



PRIMI E ANTIPASI

- Arancini Di Riso** With Smoked Mozzarella, Arabiatta Sauce and Balsamic Aioli **12**
- Ⓞ **Asparago** Grilled Prosciutto Wrapped Asparagus, Fried Organic Egg, Parmesan Crema **12**
- Calamari** Flash Fried and Sautéed in Spicy Pomodoro, Olives and Chillies **13**
- Escargot** Garlic, Basil and Tomato in a Chablis Cream Sauce **13**
- Ⓞ **P.E.I. Mussels** in Your Choice of Curry, Mariana or Crema **13**
- Bruschetta** Tomato, Garlic and Olive Tapenade, Garnished with Grana Padano and Basil **12**
- Ⓞ **Jumbo Shrimp Cocktail** Served with Fresh Horseradish Cocktail Sauce **16**
- Cape Breton Snow Crab Cakes** with a Mango Chutney and Lemon Aioli **16**
- Ⓞ **Octopus Skewers** with Grilled Vegetables, Fresh Arugula, Gremolata, Garlic and Lemon Aioli **15**
- Antipasto Board** Selection of Italian Meats, Spiced Olives, Pecorino and Crostini **26**
- Bacon Wrapped Artichoke Hearts** with Spinach and Parmesan Crema **15**

ZUPPE E INSALATE

- Ⓞ **Chianti's Summer Berry Salad** Topped with Toasted Almonds in a Sweet Dijon Vinaigrette **12**
- Ⓞ **Tuscany Five Bean Salad** Capicola Ham, Pickled Beets and Grilled Seasoned Vegetables **13**
- Ⓞ **Caprese Salad with Balsamic Reduction** Vine-Ripened Tomatoes, Layered with Fresh Mozzarella **13**
- Ⓞ **Roasted Beet and Peppered Goat Cheese Salad** with Grilled Asparagus and Fresh Arugula **13**
- Ⓞ **Italian Mista Salad** Cherry Tomatoes, Lemon, Olive Oil and Balsamic Vinaigrette **11**
- Zuppa di Aragosta** Lobster Bisque with Mascarpone Crema and Chive Olive Oil **16**
- Caesar Salad** Pancetta, Parmigiana in a Creamy Lemon Anchovy Dressing **12**
- Ⓞ **Minestrone** Tuscan Bean, Fresh Organic Spinach and Garlic Croutons **8**

PIZZI

- Bruschetta Pizza** Tomato, Garlic, Olive tapenade, Garnished with Grana Padano and Basil **17**
- Diavolo** Served with Pomodoro, Hot Salami, Chillies and Fontina **16**
- Margherita Pizza** Olive Oil, Fresh Basil, Tomatoes, Mozzarella and Parmesan **16**
- Roasted Chicken Pizza** Local Mushrooms, Caramelized Onion and Smoked Mozzarella **15**
- Sebastian Bayens Juunior*

SECONDI

- Ⓞ **Blackened Haddock**, Pan Fried, Garnished with Flavourful Avocado Salsa and Basmati Rice **26**
- Ⓞ **Pan Seared Scallops** with Saffron Risotto, Pancetta and Basil Pesto **33**
- Ⓞ **Prosciutto Wrapped Chicken Breast** Sun-Dried Tomato, Goat Cheese, and Potato Tian **30**
- Seafood Crepe** Shrimp, Scallops and Mussels with Coconut Curry Sauce and Basmati Rice **28**
- Veal Saltimbocca** Pan Seared with Sage Jus and Smashed Potato **30**
- Lobster and Avocado Sandwich** Avocado Salsa and Served with Minestrone Soup **24**
- Ⓞ **Bistecca** Grilled AAA Striploin, Blue Cheese, Red Wine Reduction and Smashed Potatoes **33**
- Ⓞ **Black Angus Grilled Tenderloin** with Potato Tian, Sundried Tomato and Rosemary Jus **42**
- Ⓞ **Agnello Osso Buco** Slow Braised Lamb Shank, Roasted Baby Potato and Rosemary Jus **29**
- Ⓞ **Half Rack of Lamb** Crusted with Dijon, Sunflower Seeds, Pomegranate Reduction Potato Tian and Jus **42**

PASTI

- Lasagna di Café Chianti** Bolognese Sauce, Smoked Mozzarella, Ricotta and Vegetables **23**
- Seafood Linguine** Scallops, Shrimp, Lobster and Mussels, Chillies, Garlic and Tomatoes **33**
- Gnocchi Sorrentino** Handmade Potato Pasta with Spinach, Smoked Mozzarella and Rosé **24**
- Parmigiana Di Pollo** Free-Range Chicken Breast Served with Spaghetti Pomodoro **26**
- Manicotti al Forno** Spinach Pasta Stuffed with Ricotta, Basil, Aged Parmesan and Tomato Sauce **24**
- Chicken Linguine** Lightly Smoked with Spinach, Artichokes, Mushrooms and Lemon Aglio Olio **27**
- Ravioli All' Aragosta** Butternut Squash, Mascarpone, Lobster in a Brown Butter Crema **27**
- Slow Roasted Lamb Stuffed Ravioli** Wild Mushrooms, Bell Peppers and Green Onions in a Lamb Jus Crema **26**
- Cape Breton Snow Crab Ravioli** Handmade Dill Pasta with Peppers, Ricotta Cheese, Mushroom, Mozzarella and Grana Padano Crema **27**

DOLCI

- Ⓞ **Flourless Chocolate Cake** a Big Dose of Buttery Rich Chocolate Flavour **10**
- Ⓞ **Crème Brulee Italiano** Baked Vanilla Custard Topped with Caramelized Sugar and Fresh Berries **10**
- Tiramisu** Italian Styled with Liqueur-Soaked Lady Fingers, Espresso and Cream Cheese **12**
- Chef's Choice Cheesecake** A Seasonal Selection **11**
- Chef's Feature Dessert or Gelato** Changing Daily, Ask Your Server

Sebastian Bagnara Travella