

SHAREABLE PLATTERS

ANTIPASTO MISTO	50	DON MARCO PLATTER	70
salami genoa, parmaprosciutto di parma, aged piave, grilled vegetables, kalamata black olives, sicilian green olives, sun-dried tomatoes served on a bed of spring mixed greens		burrata, prosciutto di parma, mini arancini, bruschetta feta	
ANTIPASTO DI MARE	90	VAGABONDO PLATTER	275
grilled calamari, fried calamari, coconut shrimp, smoked salmon, cocktail shrimp		serves up to 4	
DON PRISTINE CHEESE PLATTER	60	prime NY striploin, branzino, chicken parmigiana, sweet potato fries, fingerling potatoes, grilled asparagus, gamberoni, portobello mushrooms, rigatoni vodka	
pecorino toscano, shropshire blue, ubriaco prosecco, crotonese, taleggio, fig jam, sweet sicilian olives		add French cut veal chop \$60	
		add lamb chops \$50	

ANTIPASTI

BRUSCHETTA		EGGPLANT PARMIGIANA	25
toasted calabrese	plain	15	traditional homemade eggplant parmesan twice baked with
baguette brushed with	grass-fed mozzarella	18	parmigiano reggiano and grass-fed mozzarella cheese
olive oil and topped with	feta	18	
marinated tomatoes	goat cheese	19	
	plant-based feta	19	
BASKET OF BREAD	8	CALAMARI FRITTI	25
fresh baked baguette with butter and homemade		tender rings of flour-dusted squid, deep fried and	
piccante sauce		served with fresh lemon slices and seafood sauce	
PIZZA BRUSCHETTA	25	CALAMARI ALLA GRIGLIA	30
white pizza brushed with extra virgin olive oil, grass-fed mozzarella cheese, fresh tomato, garlic, fine herbs and topped with aged piave cheese shavings		grilled tender squid marinated with herbs, garlic, extra virgin olive oil and fresh lemon juice	
add arugula \$5		COZZE MARINARA	21
ANTIPASTO ITALIANO	28	fresh mussels tossed with garlic, basil, herbs in your choice of our homemade tomato basil sauce or white wine aglio olio sauce	
an assortment of mild sliced salami,prosciutto di parma and aged piave on a bed of spring mix topped with sweet sicilian olives and olive oil		ARANCINI	26
PROSCIUTTO & PERA	25	home made rice balls stuffed with mozarella, pecorino romano and green peas served with pomodoro sauce & reggiano flakes	
thin slices of prosciutto di parma and fresh pear placed over a bed of spring mix topped with parmigiano reggiano shavings and drizzled with olive oil		CARPACCIO DI SALMONE	20
add balsamic glaze for \$5		smoked salmon with capers and red onions served atop a bed of mixed greens in an olive oil vinaigrette	
POLPETTE	23	GAMBERONI	60
home made meat balls in our home made tomato basil sauce, served with garlic cheese crostini		3 jumbo tiger shrimps grilled and sauteed in a garlic butter sauce. served on a bed of organic field greens	
POLPETTI SLIDERS	24	BURRATA	28
crostini topped with house made meatballs, tomato basil sauce and mozzarella cheese served on a bed of arugula		served with extra virgin olive, crostini, cherry tomatoes and sea salt	
		add balsamic glaze for \$5	
		BUFALA E CRUDO	32
		bufala mozzarella, prosciutto di parma, basil	

INSALATA

INSALATA VERDE	20	INSALATA CAPRESE	24
organic mixed baby greens with tomatoes, cucumber and red onions, served with our homemade balsamic vinaigrette dressing		fresh tomatoes topped with bocconcini cheese, dressed with fresh basil and extra virgin olive oil, served on a bed of arugula	
		substitute with burrata +12	
INSALATA CESARE	23	INSALATA ALLA MONTAGNA	25
romaine hearts tossed with homemade croutons, parmigiano reggiano and our homemade caesar dressing		baby greens, goat cheese, fresh sliced strawberries, pecans and red onions tossed in a raspberry vinaigrette dressing	
INSALATA DI ARUGULA	25	add grilled chicken \$18	
organic baby arugula, pine nuts, aged piave, sliced pears, extra virgin olive oil and fresh lemon juice		add grilled salmon \$25	
		add grilled shrimps \$18	
INSALATA DI SPINACI	23		
organic baby spinach leaves, fresh sliced mushrooms, dried cranberries, sliced almonds, topped with ricotta salata in a raspberry vinaigrette dressing			

