

Dinner Menu



CHARITY BREAD \$2 PER PERSON

**OUR BREADS ARE BAKED FRESH DAILY.
EVERY DIME IS DONATED
TO LOCAL CHARITIES!**

ANTIPASTI

TAVOLOZZA DI ANTIPASTI \$18 FOR TWO \$30 FOR FOUR
Chef's selection of traditional cured meats, specialty cheeses, olives and marinated vegetables. Served with fresh pizza bread.

🍷 **MAC E FORMAGGIO AVVOLGERE \$15**
Mac & Cheese, pastry wrapped and deep fried until golden brown.

NONNA'S MEATBALLS \$12
House-made with beef, pork and Nonna's secret blend of herbs and spices. Served on baked polenta. Bellissimo!

🍷 **ARANCINI SICILIANI \$13**
Mushroom risotto, with shredded provolone cheese, rolled into balls then breaded. Lightly fried, topped with pomodoro sauce.

CALAMARI FRITTI \$15
Lightly dusted and fried calamari rings with house-made aioli.

MUSSELS MARINARA \$16
A full pound of PEI mussels, steamed with white wine, cream, shallots, pomodoro sauce, garlic and cherry tomatoes.

NEW! BURRATA \$19
🍷 Creamy, house-made burrata with a basil, cherry tomato and honey glazed peach salad, fresh focaccia.

From the Pizza Oven

🍷 **WOOD OVEN SPINACH DIP \$16**
A house-made blend of cheeses and spinach, baked by our pizzaiolo.

NEW! TRADITIONAL BRUSCHETTA \$14
🍷 Garlic base with mozzarella, topped with diced tomatoes, red onions and fresh basil with drizzle of olive oil & balsamic.

NEW! PESTO BRUSHETTA \$14
🍷 Basil and pine nut pesto base with mozzarella, topped with diced tomatoes, red onions, fresh basil and a drizzle of olive oil.

INSALATA

🍷 **INSALATA CAPRESE \$16**
Bocconcini cheese, Roma tomatoes topped with fresh basil, olive oil and balsamic reduction.

CAESAR STARTER \$8 [DINNER \$15]
Our own creamy dressing, fresh croutons and grilled pancetta tossed with crisp romaine leaves and topped with parmigiano.

🍷 **INSALATA DI CASA STARTER \$8 [DINNER \$14]**
Mixed greens tossed in our white balsamic dressing, topped with slices of cucumber, Roma tomatoes and red onions.

NEW! ARUGULA STARTER \$10 [DINNER \$17]
🍷 Arugula with purple & golden beets with goat cheese pesto, pine nuts and balsamic vinaigrette.

DI GUSTO WOOD OVEN PIZZA

We start with imported Italian pizza flour to create a classic Italian dough, kneaded by hand and baked in our traditional wood-oven, to create a crisp and flavourful thin-crust pizza.

} Add house-made hot peppers \$1 {

Pizza Classica

Starting with our fresh tomato sauce, topped with:

🍷 **MARGHERITA \$17**
Bocconcini, Roma tomato, fresh basil.

ARUGULA \$21
House shredded mozzarella, and prosciutto with fresh arugula, olive oil and oregano.

VENETO \$21
House shredded mozzarella, pepperoni, soppressata, black olives, house-made Italian sausage and red onions.

🍷 **CALABRESE PICANTE \$21**
House shredded mozzarella, spicy soppressata salami, prosciutto.

SALSICCE \$20
House shredded mozzarella, caramelized onion, house-made Italian sausage, nduja sausage, olive oil.

CAPRESE TOSCANA \$19
Bocconcini and house shredded mozzarella, fresh sliced Roma tomato, basil, olive oil, balsamic reduction.

🍷 **DIAVOLA \$20**
House shredded mozzarella, spicy soppressata, nduja sausage, house-made hot oil, chili flakes.

Pizza Moderni

POLLO E PESTO \$22
House-made pesto and alfredo base, topped with roasted chicken, roasted red pepper, caramelized onion.

🍷 **FUNGI D'ABRUZZO \$18**
House-made mushroom base, house shredded mozzarella, caramelized onions and topped with cremini mushrooms.

🍷 **PESTO VERDURE \$21**
House-made pesto and alfredo base, house shredded mozzarella, artichoke heart, red onion, spinach, roasted red pepper.

CHILI E GAMBERETTI \$23
Tomato base with mozzarella, chili shrimp, red onion, sundried tomato and arugula garnish with a basil aioli.

PATATE E PANCETTA \$20
Garlic oil base, mozzarella, roasted herbed potato, red onion and pancetta finished with sour cream.

MEATLOVER'S ITALIANO \$22
House shredded mozzarella, house-made Italian sausage, pancetta and meatball.

