

# NOW THAT'S ITALIAN!

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## ANTIPASTI

Garlic Loaf with Mozzarella & Parmesan toasted Italian bread with house garlic butter, mozzarella, parmesan cheese 11.99

Baked Lasagna Dip

house bolognese, italian sausage & ricotta cheese baked with mozzarella, parmesean and bread crumbs - served with crustini 14.99

Spicy Meatballs

Lina's home-made meatballs, house tomato sauce, chilies 13.99

**Roasted Garlic Shrimp** 

shrimp sauteed with garlic butter, roasted garlic, chopped garlic and herbs 18.99

steamed rapini, olive oil, garlic, lemon 12.99

Baked Asiago & Artichoke Dip

baked asiago cheese & artichoke dip - served with garlic bread 18.99

Steamed Mussels Marinara

white wine, tomatoes, onions, garlic, herbs 21.99

Calamari Fritto or Calamari Diavolo

pan fried squid lightly floured & seasoned or have it "diavolo" tossed in hot sauce 18.99

Arancini

risotto balls, caramelized onions, tomato sauce, mozzarella, pesto 16.99

Roasted Garlic & Goat's Cheese Filo

roasted garlic, balsamic onions  $\,\&\,$  goat's cheese baked in filo pastry served with cranberry salsa  $\,$  15.99

Stuffed Mushrooms

mushrooms filled with a crab stuffing - baked with mozzarella & tomato gorgonzola sauce 15.99

Provolone Fritto

provolone cheese breaded & fried until golden served with tomato sauce 15.99

## **NSALATA**

fresh greens, tomatoes, cucumber, hot cherry peppers, chick peas, croutons, house vinaigrette & parmesan 16.99

Caesar Salad

romaine lettuce, bacon, croutons, our home-made caesar dressing & parmesan 17.99 Add chicken for 5.0

Roasted Walnut Beet & Arugula Salad arugula, roasted walnuts, beets, red onion, goat's cheese, balsamic vinegar, olive oil 18.99 Add chicken for 5.0

Insalata Di Pollo

fresh greens, tomatoes, cucumber, chick peas & croutons topped with grilled chicken, prosciutto, hot cherry peppers, parmesan & house vinaigrette 19.99

Roasted Chicken & Pear Salad

romaine lettuce & fresh baby greens topped with red onions, bacon, roasted chicken & pear, spicy banana peppers, crumbled blue cheese & house vinaigrette 19.99

ALL SANDWICHES ARE SERVED WITH CHOICE OF SALAD OR FRIES

Chicken Parmigiana Sandwich lightly breaded chicken breast baked with mozzarella cheese & tomato sauce on a bun 17.99

Veal Parmigiana Sandwich

& tomato sauce on a bun 18.99

& tomato sauce on a bun 17.99

Eggplant Parmigiana Sandwich lightly breaded eggplant baked with mozzarella cheese

Club Pollo

grilled chicken, bacon, caramelized onions, mozzarella, lettuce, tomatoes, garlic mayo & whole mustard 17.99

Home-made Meatball Panini

home-made meatballs topped with mozzarella cheese, tomato sauce & sauteed mushrooms 16.99



Pepperoni Pizza Cheese Pizza

Pasta & Meatball tomato sauce, alfredo sauce or butter & cheese

Cheese Ravioli home-made tomato sauce

Chicken Strips & Fries

SERVED WITH A COMPLIMENTARY LINA INSALATA

Spaghetti Traditionale spaghetti topped with our home-made tomato sauce, home-made meatballs & sauteed mushrooms 25.99

Buca Bolo

bucatini topped with our home-made bolognese sauce, home-made meatballs 26.99

Cacio e Pepe

bucatini, pecorino cheese, cracked black pepper, olive oil 24.99

Spicy Rigatoni

rigatoni, white onions, rose sauce, parmesan, bread crumbs, chili flakes 25.99

Chicken Fettucine Alfredo fettucine, home-made creamy alfredo sauce, grilled chicken breast 26.99

**Creamy Fettucine & Shrimp** 

fettucine, home-made creamy alfredo sauce, suateed garlic shrimp 27.99

Lasagna Rigatoni

rigatoni pasta with home-made meat sauce, italian sausage, ricotta, mozzarella, parmesan, bread crumbs 26.99

Tortellini ai Funghi

tortellini pasta, fresh mushrooms, prosciutto, peas & garlic in a parmesan cream sauce 27.99

Rigatoni Pollo Pesto

rigatoni pasta, mushrooms, roasted red peppers, chicken, pesto cream sauce, parmesan cheese 28.99

Roasted Walnut Gnocchi gnocchi pasta with chicken, sun-dried tomatoes, mushrooms, garlic, olive oil, chili peppers, pesto & walnuts topped with goat's cheese 29.99

Fettuccine Al Limone

fettuccine, garlic, roasted tomatoes, arugula, lemon, olive oil, ricotta cheese 26.99

Penne Abbruzzi

penne, sausage, chili peppers, red & green peppers tossed in tomato sauce & parmesan cheese 27.99