ZUPPE

TORTELLINI BRODO	15	STRACCIATELLA	15
fresh meat stuffed pasta, scallions, parmigiano reggiano in our homemade chicken broth		egg drops and parmigiana in our homemade chicken broth	
MINISTRONI	16		
freshly chopped vegetables in our homemade vegetable broth			

RISOTTO

please allow 20 minutes for all risottos

RISOTTO FUNGHI POLLO	38	RISOTTO PRIMAVERA	35
arborio rice sauteed with portobello mushrooms, oyster mushrooms, chicken breast strips, pine nuts in a demi-glaze reduction		arborio rice with fresh seasonal vegetables, parmigiano reggiano in our homeade tomato sauce	
RISOTTO TUTTO MARE	50	RISOTTO ALLA VITELLO	42
arborio rice, tiger shrimps, scallops, calamari, crab, clams, mussels splashed with wine wine and simmered in our homemade tomato sauce		arborio rice, provimi veal strips, green peas, red pepper, green onions in a demi-glaze reduction	

CALZONE

PIPPO	24	SAPORITO	24
pepperoni, mushrooms		grilled vegetables, goat cheese	
GIANNI	25	TORINO	23
Italian sausage, green peppers, mushrooms		soppressata, mushrooms, basil	
LUCA	26	RENATA	24
chicken breast, roasted red pepper, feta cheese		fior di latte, basil	
GIOVANNI	26	SPACCO	26
pepperoni, Italian sausage, oyster mushrooms		prosciutto, kalamata olives, portobello mushrooms	

PIZZA

MARGHERITA	24	INFERNO	26
tomato sauce, basil, grass-fed mozzarella cheese		tomato sauce, grass-fed mozzarella cheese, hot peppers, onions, and sliced sausage	
REGINA MARGHERITA	26	GIARDINIERA	26
tomato sauce, basil, fior di latte		tomato sauce, grass-fed mozzarella cheese, grilled zucchini, eggplant and peppers	
PEP DIO	28	CAMPOFIORE	28
tomato sauce, grass-fed mozzarella cheese, double pepperoni, chili flakes, grated parmigiano		tomato sauce, grass-fed mozzarella cheese, prosciutto di parma, artichoke hearts, mushrooms and mascarpone cheese	
BUFALA	32	BIANCA	28
tomato sauce, fresh buffalo mozzarella, prosciutto di parma		white pizza brushed with extra virgin olive oil, grass-fed mozzarella cheese, thin sliced mini potato, bruschetta mix, pancetta and parmigiano reggiano	
SICILIANA	27	RUSTICA	28
tomato sauce, grass-fed mozzarella cheese, salami, mushrooms, jalapeño pepper, fresh basil and aged piave		tomato sauce, grass-fed mozzarella cheese, chicken strips, roasted red pepper, portobello mushrooms and feta cheese	
ANTICA	30	CANARI	26
tomato sauce, grass-fed mozzarella cheese, prosciutto di parma, kalamata black olives, portobello mushrooms and artichoke hearts		tomato sauce, grass-fed mozzarella cheese, fresh baby spinach, grilled chicken and goat cheese	
CANADESE	26	SAN MARCO	30
tomato sauce, grass-fed mozzarella cheese, pepperoni, mushrooms and green peppers		white pizza brushed with extra virgin olive oil, grilled chicken, green olives, red onion and mushrooms	
DARIO	30	DIAVOLA	27
tomato sauce, grass-fed mozzarella cheese, prosciutto di parma, arugula, parmigiana shavings		tomato sauce, grass-fed mozzarella cheese, soppressata, roasted red peppers and chilis	
BELLA	26	FUNGHI	30
tomato sauce, goat cheese, roasted red pepper, black and green olives.		grass-fed mozzarella cheese, wild mushrooms, extra virgin olive oil, stracciatella cheese	
ROMANA	30		
tomato sauce, grass-fed mozzarella cheese, pepperoni, green olives, Italian sausage, red onions and mushrooms			

