mushrooms

Grappa flambéed, shaved Pecorino. 5.95

Bruschetta

Fresh baguette with slices of hot house tomato, garlic and olive tapenade and garnished with Grana Padano and basil. 7.95

Caramelized Onions

With a touch of Marsala. 5.95

Olives

Warm with orange zest, chillies. 4.95

Dolci

Crème Brûlée Italiano GF

Baked vanilla custard topped with caramelized sugar and fresh berries!

An old favourite. 9.95

Flourless Chocolate Cake GF

With a big dose of buttery rich chocolate flavour sure to satisfy your cravings. 9.95

Lemon Cheesecake

A truly refreshing treat, livened up by mixing in fresh squeezed lemon juice, baked in our unique cookie crust. 9.95

Sorbetto Classico GF or Gelato alla Chianti

Served with a wafer. Ask your server for the flavour of the day. 8.95

Tiramisù

A traditional Italian dessert with liqueur soaked lady fingers, espresso, mascarpone cheese, and fresh cream. 11.95

Lemon Panna Cotta GF

Served with fresh cream and wild berry coulis. 7.95

Dessert Drinks

Café Chianti 10.

Kahlua, Cointreau, Brandy, coffee, cream.

Italian Coffee 10.

Frangelico, Amaretto, coffee, cream.

Tipsy Macchiato 10.

Baileys, Sambuca, espresso, cream.

Pick Me Up Martini 11.

Tia Maria, Crème de Cacao, chilled espresso, cream.

Ports

Taylor Fladgate Tawny 12.

2005 Taylor Fladgate LBV 12.

Cognacs

D'Beaubonne Brandy 9.

Courvoisier V.S. 9.

Grand Marnier 10.

Remy Martin VSOP 11.

Hennessy XO 18.

Remy Martin XO 18.

Coffee and Tea Selections

Espresso 3.95

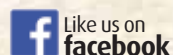
Cappuccino & Café Latte 3.95

Chianti House Blend 2.95

All above choices are available in decaf

Pekoe Tea 2.95

Herbal Tea 2.95



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