



## APPETIZERS

**FOCACCIA** \$3  
Warm herbed bread, extra virgin olive oil

**MARINATED OLIVES**  
\$9  
Orange chili pepper, toasted fennel seed, fresh herbs

**GNOCCI FRITTI** \$16  
N'Duja sausage, tomato sugo, fresh mozzarella

**SPEDUCCI** \$18  
Lamb skewer, sea salt extra virgin olive oil - 6 pieces

**LEMON GARLIC SHRIMP** \$16  
Sautéed shrimp, lemon garlic white wine sauce

**GRILLED CALAMARI** \$18  
Black olive, capers, chili pepper, white wine tomato sugo

**PEACH SALAD** \$15  
Organic greens, grilled peaches, peach mascarpone, fresh mozzarella, cherry tomatoes, mint basil vinaigrette

**CAPRESE SALAD** \$15  
Arugula, fresh mozzarella, tomato, basil,

extra virgin olive oil

## MAINS

**PESCATORE**  
\$32  
Fettuccine, Tiger shrimps, scallops, calamari, chili pepper, white wine tomato sugo

**LUCANA** \$26  
Penne pasta, Italian Sausage, rapini, garlic, chili pepper, extra virgin olive oil

**TOSCANA** \$24  
Penne pasta, mixed vegetables, garlic, extra virgin olive oil

**BRANZINO** \$33  
Whole grilled fish, deboned, caponata

**CHICKEN PICCATA**  
\$28  
Pan seared scallopini, capers, lemon + butter sauce, roasted potatoes & vegetables

**OMBRETTA BURGER** \$19  
Ontario beef, smoked provolone, crispy prosciutto, arugula, roasted garlic aioli, Ombretta fries

## DESSERT

**PANNA COTTA**  
\$10  
Mix berry coulis fresh fruit

**ZEPPOLE ICE CREAM SANDWICH** \$10  
Vanilla ice cream, amarena cherries

**SICILIAN CANNOLI** \$5 per piece  
Traditional cannoli cream

**CHEF/OWNER - FRANK MAZZONETTO**

**CHEF/OWNER - ANTHONY MANICCIA**