

ZUPPA

STRACCIATELLA 9

LENTIL 10

KALE POTATO LEEK 10

INSALATA

WARM SEAFOOD SALAD

ARUGULA, CHERRY TOMATOES, GRILLED CALAMARI, SHRIMP, MOROCCAN OCTOPUS, LEMON OLIVE OIL EMULSION

26

GRILLED CHICKEN CAESAR

CAESAR SALAD TOPPED WITH GRILLED CHICKEN AND ROASTED RED PEPPERS

24

INSALATA CAPRESE

MOZZARELLA DI BUFALA, FRESH BASIL, VINE RIPENED TOMATOES OLIVE OIL BALSAMIC REDUCTION

21

WARM MUSHROOM SALAD

ORGANIC GREENS, WILD MUSHROOMS, GOAT CHEESE, OLIVE OIL BALSAMIC REDUCTION

21

INSALATA DI CAVOLI

RAINBOW KALE, DRIED CRANBERRIES, SUNFLOWER SEEDS, JULIENNED CARROT, HONEY DIJON APPLE CIDER DRESSING

18

ARUGULA SALAD

ARUGULA, CHERRY TOMATOES, RED ONION, FRESH PARMIGIANO, LEMON OLIVE OIL VINAIGRETTE

18

GREEK SALAD

ROMAINE LETTUCE, TOMATOES, CUCUMBER, RED ONIONS AND KALAMATA OLIVES TOPPED WITH FETA CHEESE IN A GREEK VINAIGRETTE

15

CAESAR SALAD

ROMAINE LETTUCE AND CROUTONS IN A CREAMY GARLIC DRESSING TOPPED WITH GRATED PARMIGIANO

13

ORGANIC MIXED GREENS SALAD

ORGANIC GREENS, TOMATO, CUCUMBER, RED ONION, KALAMATA OLIVES IN A BASALMIC VINAIGRETTE

14

ADD TO ANY SALAD: STEAK 12 • 5 SHRIMP 12 • GRILLED CHICKEN 10 • GOAT CHEESE 6

ANTIPASTO

CHARCUTERIE BOARD

PARMA PROSCIUTTO, SOPPRESSATA, CACCIATORE SAUSAGE, CHEFS CHOICE OF CHEESES, SPICY OLIVES, FIG JAM AND HOUSE MADE CROSTINI

FOR 2
28

GRILLED OCTOPUS

WILD MOROCCAN OCTOPUS ON A BED OF ARUGULA TOPPED WITH TOMATOES, CAPERS, OLIVE OIL, BLACK OLIVES, GARLIC

25

CALAMARI E GAMBERI ALLA GRIGLIA

GRILLED CALAMARI AND SHRIMP SERVED ON A BED OF MIXED GREENS TOPPED WITH OLIVE OIL, BALSAMIC GLAZE (WITH OR WITHOUT PANKO CRUST)

22

FRITTURA DI CALAMARI E GAMBERI

LIGHTLY SEASONED, DUSTED WITH FLOUR, DEEP FRIED, SERVED WITH CHIPOTLE AIOLI


22

CARPACCIO DI MANZO

THINLY SLICED MARINATED BEEF TOPPED WITH ARUGULA, LEMON OLIVE OIL EMULSION, FRESH PARMIGIANO, CRACKED SEA SALT

22

BURRATA

FRESH MOZZARELLA, CREAMY CENTRE, COLD PRESSED EXTRA VIRGIN OLIVE OIL WITH OVEN BAKED ROSEMARY INFUSED BREAD
 ADD PARMA PROSCIUTTO 8

22

COZZE

STEAMED MUSSELS SERVED IN A TOMATO OR WHITE WINE GARLIC SAUCE

18

RAVIOLI FRITTI

MOZZARELLA, PARMIGIANO, RICOTTA CHEESES, GARLIC & PARSLEY, COATED WITH SPICED BREAD CRUMBS

14

BRUSCHETTA

SMOKED SALMON BRUSCHETTA

TOASTED CROSTINI, SMOKED ATLANTIC SALMON, GOAT CHEESE, RED ONION, CAPERS

18

WILD MUSHROOM TRUFFLE

TOASTED CROSTINI, SAUTEED GARLIC, WILD MUSHROOMS, FRESHLY SHAVED PARMIGIANO, DRIZZLED WITH WHITE TRUFFLE OIL

15

TRADITIONAL BRUSCHETTA

TOASTED CROSTINI, SEASONED TOMATO, GARLIC, OLIVE OIL
 ADD MOZZARELLA CHEESE 2

12

PANE E OLIVE

ROSEMARY OLIVE OIL INFUSED OVEN BAKED SLICED VIENNA BREAD WITH SPICY MIXED MARINATED OLIVES

9

PIZZA

TOMATO SAUCE & CHEESE

12" SMALL
6 SLICES

16

14" MEDIUM
8 SLICES

17

16" LARGE
10 SLICES

18

EXTRA INGREDIENTS

ONIONS, PEPPERONI, MUSHROOMS, ANCHOVIES, BANANA PEPPERS, RED ONION, BASIL, SLICED TOMATOES, GREEN PEPPERS, CAPERS, BLACK OR GREEN OLIVES, SUNDRIED TOMATOES, ARTICHOKE, PINEAPPLE, HAM, ASPARAGUS, ROASTED RED PEPPERS, ZUCCHINI, BROCCOLI, EDEN HOT PEPPERS, CHERRY TOMATOES

