

# ASSAGGINI E PRIMI

## BRUSCHETTA 8

toasted focaccia, tomatoes, basil

## OLIVE - FORMAGGIO - SALUMI 15

peperoncino & citrus olives, pecorino crotonese, salumi

## CALAMARI 14

semolina flour, spicy aioli

## BRESAOLA 15

organic cured beef tenderloin, arugula, parmigiano, extra virgin olive oil

## RAPINI 8

broccolini, lemon zest, extra virgin olive oil

## ARANCINI 12

arborio rice, peas, parmigiana, mozzarella

## GAMBERI 18

grilled shrimp, spicy citrus vinaigrette, cannellini beans

## HOUSEMADE MEATBALLS 8

## FELICIANO'S SAUSAGE 8

## INSALATA DELLA NAPOLI 10

green leaf lettuce, escarole, Tuscan kale, seasonal garnishes, maple shallot vinaigrette

## INSALATA DI ARUGULA 12

parmigiano, apples, lemon honey vinaigrette  
*add house-cured prosciuttini +5*

**ANTIPASTO** per due 22 per quattro 44  
house-cured prosciuttini, capocollo & salumi,  
formaggio, chef's daily additions

# PASTA E RISOTTO

## SPAGHETTI ALLA CHITARRA\* 16

tomato sauce, basil

## LINGUINE AGLIO E OLIO 19

garlic, extra virgin olive oil, peperoncino, anchovies, parsley

## ORECCHIETE ABRUZZESE 20

rapini, homemade sausage, peperoncino

## TAGLIATELLE ALL'UOVO CON FUNGHI\* 21

portobello mushrooms, goat cheese & porcini mushroom cream sauce

## RAVIOLI\* 21

ricotta, parmigiano & goat cheese filling, tomato cream sauce, basil

## OSSO BUCO RAGU GNOCCHI\* 21

braised veal shank ragu, potato gnocchi

## RISOTTO CON FUNGHI 26

arborio rice, porcini and cremini mushrooms, parmigiano

## SPAGHETTI CON GAMBERI\* 28

shrimp, peperoncino, white wine sauce

\*pastas are "fatti in casa".  
gluten free pasta available (plus allow for extra time).

★  
**CHI MANGIA BENE  
VIVE BENE**

A NIAGARA ORIGINAL

*non fa shimondone*

.....  
**LA FAMAGLIA  
PINGUE**

.....  
ALLA LETTERA

**NONNA INSPIRED  
FAMILY-STYLE MENUS**



**AL TAVALO, NO,  
S'INVECCHIA MAI**  
**PRIVATE DINING ROOM**  
*nulla si fa, senza volanta*

**OPEN DAILY**

NON SPREGARE NIENTE  
**festa nights**

**BUON APPETITIO  
E GRAZIE MILLE**

.....  
**ESTABLISHED 1962**



# SECONDI

## VITELLO DI PARMIGIANO 26

breaded veal cutlet, mozzarella, parmigiano, tomato sauce & spaghetti alla chitarra

## LOMBATA DI VITELLO 34

pan-seared Ontario 12oz bone-in veal chop, sautéed cremini and porcini mushrooms

## POLLO RIPIENO 26

chicken supreme, roasted butternut squash stuffing, shallot white wine demi

## BRANZINO AL FORNO 34

roasted Mediterranean sea bass, lemon parsley gremolata

## BISTECCA ALLA FIORENTINA 42

18oz bone-in rib eye, sea salt, extra virgin olive oil, rosemary

# PIZZA

## MARGHERITA 15

tomato sauce, fresh mozzarella, basil

*add arugula +3*

*add house-cured prosciutto +5*

## BIANCA 17

mozzarella, brie, caramelized onions, apples, house-cured pancetta

*add arugula +3*

## LUCIA 17

mozzarella, caramelized onions, portobello, cremini & porcini mushrooms

*add goat cheese, arugula +3 per*

## ITALIANA 17

mozzarella, goat cheese, tomatoes, roasted red peppers, arugula

## RUSTICA 17

mozzarella, roasted garlic, artichokes, zucchini, roasted red peppers

## CONTADINA 17

mozzarella, roasted red peppers, zucchini, homemade sausage

## NAPOLITANO 16.50

tomato sauce, oregano, anchovies, capers, peperoncino

## CLASSICO 12.75

tomato sauce & mozzarella

## AMERICANO 15

tomato sauce, mozzarella, pepperoni

## CANADESE 17

tomato sauce, mozzarella, pepperoni, mushrooms

*gluten-free crust available.*

*\*All prices subject to 13% HST.*

# VINO AL BICCHIERI

## BIANCO

5oz 9oz

### CHARDONNAY/RIESLING 2016

8.75 15.25

LOT 74 - Pondview, Niagara

### SEMI-DRY RIESLING 2016

8.75 15.25

Vineland Estates, Niagara

### SAUVIGNON BLANC 2016

8.75 15.25

Creekside Winery, Niagara

### RIESLING 2014

8.75 15.25

Fielding Estate Winery, Niagara

### PINOT GRIGIO 2016

9.25 16.25

Bertiolo, Italy

### ROSE 2015

9.25 16.25

Vineland Estates, Niagara

### PROSECCO

8.75

House selection

## ROSSO

5oz 9oz

### CABERNET MERLOT 2016

8.75 15.25

Lot 74 - Pondview, Niagara

### PRIMITIVO 2015

8.75 15.25

Ca'del doge, Italy

### CABERNET MERLOT 2016

8.75 15.25

Vineland Estates, Niagara

### SYRAH 2015

9.25 16.25

Creekside Winery, Niagara

### CHIANTI 2015

9.25 16.25

Castello di Querceto, Toscana

### GRATICCIO 2014

9.75 17.25

Valpolicella, Tommasi, Italy

# LIBAZIONE

## NEGRONI 8.75

hendrick's gin, campari, cinzano rosso

## POMPELMO SPRITZ 8.75

aperol, prosecco, grapefruit juice

## CAESAR 8.95

vodka (2oz), clamato, bitters, tabasco

## BELLINI 8.75

peach juice, prosecco

## AMERICANO 8.75

amaro nonino, hendrick's gin, campari

## CAMPARI & SODA 6.65

## CINZANO & SODA 6.65

## BAR COCKTAILS 6.65 (1.5oz)

## PREMIUM BAR COCKTAILS 8.65 (1.5oz)

# BIRRA

## PERONI Italy 6.65

## HEINEKEN Holland, 6.65

## STELLA ARTOIS Belgium (500ml) 7.65

## BIRRA MORETTI Italy (500ml) 7.65

## COORS LIGHT 5.85

## SILVERSMITH NOTL (600ml) 12.95

Black Lager

## OAST HOUSE NOTL (473ml) 7.65

Barn Raiser

## BENCH BREWING CO. (473ml) 7.65

Farmhouse Ale

## CAMERON'S BREWING (473ml) 7.65

Ambear Red Ale

## COLLECTIVE ARTS, Hamilton (500ml) 7.65

Citrus Blonde Ale