PASTA

SUGO DI POMODORO tomato sauce

PENNE ALL'ARRABBIATA	25
penne pasta in our homemade tomato basil sauce, jalapeño, garlic, green onions and a splash of white wine	
add kalamata black olives & sun-dried tomatoes \$5	
GNOCCHI POMODORO	26
potato dumplings served with basil and garlic in our homemade tomato sauce	
LASAGNA	27
homemade beef lasagna twice baked with grass-fed mozzarella and parmesan cheese, topped with our signature rosé sauce and basil, served with garlic cheese bread	
SPAGHETTI POLPETTE	32
spaghetti pasta in our homemade tomato basil sauce with homemade meat balls	
SPAGHETTI BOLOGNESE	28
house-made San Marzano, ground angus beef meat sauce	
RIGATONI ALLA SALSICCIA	28
rigatoni with fresh hot peppers, green onions and julienne cut sausages in tomato sauce	
FETTUCINE PESCATORE	55
fettuccine pasta with fresh mussels, fresh clams, baby clams, crab, tiger shrimps, jumbo scallops and calamari tossed with fresh garlic, basil, white wine simmered in our homemade tomato sauce	
CAPELLINI POMODORINO	30
fresh angel hair pasta with fresh roma tomatoes, basil, in a light house made pomodoro sauce and topped with goat cheese or stracciatella cheese.	
BUCATINI ALLA MATRICIANA	28
bucatini pasta with pancetta, house-made pomodoro sauce and pecorino romano dop	

SUGO DI PANNA cream sauce

FETTUCINE ALFREDO	26
fettuccine with butter, parmigiano reggiano & cream sauce	
SPAGHETTI ALLA CARBONARA	35
spaghetti with pancetta, whole egg, onions, garlic, fresh ground black pepper, pecorino romano & white wine	
FETTUCINE AL SALMONE	32
fettuccine with smoked salmon, green onions, roasted garlic and fine herbs in a cream sauce	
JUMBO RAVIOLI	34
fresh jumbo ricotta cheese stuffed ravioli in a parmigiano reggiano and cream sauce	
GNOCCHI PESTO	32
potato dumplings in our homemade pesto cream sauce	
PENNE PRIMAVERA	28
penne pasta with mixed seasonal vegetables in cream sauce	
LINGUINI MILANO	30
linguini pasta with snow peas, grilled chicken, sun dried tomatoes in a cream sauce	
PAPPARDELLE FUNGHI	35
fresh pappardelle, wild mushrooms, grilled chicken, pine nuts in a parmigiano reggiano and cream sauce	
RIGATONI DORIA	32
fresh pasta with italian sausage, mixed peppers, mushrooms in a white wine provolone cream sauce	

add boneless chicken breast strips \$7
add five tiger shrimp \$18

substitute tomato or aglio'olio
sauce to rosé or cream sauce \$5

substitute your pasta to a
whole wheat pasta \$3

substitute your pasta to a
vegan/gluten free pasta \$4

PASTA

SUGO DI POMODORO CREMOSA rosé sauce

FETTUCCINE VAGABONDO	30
fettuccine with chicken strips, fresh garlic, sliced mushrooms, and sundried tomatoes in a rosé sauce	
RIGATONI VODKA	32
rigatoni pasta, pancetta, green onions, touch of chillies and a splash of vodka in rosé sauce	
TORTELLINI	27
beef filled tortellini in rosé sauce	
AGNOLOTTI SPINACI	30
spinach agnolotti stuffed with spinach infused ricotta cheese, mushrooms and fresh baby spinach in rosé sauce	
LINGUINI MONTE MARE	34
linguine with tiger shrimp, green onions, fresh sliced mushrooms and white wine in our signature rosé sauce	
PAPPARDELLE GUSTO	30
fresh pasta, asparagus, wild mushrooms, roasted red pepper, signature rosé sauce	
CAVATELLI PARMA	34
fresh pasta, provimi veal strips, oyster mushrooms, green peas, signature rosé sauce	

SUGO DI AGLO'OLIO olive oil & garlic sauce

SPAGHETTI DELLA CASA	27
spaghetti pasta with grilled vegetables and grilled chicken tossed in a white wine aglio'olio sauce	
LINGUINI VONGOLE	38
linguini with green onions, fresh garlic, baby clams and fresh pasta clams simmered in a white wine, olive oil and garlic sauce	
CAPELLINI TERMINE	32
angel hair pasta with spinach, roasted red peppers, artichoke and roasted pine nuts in a white wine aglio'olio sauce topped up with goat cheese	
SPAGHETTI TOSCANA	55
spaghetti pasta, fresh mussels, fresh clams, baby clams, calamari, crab, tiger shrimps, jumbo scallops, fresh basil, fresh garlic, white wine, in an aglio'olio sauce	
PENNE LIDO	32
penne pasta, chicken strips, oyster mushrooms, red pepper, green onions, kalamata black olives in an aglio'olio sauce	
CAVATELLI AMALFI	32
fresh pasta, rapini, sausage, touch of chili flakes in an aglio'olio sauce	