1.5
EACH2
EACH2.5
EACH

PREMIUM INGREDIENTS

BOCCONCINI, FETA CHEESE, GRILLED CHICKEN, PROSCIUTTO, SOPPRESSATA, ITALIAN SAUSAGE, BACON, SPINACH, ARUGULA, GOAT CHEESE, GORGONZOLA, EXTRA CHEESE

2
EACH3
EACH4
EACH

*HALF PIZZA TOPPINGS WILL BE CHARGED AT FULL TOPPING PRICE

GLUTEN FREE PERSONAL PIZZA

TOMATO SAUCE & CHEESE

16

PANZAROTTO (CHOICE OF BAKED OR DEEP FRIED)

TOMATO SAUCE & CHEESE

16

YOU MAY ALSO ADD EXTRA AND PREMIUM SMALL INGREDIENTS LISTED ABOVE

PASTA DI CASA

SEAFOOD RAVIOLI 30

SHRIMP, CALAMARI, SCALLOPS AND CRAB FILLED SQUID INK STRIPED RAVIOLI IN A CRISPY LEEK AND GARLIC BUTTER SAGE SAUCE

SPAGHETTI ALLA PESCATORE 28

SHRIMP, CALAMARI, BABY CLAMS AND MUSSELS SERVED IN A TOMATO OR WHITE WINE GARLIC SAUCE

STROZZAPRETI POMODORO SALCICCIA 26

ITALIAN SAUSAGE, RAPINI IN A POMODORO SAUCE TOPPED WITH FRESH SHAVED PARMIGIANO

QUATTRO FROMAGGIO GNOCCHI 25

GNOCCHI SERVED IN A GORGONZOLA, PARMIGIANO, GOAT CHEESE AND ASIAGO CREAM SAUCE

PAPPARDELLE CON FILLETO DI MANZO 28

BEEF TENDERLOIN STRIPS, MUSHROOMS, GREEN PEPPERS, CHERRY TOMATOES IN A WHITE WINE PERNOD CREAM SAUCE

CAJUN SALMONE FETTUCCINE 26

CAJUN ENCRUSTED SALMON, RED ONION, CAPERS IN A CREAMY ALFREDO SAUCE

ROTINI CON POLLO 26

GRILLED CHICKEN, SUNDRIED TOMATO, ARUGULA, AGLIO E OLIO TOPPED WITH FRESH SHAVED PARMIGIANO

EDEN PASTA AL FORNO 25

PENNE, PROSCIUTTO, MUSHROOMS, SMOTHERED IN MOZZARELLA CHEESE, FRESHLY BAKED IN A ROSÉ SAUCE

PASTA • CREATE YOUR OWN

ALL PASTA DISHES SERVED WITH POMODORO SAUCE

RAVIOLI CHEESE 21**GNOCCHI 18****PAPPARDELLE 18****GLUTEN FREE PENNE 16****SPAGHETTI 16****PENNE 16****FETTUCCINE 16****ROTINI 16****ADD TO ANY PASTA:**

STEAK 12 • 5 SHRIMP 12 • GRILLED CHICKEN 10

MEATBALLS 10 • GRILLED VEGETABLES 8

UPGRADE FOR ANY SAUCE LISTED BELOW

ROSÉ TOMATO CREAM SAUCE 1.5**ALFREDO** CREAM SAUCE 1.5**AGLIO E OLIO** FRESH GARLIC & OLIVE OIL**PESTO** FRESH BASIL, PINE NUTS, PARMIGIANO, OLIVE OIL 2.5**ARRABBIATA** TOMATO, HOT PEPPERS**ALLA VODKA** VODKA & PANCETTA ROSÉ SAUCE 3.5**BOLOGNESE** TOMATO GROUND BEEF SAUCE