🍷 **VEGETARIANO \$19**
House shredded mozzarella, grilled eggplant, roasted red pepper, red onion, basil.

🍷 **QUATTRO FORMAGGI \$20**
House shredded mozzarella, brick, bocconcini, provolone.

CANADESE "EH" \$20
House shredded mozzarella, pepperoni, mushroom, roasted red pepper, Roma tomatoes.

AMERICANA \$21
House shredded mozzarella, pancetta, mushroom, caramelized onion, roasted red pepper.

HAWAIIANO \$21
Tomato base, mozzarella, smoked ham, caramelized pineapple and pancetta.

PASTA

All of our pasta is made in-house; we believe in quality ingredients and freshness!
Gluten free house-made fusilli add \$2

DI GUSTO'S SIGNATURE LASAGNE \$24
Made fresh and available from 5PM until we run out!
Layers of fresh pasta sheets, Nonna's meatballs, house-made meat sauce, pomodoro sauce, mozzarella, parmigiano and seasoned ricotta.

RAVIOLI DI BRASATO \$24
We braise our beef for over 8 hours, then add spices and our mascarpone. Topped with a beef cream sauce.

FRUTTI DI MARE \$32
Ask your server for today's seafood selections.
An assortment of fresh seafood tossed with your choice of a red or white sauce.

PENNE AL POLLO E PESTO \$23 (ALLA CREMA \$26)
House-made penne, tossed with olive oil, fresh pesto, roasted red peppers and slices of chicken breast.

NEW! PENNE SALSICCIA \$23
🍷 Penne with house-made Italian sausage, rose sauce, lemon ricotta & arugula

SPAGHETTI WITH MEATBALLS \$21 [SOCIAL \$36]
House-made spaghetti, pomodoro sauce and meatballs.

🍷 **FETTUCCINE ALFREDO \$22**
Fettuccine pasta tossed in our house-made confit garlic and herb alfredo sauce.

FETTUCCINE CARBONARA \$25 [SOCIAL \$44]
Fresh fettuccine, tossed with sautéed shallots, pancetta, white wine, cream, and parmigiano.

🍷 **GNOCCHI ALLA VODKA \$23 [SOCIAL \$40]**
House-made ricotta dumplings tossed in our vodka rosé red pepper sauce with caramelized onions.

NEW! GNOCCHI ALLA BOLOGNESE \$23
House made ricotta dumplings with our chunky pork and beef Bolognese sauce

🍷 **CANNELLONI \$22**
House-made pasta sheets, stuffed with spinach and seasoned ricotta, topped with rosé sauce.

POLLO PRIMAVERA AL OLIO \$24
Linguine noodles tossed in olive oil, garlic, spinach, fresh basil, Italian parsley, cherry tomatoes, roasted red peppers and capers, topped with a chicken breast.

🍷 **RISOTTO AI FUNGI \$21**
House-made risotto, cremini, portobello and button mushrooms, garlic and white truffle oil.

RISOTTO PICANTE CON GAMBERETTI \$25
Our house-made risotto with delicious tiger shrimp, chili flakes, hot peppers, garlic, shallots and fresh basil in a rich red wine pomodoro sauce.

CARNE

POLLO DIGUSTO \$27
Boneless, skinless, chicken breasts, pan seared with olive oil, butter, fresh fennel, capers, cherry tomatoes, white wine and lemon juice. Served with mini roasted potatoes and garden carrots.

PARMIGIANA \$27
Choose either a breaded milk-fed veal scaloppine or a breaded chicken breast, topped with fresh basil leaves, provolone cheese, pomodoro sauce and parmigiana romano. Served with linguine pomodoro.

MARSALA \$28
Choice of breaded veal scaloppine or breaded chicken breast topped with a creamy mushroom marsala wine sauce. Served with scalloped potatoes and seasonal vegetables.

NEW! POLLO RIPIENO \$28
Herbed and breaded chicken breast stuffed with ricotta & smoked leg of ham. Served with a red pepper sauce & roasted seasonal vegetables.

🍷 **MELANZANE RIPIENE \$21 (VEGAN OPTION \$20)**
Herb roasted eggplant stuffed with a garden of vegetables, slow braised in a red wine & tomato sauce, topped with mozzarella & parmesan and finished in the oven.

ZUPPA 🍷 **ROASTED RED PEPPER \$8**

PLEASE NO SUBSTITUTIONS. WE HAVE METICULOUSLY SELECTED INGREDIENTS TO COMPLIMENT ONE ANOTHER AND FEEL THAT SUBSTITUTIONS WILL UNDERMINE THE DESIRED EFFECT OF THE DISH.