

## ZUPPA

STRACCIATELLA 10

LENTIL 12

SPINACH POTATO 12

## INSALATA

## WARM SEAFOOD SALAD 28

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

## INSALATA CAPRESE 23

MOZZARELLA DI BUFALA, FRESH BASIL, VINE RIPENED TOMATOES EVOO, BALSAMIC REDUCTION

## TOMATO, CUCUMBER &amp; BOCCONCINI 23

ROMA &amp; CHERRY TOMATOES, BOCCONCINI, CUCUMBERS GREEN ONIONS, BASIL, RED WINE VINAIGRETTE

## GREEK SALAD 17

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

## ORGANIC MIXED GREEN SALAD 16

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

## GRILLED CHICKEN CAESAR 26

CAESAR SALAD TOPPED WITH GRILLED CHICKEN AND ROASTED RED PEPPERS

## WARM MUSHROOM SALAD 23

ORGANIC GREENS, WILD MUSHROOMS, GOAT CHEESE EVOO, BALSAMIC REDUCTION

## ARUGULA RADICCHIO FENNEL SALAD 19

ARUGULA, RADICCHIO, FENNEL, ORANGES, RED WINE VINAIGRETTE

## CAESAR SALAD 16

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

ADD BACON 3 ADD ANCHOVIES 3

## ADD TO ANY SALAD

STEAK 14 • 5 SHRIMP 12 • GRILLED CHICKEN 10 • GOAT CHEESE 6

## ANTIPASTO

 CHARCUTERIE BOARD

PARMA PROSCIUTTO, SOPPRESSATA, CACCIATORE SAUSAGE, CHEF'S CHOICE OF CHEESES, SPICY OLIVES, FIG JAM, HOUSE MADE CROSTINI

FOR 2  
32

## GRILLED OCTOPUS 28

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

## GRILLED CALAMARI &amp; SHRIMP 25

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

## FRIED CALAMARI &amp; SHRIMP 25

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

## BURRATA 25

FRESH MOZZARELLA, CREAMY CENTRE, ROMA AND CHERRY TOMATOES, FRESH BASIL, CRACKED SEA SALT, EVOO

## CARPACCIO DI MANZO 24

THINLY SLICED SEASONED BEEF TENDERLOIN TOPPED WITH ARUGULA, LEMON OLIVE OIL EMULSION, FRESH SHAVED REGGIANO PARMIGIANO, CRACKED SEA SALT

 ADD PARMA PROSCIUTTO 8 ADD PANE ARROSTITO 5

## MUSSELS 19

STEAMED MUSSELS SERVED IN A TOMATO OR WHITE WINE GARLIC SAUCE

## RAVIOLI FRITTI 15

MOZZARELLA, PARMIGIANO, RICOTTA CHEESES, GARLIC &amp; PARSLEY COATED WITH SPICED BREADCRUMBS &amp; SIDE POMODORO SAUCE



## POLPETTE

HOUSE MADE PORK &amp; BEEF MEATBALLS IN A FRESH TOMATO SAUCE, TOPPED WITH SHAVED REGGIANO PARMIGIANO, EVOO, TOASTED CROSTINI

