

Dinner Menu

ANTIPASTI

Bruschetta

Pizza crust topped with chilled marinated tomatoes, garden fresh basil and a drizzle of aged balsamic 15

Arancini

Crispy balls of risotto, aged provolone and bocconcini served with our fresh made arrabiata sauce16

Polpette

House made meatballs with veal, pork and just enough ricotta cheese to keep them moist.

Our fresh tomato sauce, shaved parmigiana, crostini..... 16

Warm Italian Olives

Slowly roasted Italian olives with chilies, sage and orange zest 8

Roasted Prosciutto

Prosciutto wrapped baby mozzarella with basil, pomodoro sauce, topped with aged balsamic reduction 17

Mussels

Fresh PEI mussels cooked with soppressata salami, hand crushed tomatoes, fresh chilies, in a wine broth.

Served with crostini 22

Burrata

Fresh burrata, cantaloupe, mint and prosciutto di parma DOP.

Served with crostini 29

INSALATE

IN ALL OF OUR SALADS WE USE EXTRA VIRGIN OLIVE OIL.

Misticanza Organico

Organic greens, radish, fennel, pea tenders 13

Insalata Mario

Romaine hearts, ciabatta croutons, garlic, a very fine hint of anchovy, extra virgin olive oil, artisan pancetta,

fresh lemon and parmigiana vinaigrette 15

Insalata Salmone

Roasted fillet of salmon char-grilled peppers with carrots, zucchini, green beans, white beans and new potatoes

Served on a bed of spinach with green olive tapenade 25

Caprese di Bufala

Fresh bufala milk mozzarella, seasoned ripe tomato, extra virgin olive oil, drizzle of balsamic, garden fresh basil 23

Pear, Walnut and Arugula Salad

Candied walnuts, fresh pear and baby arugula, grana Padano, lem 14

Insalata Dolcetto

Mixed organic greens, house roasted red peppers, fresh bocconcini, black olives (with pits), sun-dried tomato,

shaved parmigiana in our house vinaigrette 19

ADD CHICKEN, SHRIMP OR SALMON TO ANY SALAD 9.99

PASTA

IF YOU PREFER GLUTEN FREE PASTA, WE OFFER A PENNE OF THE HIGHEST QUALITY FOR AN EXTRA \$4 CHARGE.

Carbonara

Spaghetti, egg yolks, guanciale, grana padano and fresh cracked pepper 23

Spaghetti e Polpette

*House made meatballs with veal, pork and just enough ricotta cheese to keep them moist.
Our fresh tomato sauce, shaved parmigiana, crostini. 18/23*

Garganelli

Summer rapini and house made spicy Italian sausage, fontina, parmigiana, fresh chilies and extra virgin olive oil 24

Ravioli

Ricotta and spinach stuffed pasta with your choice of pomodoro or bolognese sauce 32

Gnocchi

*House-made potato dumplings served in your choice of pomodoro, bolognese or gorgonzola cream sauce
and topped with fresh ricotta 24*

Fettuccine Dolcetto

*Classic and spinach fettuccine tossed with slices of chicken breast, fresh garlic, sliced mushrooms and sun-dried tomatoes
in a white wine cream sauce 27*

Linguini di Mare

Shrimp, mussels, calamari, clams, preserved lemon, garlic and chilies in a white wine sauce 28

Pappardelle

Broad egg noodles served with a lamb ragu which has been braised for hours in a ripasso wine sauce 29

CARNE / POLLO / PESCE

Pollo Limone

*Boneless breast of chicken sauteed in butter, white wine, fresh lemon and capers.
Served with fresh vegetables and roasted potatoes 29*

Vitello con Cetriolin

*A spectacular tuscan dish chef found in Siena. Tender veal sauteed in cream with young onions,
red peppers and thin slices of pickle. This dish is magic 35*

Pollo Marsala

*Lightly breaded breast of chicken sautéed with sliced mushrooms in our marsala wine sauce.
Served with pasta or seasonal vegetables and roasted potatoes.... 32*

Salmone Picatta

*Fresh grilled salmon served on linguini, topped with Chef Julie's picatta sauce consisting of seared capers,
roma tomatoes, preserved lemon and sweet butter 36*

Pollo Parmigiana

*Boneless breast of chicken, lightly breaded and topped with our house made tomato sauce,
melted provolone and fresh basil 34*

PIZZE

ALL OUR PIZZAS ARE AVAILABLE WITH A GLUTEN FREE CRUST FOR AN ADDITIONAL \$5

Margherita

Our fresh pizza sauce, bocconcini cheese and garden fresh genovese basil 19

Ivy Julietta

Pesto base, mozzarella, mushrooms, roasted red peppers, artichokes and black olives 21

Enzo (Pepperoni)

Tomato base, provolone, ezzo pepperoni (the gold standard of pepperoni) and a drizzle of fennel and coriander oil 24

Orlando

Crust is brushed with oil and fresh rosemary and topped with thin sliced potato, house made sausage, caramelized onion and gorgonzola 21v

Li Pecuri

Tomato based pizza with roasted chicken, goat cheese, sun-dried tomatoes, spinach, and parmigiana 24

Funghi

White pizza, wild mushrooms, smoked mozzarella, truffle oil 22

Napoli

Tomato sauce, mozzarella, house made sausage, gorgonzola and red onion 23

Polpette Pizza

Tomato base, house-made meatballs, pepperoncini, smoked mozzarella and provolone 24

Marie Bianca

White pizza with fresh mozzarella, gorgonzola, poached pears, walnuts, speck (smoked prosciutto) and a drizzle of honey 24

Santa Lucia

Tomato base, mozzarella di bufala, fresh arugula and prosciutto di parma 25

Sofia

Tomato base, mozzarella, roasted red pepper, hot soppressata salami, garlic and black olives 22



DOLCI DI DOLCETTO

Tiramisu

A Dolcetto classic, this dish contributed to our inclusion in the "Top 100 Italian Restaurants in Canada" espresso laced ladyfinger cookies, mascarpone, chocolate and love 12

Gelato di Giorno

Please ask your server for today's flavours 8

Budino Cioccolato

*Italy's answer to pudding is deliciously creamy and an elite Italian sweet like no other.
Topped with panna montata fresca (fresh whipped cream to the non Italians) 12*

Affogatto alla Crema

Crema vanilla gelato with a shot of espresso 10

CAFFE SPECIALITA

Caffe Italiano

(1.5 oz.) Amaretto, Frangelico, coffee and fresh whipped cream 10

Caffe B-Cinquantadue

(1.5 oz.) Kahlua, Baileys, Grand Marnier, coffee and fresh whipped cream 10

GRAPPA (1 oz)

Valdavi Grappa di Moscato

A fresh aroma of white flowers, lilacs, apricots and yellow plums 11

Lingera Amaro d'Erbe

*Erbe is a mixture of fresh herbs, spices and sugar infused into alcohol – an aroma of chamomile, nuts, tangerine and caramel gives
this a perceived sweetness followed by a clean herbaceous bitterness that defines a proper amaro
– an Italian digestive 11*