Angel Hair & Shrimp Al'olio angel hair pasta tossed with shrimp, roasted garlic cloves & olive oil - topped with goat's cheese 28.99

Chicken Carbonara

linguine, chicken, bacon, red onions, garlic, mushrooms, tomato, egg, parmesan, cream 28.99

Chicken & Sausage Rigatoni

rigatoni, chicken, sausage, peas, red peppers, mushrooms & onions in a tomato-gorgonzola sauce 29.99

Penne Napolitana

penne, prosciutto, fresh tomatoes, garlic & onions tossed in a rose sauce with parmesan 27.99

Chicken & Prosciutto Penne penne, chicken, prosciutto, oven roasted tomatoes, roasted garlic, onions, olive oil & goat's cheese 28.99

Spaghetti Seafood Marinara spaghetti, shrimp, mussels, tomatoes, onions, garlic,

white wine tomato sauce 31.99



#### PASTA DI CASA

Home-made Tomato Sauce 20.99 Home-made Bolognese Sauce 21.99 Home-made Alfredo 20.99 Garlic Olive Oil & Pesto 20.99

Your choice of - Linguine, Fettuccine, Penne, Spaghetti, Rigatoni, Angel Hair, Bucatini Tortellini, Ravioli & Gnocchi for an additional 2.00

Add chicken or home-made meatballs to your pasta for \$5.0

Substitute with gluten free pasta for 2.0



## **CARNE e PESCE**

SERVED WITH A COMPLIMENTARY LINA INSALATA

Chicken Parmigiana

lightly breaded chicken breast baked with tomato sauce & mozzarella cheese - served with linguine or roasted garlic mashed potato 28.99

Chicken Toscana

lightly breaded chicken breast baked with mozzarella cheese topped with a sauteed prosciutto, mushroom & onion cream - served with linguine or roasted garlic mashed potato 29.99

**Grilled Chicken Caprese** 

grilled chicken breasts, oven roasted tomatoes, mozzarella, pesto served with angel hair pasta tossed in garlic-pesto olive oil 32.99

**Grilled Marinated Chicken** 

chicken breasts marinated in fresh lemon, herbs & olive oil - grilled to perfection served with linguine or roasted garlic mashed potato 31.99

Spicy Chicken Bolognese

grilled marinated chicken breast topped with our home-made spicy bolognese sauce then baked with mozzarella cheese served on top of a spicy gnocchi pasta al'olio 29.99

Lamb Osso Bucco

leg of lamb braised in the oven with plum tomatoes & fresh herbs - served on top of angel hair pasta tossed with garlic & olive oil 35.99

Veal Parmigiana

lightly breaded veal scallopini baked with tomato sauce & mozzarella cheese - served with linguine or roasted garlic mashed potato 29.99

**Eggplant Parmigiana** 

lightly breaded eggplant baked with mozzarella cheese & tomato sauce - served with linguine or roasted garlic mashed potato 27.99

Parmesan Panko Crusted Salmon

grilled salmon topped with a parmesan & garlic panko crust served with arugula & linguine pasta garlic al'olio 34.99

Margherita Pizza sauce, bocconcini cheese, fresh basil drizzle 18.99

Mangia Cake Pizza

sauce, cheese & pepperoni 19.99

Prosciutto & Funghi Pizza Bianca

Dolce Speziato Pepperoni Pizza

olive oil, garlic, basil, oregano, bocconcini cheese, prosciutto, mushrooms, red onion, arugula 21.99

