

Primi

GF CAN BE MADE GLUTEN FREE

- Veggie** **Pane di Fichi** \$16
Homemade fig jam with walnuts, Gorgonzola cheese, honey, pears and arugula on Italian flat bread
- Veggie** **Aglio e Formaggio** \$14
Roasted garlic bulb served with warm pesto crusted goat cheese. Topped with toasted walnuts and drizzled with honey. Served with rustic crisps.
- Veggie** **Fried Provolone** \$12
Sliced and breaded creamy Provolone cheese deep fried, served with our tomato sauce
- VEGAN Veggie** **Bruschetta**
Traditional style fresh tomatoes, onions and fresh garlic on our homemade focaccia bread
- GF **Antipasto (serves 2-4)** \$34
Cured meats, cheese and accompaniments.
- GF **Veggie** **Involtini di Melanzane** \$15
Rolls of pan seared eggplant filled with ricotta cheese, spinach, basil then baked with tomato sauce and parmesan finished with walnut pesto
- GF **Insalata di Bresaola** \$18
Thinly sliced cured beef and arugula tossed with a Sicilian lemon dressing, shaved radish, shaved Grana Padano and topped with egg
- GF **Gamberi E Fagioli** \$18
Grilled marinated jumbo shrimp served on a bed of spicy cannellini beans with house made pesto.
- GF **Aragosta Funghi** \$18
Mushrooms stuffed with risotto mixed with red peppers, broccoli, cheese and lobster meat. Oven baked and topped with Asiago and mozzarella cheese.
- GF **Cozze** \$14
Fresh mussels sautéed with tomatoes, garlic, onion and white wine.
- Calamari Fritti** \$17
Hand cut in house lightly dusted with semolina and fried to perfection. Served with a spicy aioli sauce.
- Fritto Misto** \$22
A trio of shrimp, calamari and smelts lightly dusted with semolina and served with a lemon aioli.

Insalate

- GF **Caesar** \$12
House-made dressing, fresh parmigiana cheese, pancetta, croutons
- GF **V** **Gardino** \$9
Mixed greens, tossed with our homemade dressing, cannellini beans, tomato, olives
+ Add grilled shrimp (3) \$10
- GF **Veggie** **Insalata Caprese** \$16
Fresh Tomato, fior di latte, fresh basil, aged balsamic and our home made pesto
- GF **Veggie** **Dolce Pera** \$15
Grilled pears, roasted beets, spicy pecans, charred tomatoes, Gorgonzola cheese, arugula tossed with a blood orange dressing

Le Pasta

OUR PASTA IS ALL MADE IN HOUSE AND IS SERVED AL DENTE. SUBSTITUTE GNOCCHI ADD \$3.50.

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

Gnocchi Gorgonzola \$25

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

Ravioli Spinaci

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

Ravioli Anatra \$34

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

Cannelloni a Fungi Portabella \$29

House rolled portabella stuffed cannelloni, oven baked and topped in a Truffle mushroom-cream reduction sauce. With table side fresh truffles.

Melanzana alla Parmigiana

Layers of breaded eggplant, tomato sauce, mozzarella cheese and our homemade pesto. Served with pasta or potatoes and fresh vegetables.

GF Positano \$28

Fresh house made lemon pepper fettuccine tossed with grilled jumbo shrimp, fresh tomatoes, basil, fior di latte, in a lemon garlic wine sauce.

GF Aragosta Seaside \$55

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

GF Pasta di Nettuno \$36

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

Spaghetti Nero \$38

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

Linguine di Zucca \$28

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

GF Ragu di Cinghiale \$35

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

Lasagne

A Valley tradition with meat and three kinds of cheese.

Piatto Italiano \$32

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

Secondi

GF CAN BE MADE GLUTEN FREE.

- GF **Valentino di Manzo** \$65
AAA beef tenderloin wrapped in prosciutto, grilled and topped with crema di funghi and grilled shrimp. Served with garlic mashed potatoes and fresh vegetables
- GF **Colette** \$60
A tasty 12oz veal bone-in veal chop, pan fried topped with smoked pancetta cream sauce, fresh vegetables and garlic mashed potatoes
- GF **Costolette di Manzo** \$43
Fall off the bone beef short ribs "al Chianti" gremolata. Served with potatoes and fresh vegetables
- GF **Vitello Limone** \$32
Milk-fed veal lightly floured, sautéed with butter, fresh lemon, wine, and capers. Served with mushroom risotto and fresh vegetables.

Parmigiano

Fresh milk-fed veal or chicken breaded topped with mozzarella and our tomato sauce. Served with pasta or potato and vegetables. Chicken \$25, Veal \$30

- Pollo Ripieno** \$32
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.