20

## BRUSCHETTA

## SMOKED SALMON BRUSCHETTA 19

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

## WILD MUSHROOM TRUFFLE 16

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

## TRADITIONAL BRUSCHETTA 12

TOASTED CROSTINI, SEASONED TOMATO, GARLIC, EVOO  
ADD MOZZARELLA CHEESE 2

## PANE E OLIVE 9

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

## PIZZA

TOMATO SAUCE &amp; CHEESE

12" SMALL 6 SLICES	14" MEDIUM 8 SLICES	16" LARGE 10 SLICES
16	17	18

## EXTRA INGREDIENTS

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

2

EACH

2.5

EACH

3

EACH

## PREMIUM INGREDIENTS

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

3

EACH

4

EACH

5

EACH

\*HALF PIZZA TOPPINGS WILL BE CHARGED AT FULL TOPPING PRICE

## EDEN MARGHERITA PIZZA

TOMATO SAUCE, MOZZARELLA DI BUFALA, FRESH BASIL, EVOO

SMALL 20

MEDIUM 22

LARGE 24

## 10" GLUTEN FREE PIZZA (RICE FLOUR) 16

TOMATO SAUCE &amp; CHEESE

## PANZAROTTO (CHOICE OF BAKED OR DEEP FRIED) 16

TOMATO SAUCE &amp; CHEESE

YOU MAY ALSO ADD EXTRA AND PREMIUM SMALL INGREDIENTS LISTED ABOVE



// CONTAINS NUTS



// CONTAINS PORK

EVOO // EXTRA VIRGIN OLIVE OIL

## PASTA DI CASA

<b>SEAFOOD RAVIOLI</b> SQUID INK STRIPED RAVIOLI FILLED WITH SHRIMP, SCALLOPS, CALAMARI AND CRAB IN A ROSE SAUCE	<b>33</b>	<b>TAGLIATELLE CON FILLETO DI MANZO</b>	<b>31</b>
<b>LINGUINE PESCATORE</b> SHRIMP, CALAMARI, BABY CLAMS AND MUSSELS SERVED IN A TOMATO OR WHITE WINE GARLIC SAUCE	<b>32</b>	<b>CAJUN SALMON FETTUCCINE</b> CAJUN ENCRUSTED SALMON, RED ONION, CAPERS IN A CREAMY ALFREDO SAUCE	<b>29</b>
<b>ORECCHIETTE CON SALCICCIA E RAPINI</b> ITALIAN SAUSAGE, RAPINI, RED ONION, KALAMATA OLIVES, CHERRY TOMATOES, GARLIC, EVOOO	<b>29</b>	<b>ORECCHIETTE CON POLLO</b> GRILLED CHICKEN, CHERRY TOMATOES, ARUGULA, AGLIO E OLIO TOPPED WITH SHAVED REGGIANO PARMIGIANO	<b>28</b>
<b>QUATTRO FROMAGGIO GNOCCHI</b> GNOCCHI SERVED IN A GORGONZOLA, PARMIGIANO, GOAT CHEESE AND ASIAGO CREAM SAUCE	<b>27</b>	<b>EDEN PASTA AL FORNO</b> PENNE, PROSCIUTTO, MUSHROOMS, SMOTHERED IN MOZZARELLA CHEESE, FRESHLY BAKED IN A ROSÉ SAUCE	<b>27</b>
<b>LINGUINE FRUTTI DI MARE</b>		OCTOPUS, SHRIMP, SPINACH, GREEN ONION, CHERRY TOMATOES, GARLIC, EVOO	<b>30</b>

## PASTA • CREATE YOUR OWN

ALL PASTA DISHES SERVED WITH POMODORO SAUCE

<b>RAVIOLI CHEESE</b>	<b>21</b>
<b>GNOCCHI</b>	<b>18</b>
<b>TAGLIATELLE</b>	<b>18</b>
<b>GLUTEN FREE RIGATONI</b> ( CORN & RICE )	<b>16</b>
<b>SPAGHETTI</b>	<b>16</b>
<b>PENNE</b>	<b>16</b>
<b>FETTUCCINE</b>	<b>16</b>
<b>LINGUINE</b>	<b>16</b>
<b>ORECCHIETTE</b>	<b>16</b>

UPGRADE FOR ANY SAUCE LISTED BELOW

<b>ROSÉ</b> TOMATO CREAM SAUCE	<b>3</b>
<b>ALFREDO</b> CREAM SAUCE	<b>3</b>
<b>AGLIO E OLIO</b> FRESH GARLIC & OLIVE OIL	<b>3</b>
<b>ARRABBIATA</b> TOMATO SAUCE, EDEN HOT PEPPERS	<b>3</b>
<b>PESTO</b> FRESH BASIL, PINE NUTS, PARMIGIANO, OLIVE OIL	<b>5</b>
<b>ALLA VODKA</b> VODKA & PANCETTA ROSÉ SAUCE	<b>5</b>
<b>BOLOGNESE</b> TOMATO GROUND BEEF SAUCE	<b>5</b>

**ADD TO ANY PASTA:** STEAK **14** • 5 SHRIMP **12** • GRILLED CHICKEN **10** • MEATBALLS **12** • ITALIAN SAUSAGE **8** • SEASONAL VEGETABLES **8**

## RISOTTO

<b>SEAFOOD 32</b> ARBORIO RICE, JUMBO SHRIMP, FRESH MUSSELS, BAY SCALLOPS, IN A TOMATO SAUCE	<b>WILD MUSHROOM TRUFFLE 28</b> ARBORIO RICE, WILD MUSHROOMS, PARMIGIANO, DRIZZLED WITH TRUFFLE OIL	<b>SAUSAGE &amp; RAPINI 28</b> ARBORIO RICE, ITALIAN SAUSAGE, RAPINI, CREAM SAUCE, SHAVED REGGIANO PARMIGIANO CHEESE
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## CARNE

<b>RIBEYE STEAK 48</b> 30 DAY DRY AGED CANADIAN AAA 12oz RIBEYE SERVED WITH SEASONAL VEGETABLES AND CHOICE OF FRIES, MASHED OR ROASTED POTATOES	<b>BEEF TENDERLOIN 48</b> 30 DAY DRY AGED CANADIAN AAA 7oz TENDERLOIN SERVED WITH SEASONAL VEGETABLES AND CHOICE OF FRIES, MASHED OR ROASTED POTATOES	<b>LAMB CHOPS 44</b> GRILLED MARINATED NEW ZEALAND LAMB SERVED WITH SEASONAL VEGETABLES AND CHOICE OF FRIES, MASHED OR ROASTED POTATOES
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**ADD SIDE MIXED GREENS OR CAESAR SALAD • 10**

