

# Dinner Menu

## ANTIPASTI

### Warm Italian Olives

*slowly roasted Italian olives with chilies, sage and orange zest .... 9*

### Bruschetta

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

### Polpette

*house made meatballs with veal, pork and just enough ricotta cheese to keep them moist. Our fresh tomato sauce, shaved parmigiana and crostini .... 16*

### Tuscan Calamari

*our fresh calamari sauteed in a rich Tuscan tomato sauce with capers, Tuscan kale and tomatoes. Served with crostini .... 24*

### Roasted Prosciutto

*prosciutto wrapped baby mozzarella with basil, pomodoro sauce and topped with aged balsamic reduction .... 17.5*

### Arancini

*our weekly arancini will be seasonal and delicious, ask your server for details .... 16.5*

## INSALATE

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

### Misticanza Organico

*organic greens, radish, fennel and pea tenders .... 14*

### 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*

### Italian Chop Salad

*crispy greens, provolone, salami, chickpeas, pepperoncini, red wine vinegar .... 19*

### Pear, Walnut and Arugula Salad

*candied walnuts, fresh pear and baby arugula, grana Padano, lemon .... 15*

ADD CHICKEN, SHRIMP OR SALMON TO ANY SALAD .... 9.99

## CARNE / POLLO / PESCE

### Pollo Limone

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

### 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 .... 34*

### Salmone Picatta

*fresh grilled salmon served on spaghetti, 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, parmigiana, pecorino, bocconcini and fresh basil .... 33*

### Vitello Marsala

*braised veal shank topped with chef's feature marsala sauce. Served on a bed of pappardelle and wilted spinach .... 40*

## 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*

### Malfaldine

*a ribbon shaped ruffled pasta, tossed with our house made sausage and artichoke ragu .... 25*

### Pappardelle

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

### Gnocchi

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

### Linguini di Mare

*shrimp, mussels, calamari, clams, preserved lemon, garlic and chilies in a white wine sauce .... 28*

### Farfalle al Forno

*a baked pasta of farfalle with peas and prosciutto, in a white wine cream sauce. Topped with parmigiana .... 23*

## Ravioli

*ricotta and spinach stuffed pasta with your choice of pomodoro or bolognese sauce .... 32*

## Fettuccine Dolcetto

*classic and spinach fettuccine tossed with roasted chicken breast, fresh garlic, sliced mushrooms and oven dried tomatoes in a white wine cream sauce .... 28*

## Spaghetti e Polpette

*house made meatballs with veal, pork and just enough ricotta cheese to keep them moist. Our fresh tomato sauce, shaved parmigiana .... 19/24*

# PIZZE

ALL OUR PIZZAS ARE AVAILABLE WITH A GLUTEN FREE CRUST FOR AN ADDITIONAL \$5  
IF YOU PREFER TO SPICE THINGS UP WITH OUR HOUSE MADE CHILI OIL, JUST ASK.

## Salice (Willow)

*brushed oil base, fresh ricotta, mozzarella, parmigiana Reggiano, thin sliced tomato, dressed baby arugula .... 23*

## Ivy Julietta

*pesto base, mozzarella, mushrooms, roasted red peppers, artichokes and black olives .... 22*

## Margherita

*our fresh pizza sauce, bocconcini cheese and garden fresh genovese basil .... 20*

## 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 .... 23*

## Li Pecuri

*tomato base pizza with roasted chicken, goat cheese, oven dried tomatoes, spinach and parmigiana .... 24*

## Funghi

*white pizza, wild mushrooms, thyme, smoked mozzarella, truffle oil .... 23*

## Napoli

*tomato base, 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, prosciutto di parma and  
fresh arugula .... 25*

### Sofia

*tomato base, mozzarella, roasted red peppers, 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*

### Torta Limone

*a wonderfully moist lemon and thyme sour cream cake.  
served with lemon custard and creamy vanilla gelato .... 12*

### Crema Brulatta

*A rich vanilla bean custard topped with caramelized sugar.  
who created this delicious dessert Italy or France? you be the judge .... 13*

### 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 a perceived sweetness  
followed by a clean herbaceous bitterness that defines a proper amaro  
- an Italian digestive .... 11*