RISOTTO

SEAFOOD 30

ARBORIO RICE, JUMBO SHRIMP, FRESH MUSSELS, BAY SCALLOPS, IN A TOMATO SAUCE

WILD MUSHROOM TRUFFLE 26

ARBORIO RICE, WILD MUSHROOMS, PARMIGIANO, DRIZZLED WITH TRUFFLE OIL

SAUSAGE & KALE 26

ARBORIO RICE, ITALIAN SAUSAGE, KALE, SAGE, GRANA PADANO, PROSECCO CREAM SAUCE, TOPPED WITH FRESH PARMIGIANO

CARNE

RIBEYE STEAK 42

12oz AAA CANADIAN RESERVE RIBEYE SERVED WITH GRILLED VEGETABLES AND CHOICE OF FRIES, MASHED OR ROASTED POTATOES

BEEF TENDERLOIN 40

8oz AAA ANGUS RESERVE TENDERLOIN SERVED WITH GRILLED VEGETABLES AND CHOICE OF FRIES, MASHED OR ROASTED POTATOES

LAMB CHOPS 40

GRILLED MARINATED NEW ZEALAND LAMB SERVED WITH GRILLED VEGETABLES AND CHOICE OF FRIES, MASHED OR ROASTED POTATOES

ADD SIDE MIXED GREENS OR CAESAR SALAD • 8

PESCE

GRILLED SEAFOOD PLATTER 75

MOROCCAN OCTOPUS, DIVER SCALLOPS, JUMBO SHRIMP, CALAMARI, GARLIC LEMON OLIVE OIL MARINADE

GRILLED JUMBO SHRIMP & SCALLOPS 38

CITRUS BEURRE BLANC SAUCE, SIDE OF MANGO WASABI, SERVED WITH MIXED GREEN, CAESAR SALAD OR GRILLED VEGETABLES (WITH OR WITHOUT PANKO CRUST)

GRILLED ATLANTIC SALMON 32

TOPPED WITH ORANGE LEMON BUTTER SAUCE, SERVED WITH MIXED GREEN, CAESAR SALAD OR GRILLED VEGETABLES

PAN SEARED BASA 22

LEMON AND PEPPER CRUSTED BASA SERVED WITH MIXED GREEN, CAESAR SALAD OR GRILLED VEGETABLES

FISH & CHIPS 19

8oz BEER BATTERED HADDOCK, FRIES, COLESLAW

 // CONTAINS PORK

VITELLO

SALTIMBOCCA ALLA ROMANA 28

VEAL SCALLOPINI, PROSCIUTTO, FRESH SAGE, PAN ROASTED WITH BUTTER AND WHITE WINE

VITELLO CON FUNGHI 27

VEAL SCALLOPINI TOPPED WITH A MUSHROOM CREAM SAUCE

VITELLO ALLA PARMIGIANA 26

BREADED VEAL TOPPED WITH TOMATO SAUCE AND MOZZARELLA CHEESE

POLLO

SUPREMA DI POLLO 28

12OZ SKIN ON BREAST OF CHICKEN TOPPED WITH A BUTTER CREAM SAUCE

POLLO ALLA PARMIGIANA 26

BREADED CHICKEN TOPPED WITH TOMATO SAUCE AND MOZZARELLA CHEESE

ALL VITELLO & POLLO DISHES SERVED WITH CHOICE OF MIXED GREEN, CAESAR SALAD OR PENNE POMODORO

UPGRADE POMODORO FOR ANY SAUCE LISTED ABOVE

ADD SIDE OF GRILLED VEGETABLES • 9

FINGER FOODS

HAMBURGER & FRIES 18

7oz ALL ONTARIO BEEF SERVED ON
A BRIOCHE BUN, LETTUCE, TOMATO, ONION

ADD CHEDDAR CHEESE	1
ADD BACON	2
SUBSTITUTE FRIES FOR SALAD	2
SUBSTITUTE FRIES FOR SWEET POTATO FRIES	2

CHICKEN FINGERS & FRIES 18

SWEET POTATO FRIES 9

FRENCH FRIES 8

PRESSED PANINI

AVAILABLE ONLY UNTIL 4 PM DAILY

PANINI SERVED ON A BAGUETTE

STEAK 15

6oz STRIPLOIN, SAUTEED CARAMELIZED ONIONS,
MUSHROOMS, PROVOLONE CHEESE

GRILLED CHICKEN 13

6oz CHICKEN BREAST, LETTUCE, TOMATO



EDEN PANINI 13

PROSCIUTTO, SOPPRESSATA, MOZZARELLA DI BUFALA,
ROASTED RED PEPPERS & HOUSE MADE BASIL PINENUT PESTO

CAPRESE 13

ARUGULA, VINE RIPPED TOMATOE, MOZZARELLA DI BUFALA,
FRESH BASIL & HOUSE MADE BASIL PINENUT PESTO

VEAL 12

BREADED VEAL, TOMATO BASIL SAUCE
ADD CHEESE, MUSHROOMS, GREEN PEPPER, ONIONS OR EDEN HOT PEPPERS 1 EACH

ADD SIDE MIXED GREENS OR CAESAR SALAD 8

ADD SIDE MARINATED SPICY MIXED OLIVES 5



// CONTAINS PORK

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