



Zuppe

Stracciatella \$6

egg drop soup; chicken broth

Pasta e Fagioli alla Toscana \$6

tuscan country-style pasta & bean soup

Zuppa di Lenticchie \$6

italian lentil & vegetable soup

Antipasti

Cozze \$12

steamed P.E.I. mussels; choice of: white wine sauce, marinara sauce or Mussels Positano (add \$2)

Polpette di Capriolo \$12

venison meatballs; porcini mushrooms, marsala wine jus

Grigliata di Calamari \$14

tuscan style grilled calamari with black olives, artichokes & fresh tomato

Scampi Fra Diavola \$14

shrimp, spicy tomato sauce, pesto, white wine, capers & crostini

Carpaccio Sottobosco \$14

thinly sliced beef tenderloin with arugula, white truffle oil and shaved parmigiano reggiano

Insalate

Insalata Cesare \$8 with Anchovies \$10

Caesar salad, crispy bacon, croutons and our signature homemade dressing

Insalata di Arugula con Finocchio \$12

arugula, topped with shaved fennel, seedless oranges, honey toasted walnuts; citrus vinaigrette

Caprese di Bufala \$12

fresh bufala mozzarella with field tomato, basil, extra virgin olive oil and balsamic vinegar

Pasta

Gnocchi al Pomodoro & Basilico \$16

potato dumplings in a plum tomato basil sauce, shaved pecorino cheese

Penne Puttanesca \$19

penne noodles in a spicy marinara sauce, anchovies, capers and black olives

Tortellini Boscaiola \$22

meat stuffed tortellini, sausage, sundried tomato and mushrooms; rosè sauce

Ravioloni con Ricotta e Spinaci \$19

large square ravioli stuffed with ricotta cheese and spinach; light plum tomato sauce; fresh basil; scallions of pecorino cheese

Linguine Tutto Mare \$26

*linguine with baby clams, shrimp, calamari, scallops and mussels;
choice of: marinara sauce or white wine; extra virgin olive oil*

Risotto

ai Funghi Porcini (with porcini mushrooms) \$24

ai Frutti di Mare (seafood, zucchini herbs) \$24

Carne

Pollo con Pesto \$26

grilled chicken breast supreme served with linguini al pesto

Vitello al Marsala \$28

veal scaloppini sautéed with butter, mushrooms and marsala wine; roasted herb potato

Saltimbocca alla Romana \$29

veal sautéed with white wine and sage, topped with prosciutto & bufala mozzarella; with manicotti

Scaloppine al Limone \$28

veal piccata with capers, white wine lemon sauce; roasted herb potato

Ossobuco Toscana \$30

braised veal shank in a vegetable tomato sauce served on a bed of pappardelle

Sella d'agnello \$35

grilled rack of lamb, yukon gold and sweet potato parmesan gratin

Fileto di Manzo con Pancetta \$35

beef tenderloin, beef jus orzo pasta and caramelized sweet onions

Bistecca di Capriolo \$35

roasted venison loin chop with herbed mashed potato

***Buon Appetito!!
Co Chefs Mario & Fraser***