## PESCE

<b>GRILLED SEAFOOD PLATTER</b> MOROCCAN OCTOPUS, DIVER SCALLOPS, JUMBO SHRIMP, CALAMARI, GARLIC LEMON OLIVE OIL MARINADE	<b>80</b>
<b>GRILLED JUMBO SHRIMP &amp; SCALLOPS</b> CITRUS BEURRE BLANC SAUCE, SIDE OF MANGO WASABI, SERVED WITH MIXED GREEN, CAESAR SALAD OR SEASONAL VEGETABLES & ROASTED POTATOES (WITH OR WITHOUT PANKO CRUST)	<b>42</b>
<b>GRILLED ATLANTIC SALMON</b> TOPPED WITH MANDARINS, LEMON BUTTER SAUCE, SERVED WITH MIXED GREEN, CAESAR SALAD OR SEASONAL VEGETABLES & ROASTED POTATOES	<b>36</b>
<b>PAN SEARED BASA</b> LEMON AND PEPPER CRUSTED BASA SERVED WITH MIXED GREEN, CAESAR SALAD OR SEASONAL VEGETABLES & ROASTED POTATOES	<b>26</b>
<b>FISH &amp; CHIPS</b> 8oz BEER BATTERED HADDOCK, FRIES, COLESLAW	<b>20</b>

## VITELLO

<b>SALTIMBOCCA ALLA ROMANA</b> VEAL SCALLOPINI, PROSCIUTTO, FRESH SAGE, PAN ROASTED WITH BUTTER AND WHITE WINE	<b>31</b>
<b>VITELLO CON FUNGHI</b> VEAL SCALLOPINI TOPPED WITH A MUSHROOM CREAM SAUCE	<b>30</b>
<b>VITELLO ALLA PARMIGIANA</b> BREADED VEAL TOPPED WITH TOMATO SAUCE AND MOZZARELLA CHEESE	<b>30</b>

## POLLO

<b>BLACKENED CHICKEN</b> PANSEARED BLACKENED 8OZ. CHICKEN BREAST, TOPPED WITH A CITRUS BEURRE BLANC SAUCE	<b>29</b>
<b>CHICKEN PARMIGIANA</b> BREADED CHICKEN TOPPED WITH TOMATO SAUCE AND MOZZARELLA CHEESE	<b>30</b>

**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 SEASONAL VEGETABLES OR ROASTED POTATOES • 10**



18% GRATUITIES APPLIED TO PARTIES OF 8 GUESTS OR MORE  
ALL PRICES DO NOT INCLUDE H.S.T. TAX  
ALL PRICES SUBJECT TO CHANGE



// CONTAINS NUTS



// CONTAINS PORK

EVOO // EXTRA VIRGIN OLIVE OIL

## FINGER FOODS

<b>HAMBURGER &amp; FRIES</b>	<b>18</b>
7oz PRIME RIB BURGER SERVED ON BRIOCHE BUN, LETTUCE, TOMATO, ONION	
ADD CHEDDAR CHEESE	1
ADD BACON	2
SUBSTITUTE FRIES FOR SALAD	2
SUBSTITUTE FRIES FOR SWEET POTATO FRIES	2
<b>CHICKEN FINGERS &amp; FRIES</b>	<b>18</b>
<b>SWEET POTATO FRIES</b>	<b>9</b>
<b>FRENCH FRIES</b>	<b>8</b>




## KIDS MENU

<b>KIDS PASTA</b>	<b>8</b>
PENNE, ORECCHIETTE OR SPAGHETTI NOODLES WITH BUTTER OR TOMATO SAUCE	
<b>KIDS CHICKEN FINGERS</b>	<b>10</b>
2 CHICKEN STRIPS AND FRIES	
<b>KIDS PIZZA</b>	<b>14</b>
10" TOMATO AND MOZZARELLA CHEESE PIZZA	

## PRESSED PANINI

AVAILABLE ONLY UNTIL 4 PM DAILY

ALL PRESSED PANINI SERVED ON A CIABATTA

<b>STEAK</b>	<b>18</b>
6oz 30 DAY AGED AAA STRIPLOIN, SAUTEED CARAMELIZED ONIONS, MUSHROOMS, MOZZARELLA	
<b>GRILLED CHICKEN</b>	<b>16</b>
6oz CHICKEN BREAST, LETTUCE, TOMATO	
<b>VEAL</b>	<b>16</b>
BREADED VEAL, TOMATO BASIL SAUCE	
ADD CHEESE, MUSHROOMS, GREEN PEPPER, ONIONS OR EDEN HOT PEPPERS	1.5 EACH
<b>EDEN PANINI</b>  	<b>15</b>
PROSCIUTTO, SOPPRESSATA, MOZZARELLA DI BUFALA, ROASTED RED PEPPERS & HOUSE MADE BASIL PINENUT PESTO	
<b>CAPRESE</b> 	<b>15</b>
ARUGULA, VINE RIPED TOMATO, MOZZARELLA DI BUFALA, FRESH BASIL & HOUSE MADE BASIL PINENUT PESTO	
SIDE MIXED GREENS OR CAESAR SALAD 10	SIDE MARINATED SPICY MIXED OLIVES 5



// CONTAINS NUTS



// CONTAINS PORK

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