

CLOSE ATTENTION IS PAID TO THE PREPARATION AND HANDLING OF OUR MENU ITEMS. HOWEVER, FOR THOSE THAT INDICATE AN ALLERGY WE CANNOT GUARANTEE THAT ALLERGENS HAVE NOT BEEN INTRODUCED DURING OTHER STAGES OF THE FOOD CHAIN PROCESS OR INADVERTENTLY DURING PREPARATION. IT IS UP TO THE GUEST TO MAKE AN INFORMED CHOICE THAT IS BEST FOR THEIR PARTICULAR ALLERGY.

Primi

GF CAN BE MADE GLUTEN FREE

GF Antipasto \$38

Cured meats, cheese and accompaniments. Serves 2 - 4

Tre Pani \$18

three crostini; imported mortadella, whipped ricotta, pistachio pesto; Gorgonzola cream, Walnuts, radicchio; Classic Bruschetta

GF Ricotta Montata Di Verdure

\$20

Marinated peppers, eggplant, zucchini, olives served on a bed of whipped herbed ricotta drizzled with a spicy honey

VEGAN Bruschetta \$14

Traditional style fresh tomatoes, onions, and fresh garlic on our homemade focaccia bread

Pane Di Fichi \$22

Homemade fig jam, spicy pecans, Gorgonzola cheese, poached pears, honey, arugula on Italian flatbread

GF Capesante al forno \$28

Oven baked scallops on the half shell, roasted tomatoes, garlic, hint of bread crumb

GF Involtini di Melanzane \$17

Rolls of pan seared eggplant filled with ricotta cheese, spinach, and basil. Then baked with tomato sauce and Parmesan, finished with walnut pesto

GF Aglio e Formaggio \$16

Roasted garlic bulb served with warm pesto crusted goat cheese. Drizzled with honey, apricot mostarda and served with rustic crisps

Fromaggio Fritto \$14

Breaded creamy provolone cheese deep fried, served with our tomato sauce

Calamari Fritti \$18

Hand cut in house. Lightly dusted with semolina and fried to perfection. Served with a spicy aioli sauce

Granchio Arancini \$22

Crab filled Italian rice balls rolled in bread crumbs served with a Tuscan white bean and avocado dip

GF Aragosta Funghi \$22

Mushrooms stuffed with risotto mixed with red peppers, broccoli, cheese and lobster meat. Oven baked and topped with Asiago and mozzarella cheese

GF Cozze \$18

Fresh mussels sautéed with tomatoes, garlic, onion, and white wine

Insalate



Gardino \$10

Mixed greens, tossed with our homemade dressing, cannellini beans, tomato, olives, cucumber



Caesar Salad \$12

House made dressing, fresh parmigiana cheese, house-made croutons



Dolce Pera \$16

Arugula, poached pears, roasted beets, Gorgonzola, spicy pecans, charred tomato, tossed with a cranberry pear dressing in a cucumber wrap



Insalata Di Bresaola \$20

Thinly sliced cured beef tenderloin and arugula tossed with a Sicilian lemon dressing, crispy capers, quail egg, shaved Grana Padano



Insalata Radicchio \$18

Radicchio, baby greens, sun-dried tomato dressing tossed with charred tomato, pine nuts, fennel, brussel sprouts pancetta and topped with warm goat cheese

Le Pasta

OUR PASTA IS ALL MADE IN HOUSE AND IS SERVED AL DENTE.

CAN BE MADE GLUTEN FREE BY SUBSTITUTING FOR GLUTEN FREE PASTA + \$2.00

SUBSTITUTE GNOCCHI + \$3.50.

Gnocchi Gorgonzola \$26

Homemade gnocchi tossed with Gorgonzola cheese sauce, pancetta and sun-dried tomatoes.



Linguine di Zucca \$28

Pumpkin linguine with sweet sausage, peas, rapini, roasted squash, tossed in a sage cream sauce.



Calabrese Ditali \$28

Calabrese pesto cream sauce Italian sausage, rapini, sun-dried tomato tossed with Ditali pasta

Lasagne \$26

A Valley tradition with meat and three kinds of cheese.



