
STARTERS

TORTELLINI EN BRODO

Cheese filled ring shaped pasta in rich chicken consommé.

CAESAR SALAD

Classic housemade dressing, crisp romaine, parmigiano and croûtons.

MUSHROOM SALAD

Sautéed woodland mushrooms, baby lettuces, goat's cheese, balsamic reduction.

BURRATA

Creamy mozzarella balloon, basil, vine-ripened tomatoes, extra virgin olive oil, balsamic.

ANTIPASTO DI MARE

Pollack crab, calamari and shrimp marinated in lemon, herb and olive oil.

OYSTERS

Fresh shucked 'savage blonde' PEI mignonette, horseradish, hot sauce, lemon.

CLAMS CASINO

Clams, bacon, miripoix vegetables, bread crumbs, stuffed on the half shell.

SHRIMP COCKTAIL

Jumbo shrimp cocktail, served with horseradish sauce and lemon.

BRESOLA

Carpaccio of cured beef tenderloin, arugula, parmigiano reggiano, balsamic and truffle oil.

LUMACHE

Fresh french snails, sautéed in garlic butter, parsley and white wine.

SORBET INTERMEZZO

ENTRÉES

GNOCCHI POMMODORRO

Hand rolled Potato dumplings with a fresh tomato and basil sauce. \$49

RAVIOLI TARTUFO

Ricotta filled pasta pillows, black truffle butter sauce and sautéed porcini mushrooms. \$69

CARTOCCIO

Spaghetti with lobster, shrimp and mussels oven baked in parchment paper. \$85

VEAL PARMIGIANA

Breaded milk-fed scallopini, tomato sauce and mozzarella with housemade rigatoni. \$69

CHICKEN PICCATA

Chicken breast dipped in eggwash, sauteed lemon - caper sauce served with agnolotti pasta in a vodka rose sauce. \$69

ONTARIO PICKEREL

Pan seared Northern Lake Huron fish fillet, gremolata, sauteed shrimp, chefs potato and vegetables. \$85

FETTUCINE POMMODORO

Housemade pasta with fresh tomato and basil sauce. \$49

VEAL CHOP

Pan seared provimi veal, truffle demi-glace sided with chefs potatoes and vegetables. \$99

RACK OF LAMB

Roasted rack of lamb, carved, dijon crust, rosemary white bean sauté, ratatouille, lamb jus. \$95

CARVED RIBEYE

14 oz Canadian prime grade beef, fingerling potato, brocoli, maple glazed heirloom carrots. \$99

FILET MIGNON

8oz 'AAA' reserve beef tenderloin, mashed potato, rapini, button mushrooms, red wine demi-glace. \$95

ENHANCE YOUR EXPERIENCE

LOBSTER

6oz oven roasted cuban lobster tail drawn in butter, lemon. *Any entrée \$39*

MEATBALLS

Housemade from family recipe. \$3 / per

DESSERTS

TIRAMISU

Lady finger cookies soaked in Espresso, with mascarpone cream cheese.

CHEESE CAKE

Traditional non-bake with choice of toppings : strawberry or cherry.

HOT FUDGE CAKE

Chocolate sponge cake layered with vanilla ice cream and topped with hot fudge sauce.

VANILLA BEAN CRÈME BRÛLÉE

Vanilla infused custard with caramelized sugar crust.

We kindly decline Casa Mia Gift Certificates on February 11 - 15. We take great pride in our "original family recipes". Altering or modifications to menu items is NOT allowed. Please notify serve of any dietary restrictions. Thank you.