Pesce

Feature fish catch of the day

Contorni

- Homemade meatball** \$5
A mixture of pork, beef and veal
- Grilled Chicken Breast** \$8

Three Shrimp \$10 Five Shrimp \$15

CLOSE ATTENTION IS PAID TO THE PREPARATION AND HANDLING OF OUR MENU ITEMS FOR THOSE THAT INDICATE AN ALLERGY HOWEVER, WE CAN NOT 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.

Prosecco & Rose 6oz/9oz/Bottle

La Delizia Prosecco DOC, Friuli Vento, Italy	12/42
La Delizia Prosecco Rose, Friuli Vento, Italy	14/45
Malivoire Che Bello Brut, Niagara VQA	10/14/39
Malivoire Pinot Noir Rose Moira, Niagara VQA	12/16/43
Lola Cabernet Franc Rose, Pelee Island VQA	9/12/35

Valley Vino De Casa

Konzelmann Chardonnay, , Niagara VQA	9/12/35
Konzelmann Riesling, , Niagara VQA	9/12/35
Pelee Island Pinot Grigio, VQA	9/12/35
La Delizia Pinot Grigio, Friuli Veneto, Italy	12/14/38
Creekside Sauvignon Blanc, Niagara VQA	9/12/35
Konzelmann Cabernet Sauvignon, Niagara VQA	9/12/35
Konzelmann Merlot, Niagara VQA	9/12/35
Konzelmann Baco Noir, Niagara VQA	9/12/35
Haven's Court Cabernet Sauvignon, Lodi California	12/15/42
Grati Ville di Monti Chianti, Toscana, Italy	12/15/42
Alpha Zeta Valpolicella DOC, Vento Italy	12/15/42

Vino Bianco

Domaine Queylus Signature Chardonnay, Niagara	\$52
Vitivinicola Pinot Grigio Sicily, Italy	\$42
Tinpot Hut Sauvignon Blanc Marlborough, NZ	\$58
Angels Gate Viognier Niagara, VQA	\$50
Casal Sobreiro Branco Liera Portugal	\$30
Franschhoek Chenin Blanc South Africa	\$38
Featherstone Estate Riesling Niagara VQA	\$45
Konzelmann Peach Wine Niagara VQA	\$38
Fog's Edge Chardonnay California	\$69
Alpha Zeta Chardonnay Vento, Italy	\$42
Kono Sauvignon Blanc, Marlborough	\$52

Vino Rosso

The Counselor Cabernet Sauvignon Sonoma Valley, California	\$105
Girasole Cabernet Sauvignon California (Organic)	\$68
Scotto Cabernet Sauvignon Lodi cal	\$54
Toneles 22 Cabernet Sauvignon Mendoza, Argentina	\$45
Nappa Cattle Company Cabernet Sauvignon, California	\$55
Malivoire Cabernet Franc Wismer Farm, Niagara VQA	\$52
J.S Hamilton Red, Pelee Island VQA	\$52

Malivoire Farmstead Red Niagara VQA	\$58
Creekside Laura's Red Niagara VQA	\$47
Featherstone Cabernet Franc Niagara VQA	\$50
Les Jamelles Merlot Languedoc, France	\$42
Creekside Syrah Niagara VQA	\$40
Colio Syrah Niagara VQA	\$40
Domaine Queylus Pinot Noir, Niagara VQA	\$62
Lafond Cotes Du Rhone Rhone Valley, France	\$45
Chateau Chapelle D'Alienor Bordeaux, France	\$54
Lalande de Tifayne Bordeaux France	\$56
Toneles 22 Malbec, Argentina	\$45
Tandem Tempranillo Navarro, Spain (Organic)	\$45
Dominic Shiraz South Australia	\$42
Tall Poppy Shiraz, Victoria, Australia	\$42
Thomas George Estates, Pinot Noir Healdsburg, Cal	\$225
Corte Figaretto Valpolicella Ripasso Vento, Italy	\$75
Alpha Zeta Ripasso DOC Verona, Italy	\$70
Casenuove Chianti Classico. Toscana, Italy	\$115
Luiano Chianti Classico Riserva, Italy	\$85
Luiano Ottantuno Chianti Classico Italy	\$170
Casenouve Chianti Toscana, Italy	\$85
Colle Maggia Montepulciano D'Abruzzo, Italy	\$65
Corte Figaretto Amorone Vento, Italy	\$110
Amarone Della Valpolicello, Haustor	\$102
Anticavigna Amorone Della Valpolicella Italy	\$105
Valpolicella Ripasso, La Casetta Italy	\$95
Valpolicella Ripasso Domenico Fraccaroli	\$105
Olivero Mario Barolo, Italy	\$130
Salvano Barolo Italy	\$150