sauce, mozzarella, pepperoni, honey drizzle, hot chilies,

oregano 20.99

Capricciosa Pizza

Chicken Asiago Pizza sted chicken, artichoke pieces red onions & arugula 23.99

sauce, cheese, pepperoni, prosciutto & italian sausage 23.99

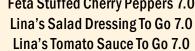
Prosciutto & Pear Pizza

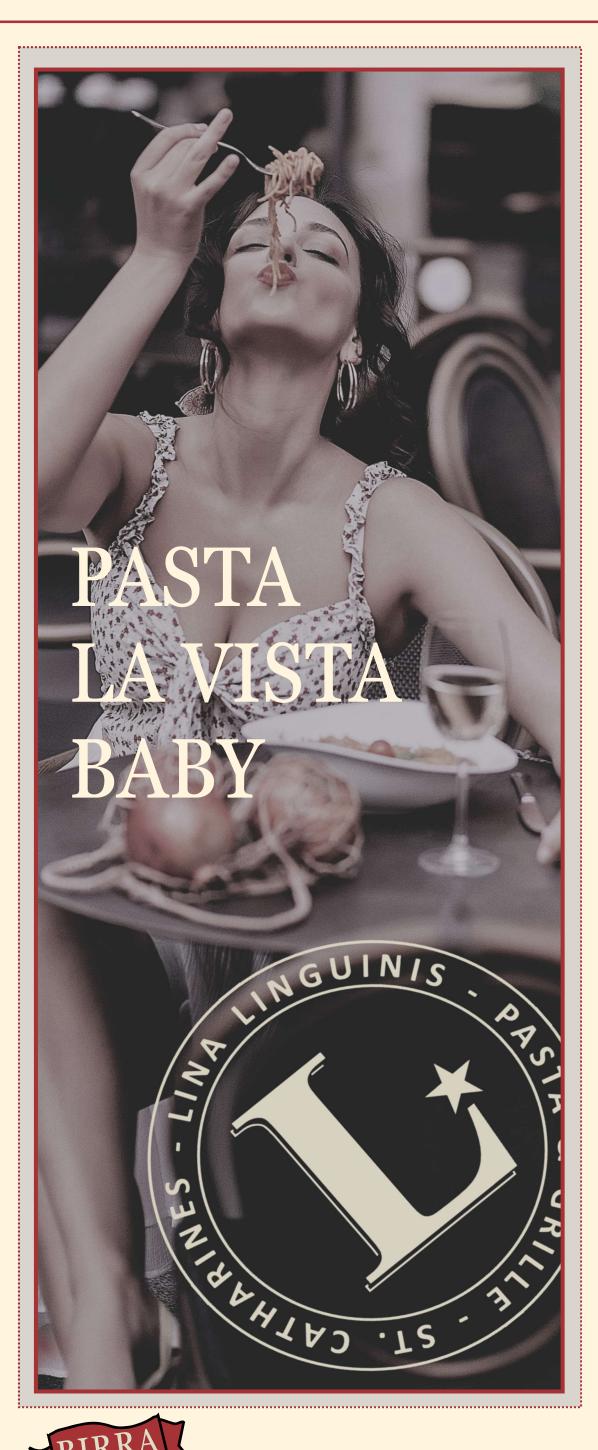
olive oil, garlic, basil, mozzarella cheese, prosciutto, pear, walnuts, gorgonzola cheese, honey drizzle, chiles 23.99

SUBSTITUTE WITH GLUTEN FREE PIZZA DOUGH FOR  $3.0\,$ 

## SIDES & EXTRAS

Side Bread 1.5 Home-made Meatballs 6.0 Italian Sausage 6.0 Small Lina Salad 6.0 Small Caesar Salad 7.0 Feta Stuffed Cherry Peppers 7.0





#### ON TAP 20oz - 9.5

COORS LIGHT - Lager OAST HOUSE - BARN RAISER - Ale ACME - Premium Pilsner ACME - Amber Ale MORETTI - Italian Lager CREEMORE SPRINGS - IPA

An 18% gratuity will be applied to tables of 8 and more.

## **DOLCE**

**TARTUFO 6.** chocolate gelato with a raspberry centre, covered in cocoa

#### AFFOGATO 6.

vanilla ice cream topped with espresso coffee

SKOR CHEESECAKE 9.
vanilla cheesecake with toffee & chocolate bits, swirled with chocolate cheesecake on a caramel/graham base then topped with a milk chocolate cover

CARROT CARAMEL CHEESECAKE 9.

N.Y. cheesecake with chunks of moist carrot cake piled high on a graham crust topped with caramel

### TIRAMISU 9.

lady finger cookies layered with a light cream of mascarpone, cocoa, coffee

### PEANUT BUTTER FUDGE BROWNIE CHEESECAKE (GF) 9.

peanut butter & chocolate cheesecake topped with chunks of fudge brownie, roasted almonds, dark chocolate



# CAFÉ

ESPRESSO 3.0 **DOUBLE ESPRESSO 4.0 CAPPUCINO 3.5** CAFÉ LATTE 4.0 **BREW COFFEE 2.5 - TEA 2.5** 





### **HOUSE WINES RED**

#### CABERNET MERLOT

Marynissen Estates Winery Niagara  $60z - 12.0 \ / \ 90z - 16.0 \ / \ Bottle750ml - 42.0$ 

### **MERLOT**

Jackson-Triggs Winery Niagara 6oz - 12.0 / 9oz - 16.0 / Bottle750ml - 42.0

### PINOT NOIR

Inniskillin Wines Niagara 6oz - 12.0 / 9oz - 16.0 / Bottle750ml - 42.0

#### **CHIANTI**

Ruffino Italy 6oz - 14.0 / 9oz - 18.0 / Bottle750ml - 48.0

### **CABERNET SAUVIGNON**

Mondavi Private Selection California 6oz - 14.0 / 9oz - 18.0 / Bottle750ml - 48.0

#### HOUSE WINES WHITE

#### CHARDONNAY

Marynissen Estates Winery Niagara 60z - 12.0 / 90z - 16.0 / Bottle750ml - 42.0

#### **SAUVIGNON BLANC**

Jackson-Triggs Winery Niagara 6oz - 12.0 / 9oz - 16.0 / Bottle750ml - 42.0

#### RIESLING

Inniskillin Wines Niagara 6oz - 12.0 / 9oz - 16.0 / Bottle750ml - 42.0

#### **PINOT GRIGIO**

**Ruffino Lumina Italy** 6oz - 14.0 / 9oz - 18.0 / Bottle750ml - 48.0

### ROSE

Saintly Wines Niagara 60z - 12.0 / 90z - 16.0 / Bottle750ml - 42.0

### **PROSECCO**

Sparkling Ruffino Italy 5oz - 14.0 / Bottle750ml - 48.0