Ragu di Cinghiale \$38

Tender boar slowly stewed with tomatoes, Chianti and herbs served on a bed of pappardelle with a hint of black truffle

Piatto Italiano \$33

One-half order of veal or chicken Parmesan, one half order of lasagne, fettuccine Alfredo.

Melanzana alla Parmigiana

\$26

Layers of breaded eggplant, tomato sauce, mozzarella cheese and our homemade walnut pesto. Served with our house made pasta in a tomato sauce or fresh vegetables and potato

Pasta Boscaiola \$29

Mild Italian sausage with mushrooms, mascarpone, pecorino, and garlic all tossed with homemade fettuccine

GF Positano \$29

Fresh house-made lemon-pepper fettuccine tossed with grilled jumbo shrimp, fresh tomatoes, basil, and bocconcini all in a lemon garlic wine sauce.

GF Aragosta Seaside \$60

Maritime lobster simmered in tomatoes, garlic and spices to create a rich and complex sauce that is tossed with spaghetti. An unforgettable Italian coastal experience

Spaghetti Nero \$42

Fresh squid ink pasta with clams, mussels, scallops, jumbo shrimp and squid cooked in a lemon and white wine sauce with a hint of chilies.

Pasta Di Nettuno \$40

Shrimp, sea scallops, mussels and clams in a creamy rose reduction with house made fettuccine

Pasta Ripiena

HAND MADE STUFFED PASTA

Ravioli Spinaci \$28

House-made spinach and ricotta cheese ravioli tossed with sage-tomato- Gorgonzola cream sauce and sprinkled with crispy capers

Tortelloni ai Funghi Tartufuli

\$32

House-made Tortelloni filled with wild mushrooms and black truffle then tossed in a creamy goat cheese-mushroom reduction sauce. Table side fresh shaved truffles.

Ravioli Pistachio \$32

Traditional Tuscan stuffed potato ravioli tossed in a pistachio, pancetta cream sauce

Ravioli Anatra \$36

Smoked duck breast and mascarpone cheese filled ravioli tossed in a sage- cream sauce with mustardo finished with duck crackling .

Agnolotti al granchio \$38

Crab filled Agnolotti tossed in a Limoncello Crema topped with butter-poached black tiger shrimp.

Secondi

GF CAN BE MADE GLUTEN FREE.

GF **Valentino di Manzo** \$68
AAA center cut beef tenderloin wrapped in prosciutto and grilled. Topped with crema di funghi and grilled shrimp. Served with roasted garlic mashed potatoes and fresh vegetables

GF **Costolette di Manzo** \$44
Fall off the bone beef short rib with al Chianti gremolata. Served with potatoes and fresh vegetables

Parmigiano

Your choice of either breaded chicken or fresh milk-fed veal, topped with mozzarella and our tomato sauce. Served fresh with pasta or potato and vegetables.
+ Chicken \$26 Veal \$32

Vitello Limone \$36
Milk-Fed veal lightly floured, sautéed with butter, fresh lemon, wine and capers. Served with mushroom risotto and fresh vegetables.

Pesce

Daily Fish Feature

Ossobuco \$48
Center cut veal shank slowly braised in wine and vegetables served over creamy polenta

GF VEGAN **Bistecca di Melanzane** \$28

Grilled eggplant steak topped with a aqua pazza sauce (stewed tomatoes, garlic, capers, olives) served with spaghetti alio alio

Pollo Ripieno \$33
Chicken Supreme stuffed with provolone, Asiago cheese, pancetta, and focaccia. Then wrapped with prosciutto, oven baked and topped with an Asiago cream sauce. Served with mushroom risotto and fresh vegetables.

