

ANTIPASTI

Cestino di Pane

Complimentary fresh baked bread.
additional orders2.5

Warm Italian olives

slowly roasted Italian olives with chilies, sage and orange zest..... 13

Bruschetta

pizza crust topped with chilled marinated tomatoes, garden fresh basil, red onion and a drizzle of balsamic reduction 16.5

Eggplant Rotolo

lemon studded ricotta wrapped in thinly sliced eggplant, served on our house made tomato sauce and topped with balsamic reduction.....20

Polpette

house made meatballs with veal, pork and ricotta in our fresh tomato sauce. Served with crostini..... 18

Tuscan Calamari

fine rings of calamari sauteed in a rich tomato sauce with capers, tuscan kale and tomatoes. Served with crostini..... 25

Roasted Prosciutto

prosciutto wrapped baby mozzarella with basil and pomodoro sauce. Topped with balsamic reduction..... 18.5

Arancini

our Chef inspired crispy risotto balls, stuffed with bocconcini, breaded, fried and accompanied by one of our house made sauces 17.5

INSALATE

Misticanza Organico

organic greens, watermelon radish, fennel, cherry tomatoes, red onion and pea tenders 15 / for the table 35

Mario

romaine hearts, our signature parmesan vinaigrette, focaccia croutons, pancetta and lemon 16 / for the table 39

Salmone

roasted fillet of salmon, char grilled peppers, carrots, zucchini, green beans, white beans and new potatoes, served on a bed of spinach and topped with green olive tapenade and balsamic reduction 25.5

Pear, Walnut and Arugula

candied walnuts, poached pear and baby arugula, grana padano, lemon 16.5

Solara

spinach, arugula, local fresh fruit, pistachios and ricotta salata. Tossed in an apple cider and mustard seed vinaigrette 17.5

Add chicken, shrimp or salmon to any salad 9.99

PASTA

If you prefer gluten free pasta, we offer a high-quality penne for an additional \$4

Lasagna

house made bolognese sauce, creamy ricotta and tomato sauce baked in layers and topped with baby mozzarella.....26.5

Rigatoni Sorrento

zucchini, cherry tomatoes, garden basil, red chilies in a tomato olive oil sauce and topped with stracciatella cheese23.5

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. Topped with a dollop of fresh ricotta.....25.5

Linguine Pescatore

shrimp, mussels, bay scallops, and white fish. Enhanced with spicy tomato sauce, preserved lemon and parsley29

Fettuccine Dolcetto

classic and spinach fettuccine tossed with slices of chicken breast, fresh garlic, sliced mushrooms and oven dried tomatoes in a white wine cream sauce29

Spaghetti e Polpette

house made meatballs with veal, pork and ricotta in our fresh tomato sauce and shaved grana padano25

PESCE/POLLO/CARNE

Pollo Limone

boneless chicken breast sauteed in butter, white wine, fresh lemon and capers. Served with your choice of pasta or seasonal vegetables and rosemary roasted potatoes.....31

Pollo Marsala

lightly breaded breast of chicken with sautéed sliced mushrooms in our marsala wine sauce. Served with your choice of pasta or seasonal vegetables and rosemary roasted potatoes.....36

Salmone Picatta

fresh grilled salmon served on spaghetti, topped with our picatta sauce consisting of seared capers, roma tomatoes, preserved lemon and sweet butter38

Costine Di Manzo Brasate

boneless beef short rib braised in red wine sauce, topped with horseradish gremolata. Served with your choice of pasta or seasonal vegetables and rosemary roasted potatoes49

Pollo Parmigiana

boneless breast of chicken, lightly breaded and topped with our house made tomato sauce, parmigiana, pecorino, bocconcini and fresh basil. Served with your choice of pasta or seasonal vegetables and rosemary roasted potatoes.....36

Porchetta

roasted pork belly rolled with rosemary, thyme, chilies, lemon and orange. Oven baked and served with fig mustard. Served with your choice of pasta or seasonal vegetables and rosemary roasted potatoes.....34

Veal Scallopini

veal scallopini topped with mushroom, thyme, lemon zest baked with a nutty fontina and served on a lemon parm risotto.....40

PIZZE

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.

Ivy Julietta

pine nut pesto base, mozzarella, mushrooms, roasted red peppers, artichokes and black olives23

Margherita

tomato base, bocconcini cheese and garden fresh genovese basil21

Enzo (Pepperoni)

tomato base, provolone, ezzo pepperoni (the gold standard of pepperoni) and a drizzle of fennel and coriander oil..... 25

Pepperonata

tomato base, roasted red and yellow peppers, capers, garlic, soppressata salami, bocconcini cheese. Topped with parsley, basil and lemon oil..... 25

Li Pecuri

tomato base, roasted chicken, goat cheese, oven dried tomatoes, spinach and parmigiana25

Costata

oil base, gorgonzola, braised short rib, red onion. Topped with house dressed arugula and tomato jam26

Funghi

white base, wild mushrooms, smoked mozzarella, thyme and truffle oil25

Marie Bianca

white base, fresh mozzarella, gorgonzola, poached pears, walnuts, speck (smoked prosciutto) and a drizzle of honey.....25

Santa Lucia

tomato base, stracciatella cheese (buratta), prosciutto di parma and fresh arugula25

LUNCH MENU

offered everyday from 11:30 am to 3:00 pm

All our lunch items are served with your choice of a side misticanza, mario or pear and candied walnut salad.

1/2 Pizza Combo

choose any of our delicious pizzas and we'll make it half size.....20

Frittata di Jouno

please ask your server about our chef's feature ingredients

for today.....19.5

Panino con Polpette

our house made meatballs, tomato sauce, zesty green olive

muffaletta and provolone on our house made bun22

Pollo Parmigiana

lightly breaded boneless breast of chicken topped with tomato sauce,

melted mozzarella, parmigiana, pine nut pesto and chopped fresh

genovese basil on a house made bun22

Panino con la Porchetta

shaved porchetta roast on our focaccia bread with apple agrodolce,

spinach and provolone.....18

Panino di Brasato di Manzo

our braised short rib on a house made bun with horseradish aioli,

roasted red pepper and arugula.....22

Portobello Sandwich

oregano and basil marinated portobello mushrooms, pine nut pesto,

goat cheese, tomatoes, red onion, spinach and balsamic crema on

focaccia.....19

SEATING HOURS

Sunday – Thursday 11:30 am – 9:00 pm

Friday – Saturday 11:30 am – 10:00 pm

Dolcetto.ca

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