add boneless chicken breast strips \$7
add five tiger shrimp \$18

substitute tomato or aglio'olio sauce to rosé or cream sauce \$5

substitute your pasta to a whole wheat pasta \$3

substitute your pasta to a vegan/gluten free pasta \$4

ENTRÉE

POLLO

POLLO ALLA PARMIGIANA	38
tender chicken breast, breaded and fried, topped with tomato sauce and grass-fed mozzarella cheese	
substitute to fettuccine alfredo \$5	
POLLO ALLA GRIGLIA	32
whole chicken breast, seasoned with rosemary, oregano, garlic and extra virgin olive oil grilled to perfection	
POLLO ALLA GORGONZOLA	40
tender boneless chicken breast pan seared with sun-dried tomatoes, garlic, green onions, gorgonzola cheese, splash of white wine in a cream sauce (choice of vegetables & potatoes or spaghetti same sauce)	
POLLO BOCCONE	38
tender boneless chicken breast topped with grilled zucchini, fior di latte cheese sautéed in a white wine tomato basil sauce	
POLLO RIPIENO	45
whole chicken breast stuffed with goat cheese, baby spinach, pine nuts, roasted red pepper pan seared in a portobello mushroom cream reduction	
substitute to fettuccine alfredo \$5	

CARNE

add peppercorn & brandy reduction \$10 add grilled tiger shrimp or grilled jumbo scallops \$18 add one jumbo tiger shrimp \$20	
BISTECCA DI CONTROFILETTO	95
Canadian prime 14 oz NY striploin marinated with fresh garlic, fine herbs, extra virgin olive oil, grilled to perfection	
VITELLO AL TAGLIO FRANCESE	75
14 oz provimi French cut veal chop marinated with herbs and garlic, grilled to perfection and served with a portobello demiglaze sauce	
FILET MIGNON	80
Canadian prime 8 oz tenderloin marinated with fine herbs, fresh garlic, extra virgin olive oil, grilled to perfection	
ABBACCHIO ALLA GRIGLIA	65
Canadian-raised, grass and grain fed lamb, marinated with fine herbs and extra virgin olive oil, grilled and served with seasonal vegetables and potatoes	

VITELLO

VITELLO ALLA PARMIGIANA	40
tender veal breaded and fried, topped with tomato sauce and grass-fed mozzarella	
substitute to fettucini alfredo \$5	
PICCATA DI VITELLO	35
tender provimi veal sautéed in butter, white wine, and freshly squeezed lemon juice	
SCALOPPINE DI VITELLO	40
tender provimi veal sauteed with wild mushrooms in a dry marsala demi-glaze reduction	
VITELLO SANTINO	50
tender provimi veal sauteed with portobello mushrooms, tiger shrimps, in a brandy demi-glaze cream reduction	
VITELLO ALLA ROMANA	40
tender provimi veal pan seared with fresh garlic, baby arugula, white wine and topped with fresh melted parmigiano shavings	
VITELLO ALLA GRIGLIA	35
tender provimi veal marinated with fine herbs and extra virgin olive oil, grilled to perfection	

PESCE

FILETTO DI TILAPIA	32
white fish fillet pan served topped with a fresh tomato, garlic, fine herbs, lemon butter sauce	
FILETTO DI SALMONE	38
salmon fillet marinated with fresh garlic, fine herbs, extra virgin olive oil, grilled to perfection and topped with lemon butter sauce	
FILETTO DI TROTA IRIDEA	35
rainbow trout fillet pan seared and baked in natural jus, topped with toasted almonds and lemon butter sauce	
BRANZINO	48
whole deboned European sea bass, marinated in fine herbs, fresh garlic, extra virgin olive oil and served with grilled lemon	

all meat and fish dishes are served with a side order of seasonal fresh vegetables and potatoes

all chicken & veal dishes are served with your choice of spaghetti with tomato sauce or fresh vegetables and potatoes or upgrade to rapini \$6

compliment any entrée with sautéed medley of mushrooms for \$8 per item