

ANTIPASTI

CHARCUTERIE / ANTIPASTO

Assorted local and imported cured meats, cheeses, olives, pickled vegetables. *\$29.95 (serves 2-3)*

BRUSCHETTA

Italian bread with sautéed crushed tomatoes, garlic, mozzarella, oven baked. *\$9.95*

CAESAR SALAD

Housemade dressing, crisp romaine lettuce, parmigiano reggiano and croûtons. *\$12.99*

CLAMS CASINO

Clams, miripiox vegetables, peppers, bacon, breadcrumbs, baked on the halfshell. *\$11.95*

GARLIC BREAD

Italian bread, garlic butter, mozzarella, parmigiano, oven baked. *\$7.95*

CASA MIA HOUSE SALAD

Mixed greens, julienned vegetables, tomato, cucumber, crispy potatoes, housemade balsamic dressing. *\$9.85*

ANTIPASTO DI MARE

Calamari, sea legs crab and shrimp marinated in lemon and herbs, infused in olive oil. *\$13.95*

CAPRESE SALAD

Fresh heirloom and vine tomatoes, basil, extra virgin olive oil, Maldon salt with Fior di Latte Mozzarella. *\$14.99 / with Burrata \$19.95*

PIZZA

with tomato sauce

ROSSO

Fresh tomato sauce, basil, olive oil. *\$10.99*

CHEESE

Fresh tomato sauce, mozzarella cheese, basil. *\$12.99*

MARGHARITA

Fresh tomato sauce, fiore di latte mozzarella, basil, olive oil. *\$15.99*

NEW YORK

Fresh tomato sauce, mozzarella, pepperoni. *\$15.99*

CANADESE

Fresh tomato sauce, mozzarella, pepperoni, sautéed mushrooms. *\$17.50*

MEAT LOVERS

Fresh Tomato sauce, mozzarella, assorted salami, pepperoni, guanciale and sausages. *\$17.99*

VEGETARIAN

Fresh tomato sauce, mozzarella, assorted roasted vegetables, artichokes, goats cheese. *\$16.99*

DIAVOLO

Fresh tomato sauce, mozzarella, n'duja, pepperoni, hot peppers. *\$17.99*

AMATRICIANA

Fresh tomato sauce, mozzarella, guanciale, pecorino. *\$15.99*

CRUDO

Fresh tomato sauce, mozzarella, prosciutto di parma, arugula, grated parmigiano. *\$19.99*

MILANESE

Olive oil, mozzarella, caramelized onions, smoked duck breast, gorgonzola. *\$19.95*

TONNO

Olive oil, mozzarella, Italian canned Tuna, artichokes, onion, olives, capers, asiago. *\$18.95*

FUNGHI

Olive Oil, mozzarella, sautéed cremini and porcini mushrooms, goats cheese, white truffle oil. *\$24.95*

TOSCANA

Olive Oil, mozzarella, grilled red onion, sausage, guanciale, rosemary. *\$19.95*

SOUPS / SAUCE / BREAD

STRACIATELLA

Our famous egg drop soup, with pastina. *1/2 litre \$7.50 / 1 litre \$15*

SOUP OF THE DAY

Chefs daily creation. *1/2 litre \$7.50 / 1 litre \$15*

CHEF LUCY'S

Signature tomato sauce. *1/2 litre \$7.50 / 1 litre \$15*

BAKED BAGUETTE

Fresh oven baked baguette. *\$4.00 each*

PASTA

RIGATONI

Housemade tub pasta with fresh tomato sauce. *\$14.99*

RAVIOLI

Ricotta filled pasta pillows with fresh tomato sauce. *\$19.99*

GNOCCHI

Potato dumplings with your choice of tomato sauce or alfredo cream sauce. *\$18.95*

MEATSAUCE

Ground veal simmered in tomato sauce with your choice of spaghetti or rigatoni. *\$14.99*

MEATBALLS

Housemade authentic family recipe. *\$2.00 per*

SAUSAGE

Locally produced, roasted pork sausage in tomato sauce. *\$5.99*

ENTREES

SHRIMP PASTA

Spaghetti, sautéed shrimp in garlic, olive oil and white wine sauce. *\$23.95*

SALMON

Pan seared Atlantic salmon, beurre blanc, chefs potato and vegetables. *\$24.95*

CHICKEN PARMIGIANA

Breaded chicken breast, tomato sauce and mozzarella served with spaghetti or rigatoni. *\$24.95*

VEAL PARMIGIANA

Breaded veal scallopini, tomato sauce and mozzarella served with spaghetti or rigatoni. *\$25.95*

WINE / BEER

BOTTLE OF NIAGARA VQA WINE

Red or White. *Inquire about selections. \$20.00*

BOTTLE OF IMPORTED WINE

Red, White, Rose or Sparkling. *Inquire about selections. \$35.00*

6 PACK OF BEER

Inquire about selections. \$20.00