GF **Capesante Risotto** \$38
Pan seared pistachio crusted sea scallops. Served on a bed of mushroom risotto with a spinach and goat cheese crema

Contorni

Homemade Meatball \$5
A mixture of pork , beef and veal

GF **Grilled Chicken Breast** \$10

GF **Bolognese** \$10
Traditional meat sauce made with ground beef, pork and veal

GF **Marinated Black Tiger Shrimp**
3 /\$10 5/\$15

Prosecco & Rose 6oz/Bottle

Prosecco,, Fratelli Cosmo, Italy	15/NA/55
Prosecco Rose,Fratelli Cosmo, taly	17/54
Italy, Rose. Astrale,DelleVenezia, Italy	12/15/42
VQA, Che Bello Brut, ,Malivoire, Niagra	10/39
VQA Pinot Noir Rose Moira, Malivoire, Niagra	12/16/43

Valley Vino De Casa

Valley House Italian White 6oz 11, 9oz 14, ½ litre 24, 1 litre 45	
Valley House Italian Red 6oz 12, 9oz 15, ½ litre 26, 1 litre 49	
Chardonnay VQA, Konzelmann Estate, Niagara	11/14/39
Riesling VQA, Konzelmann Estate, Niagara	12/15/42
Pinot Grigio VQA, Reif Estate, Niagara	11/14/39
Sauvignon Blanc VQA, Reif Estate, Niagara	10/13/36
Cabernet Sauvignon VQA, Konzelmann Estate, Niagara	11/14/39
Merlot VQA, Konzelmann Estate, Niagara	11/14/39
Baco Noir VQA, Konzelmann Estate, Niagara	10/13/36
Pinot Noir VQA, Reif Estate, Niagara	10/13/36
Cabernet Sauvignon, Havenscourt, California	12/15/42
Chianti, Badia Al Colle, Italy	14/17/48

Vino Bianco

Signature Chardonnay, Domaine Queylus, Niagara	\$52
Pinot Grigio, Santome, Italy	\$48
Sauvignon Blanc, Tinpot Hut, Marlborough, NZ	\$58
Chenin Blanc, Franschoek, South Africa	\$45
Riesling, VQA, Featherstone Estate, Niagara	\$45
Reisling, Rovert Schatzle, Germany	\$52
Peach Wine, Konzelmann Niagra VQA	\$45
Chardonnay,Paso Cellars,California	\$75

Vino Rosso

Merlot, Konzelmann Estate Reserve, Niagara	\$50
Shiraz, Konzelmann Estate Reserve, Niagara	\$50
Cabernet Sauvignon, Scotto, California	\$54
Cab Sauvignon, Gnarled Vine, Lodi California	\$58
Cabernet Sauvignon, Blazon, Lodi California	\$70
Cabernet Franc Reserve , Reif Estate, Niagara VQA	\$50
Cabernet Franc, Malivoire Wismer , Niagara VQA	\$52
Farmstead Red, Malivoire Niagara VQA	\$58
Cabernet Franc, Featherstone Niagara VQA	\$50
Merlot, Les Jamelles, Languedoc, France	\$48
Shiraz, Reif Estate, Niagara VQA	\$40
Pinot Noir, Domaine Queylus Niagara VQA	\$62
Cotes Du Rhone, Lafond Rhone Valley, France	\$58
Bordeaux, Chateau Chapelle D'Alienor, France	\$62
Bordeaux Fleur Haut Gaussens France	\$56
Malbec, Punti Ferrer, Chile	\$48
Malbec, La Espera, Argentina	\$63
Tempranillo, Tandem, Spain	\$45
Garnacha, Insensato, Spain	\$80
Shiraz, Frespanol, Western Australia	\$54
Shiraz, Tall Poppy Victoria, Australia	\$42
Chianti Classico Riserva, Casenouve, Italy	\$130
Chianti Toscana, Casenouve, Italy	\$95
Chianti Classico, Luiano Ottantuno, Italy	\$150
Montepulciano, Baldovino, D'Abruzzo, Italy	\$60
Valpolicella Ripasso,La Casetta Italy	\$95
Valpolicella Ripasso Corte Figaretto, Vento, Italy	\$78
Valpolicella Ripasso DOC, Alpha Zeta, Verona, Italy	\$70
Valpolicella Ripasso , Spada, Toscano, Italy	\$75
Valpolicella, Domenico Fraccaroli Ripasso, Italy	\$105
Amorone, Corte Figaretto, Vento, Italy	\$140
Amarone, Spada, Italy	\$150
Barolo, Ellena, Italy	\$125
Brunello, Di Montalcino, Italy	\$210
Barolo, Olivero Mario, Italy	\$130
Barolo, Salvano, Italy	\$150
Barolo, Ciabot Berton, Italy	\$160