

Lunch 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 BRUSCHETTA \$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 flavorful 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.

PERSONAL PIZZA

WITH SOUP OR SALAD \$19

ZUPPA

ROASTED RED PEPPER \$8

PASTA

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

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 [SMALL \$18]

Spaghetti, topped with pomodoro sauce and meatballs. We make it all in-house!

NEW! GNOCCHI ALLA VODKA \$23

House-made ricotta dumplings tossed in our vodka rosé red pepper sauce with caramelized onions.

FETTUCINE CARBONARA \$25 [SMALL \$21]

Fresh fettuccine, tossed with sautéed shallots, pancetta, white wine, cream, and parmigiano.

POLLO PRIMAVERA AL OLIO \$24 [SMALL \$21]

Linguine noodles tossed in olive oil, garlic, spinach, fresh basil, Italian parsley, cherry tomatoes, roasted red peppers and capers, topped with a chicken breast.

NEW! 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.

TRAMEZZINO

Served with your choice of parmesan fries, caesar, insalata di casa or soup.

VITELLO \$20

Breaded veal scaloppine with pomodoro, provolone, sautéed mushrooms, hot or sweet peppers on a house-made potato onion bun.

POLPETTE E PROVOLONE \$19

House-made meatballs, provolone and pomodoro sauce on our house-made Italian herb & cheese bun.

HAMBURGER CON PANCETTA E FORMAGGIO \$20

Our house-made beef burger with bacon, cheddar cheese, lettuce and tomato topped with our tangy burger sauce.

NEW! THE AUSSIE BURGER \$20

Juicy beef patty with beetroot, fried egg, lettuce, tomato and BBQ sauce.

POLLO CROCCANTE \$20

Crispy chicken, guacamole, cheddar cheese, tomato, red onion, sweet & tangy sauce on a house-made potato onion bun.

PANINO AL PARMESANO DI POLLO \$20

Chicken parmigiana with arugula on our house-made potato onion bun.

PIATTO PRINCIPALE

POLLO PARMIGIANA \$20

A lunch sized portion of our chicken parmigiana, served with house salad and parmesan fries.

NEW! POLLO DI GUSTO \$21

A lunch sized portion of boneless, skinless chicken breast, pan seared with olive oil, butter, fresh fennel, capers, cherry tomatoes, white wine and lemon juice. Served with mini roasted potatoes and garden vegetables.

MERLUZZO BIRRA \$20

Beer battered cod, hand cut fries, house-made tartar and coleslaw.

TEGAMÉ

Served in a cast iron skillet!

SKILLETS LASAGNE \$19

Deconstructed meat lasagne topped with mozzarella and baked in our wood oven.

SKILLETS MAC E FORMAGGIO \$19

Cheesy béchamel sauce tossed with handmade penne, topped with delicious cheeses and finished in the oven.

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