

appetizers/antipasti

Bruschetta Al Forno

Oregano, rosemary, garlic, sea salt, on traditional pizza bread \$7.95 With cheese add: \$1.00

Calamari Fritti

Traditional fried squid \$9.50

Vegetarian Antipasto

A medley of fresh seasonal grilled vegetables topped with goat cheese \$9.95

Mussels Pomodoro

Steamed mussels sautéed in a fresh tomato sauce \$8.95

Stuffed Portobello Mushroom

A mixture of baby shrimp, spinach, roasted red pepper & cream cheese \$9.95

Wild Mushroom Crostini

Fresh foccacia bread topped with wild mushrooms & goat cheese \$9.50

Raspberry Pecan Baked Brie

Pecan crusted brie topped with a raspberry coulis, served with crostini \$9.95

Antipasto Misto

Marinated grilled vegetables, prosciutto, genoa salami, olives and provolone cheese \$9.95

Shrimp Diavolo

Spicy shrimp in a garlic tomato sauce over sun-dried tomato polenta \$9.50

soup/zuppe

Minestrone

Traditional italian vegetable soup in our homemade stock \$5.49

Chicken Noodle

Homemade chicken broth with noodles \$4.95

Roasted Red Pepper

A hearty blend of roasted red bell peppers & tomatoes in a vegetable broth \$5.95

salads/insalate

Bocconcini Tomato Martini

Fresh cherry tomatoes, bocconcini cheese, fresh basil & olive oil \$8.95

Warm Mushroom Salad

Mixed greens topped with a medley of sautéed balsamic mushrooms, shaved romano, parmesan, asiago cheese \$8.95

Cesar Salad

Romaine lettuce, roasted garlic ceasar dressing, seasoned croutons, & grated parmesan cheese \$7.49

Mediterranean Salad

Romaine lettuce, tomatoes, cucumber, red onion, kalamata olives, feta cheese, with a greek balsamic dressing \$7.95

Mixed Green Salad

Mixed greens, cucumbers, tomatoes, roasted red peppers, tossed in a balsamic vinaigrette \$6.95

Grilled Vegetable Salad

Arugula greens topped with sautéed grilled vegetables and goat cheese, with a roasted red pepper dressing \$9.49

Grilled Chicken \$3.95

Shrimp & Scallops \$5.25

Please inform your server of any known food allergies.



pasta & risotto

All pasta & risotto dishes are served with mixed green salad & freshly baked homestyle bread.

Cesar or Mediterranean Salad Add \$1.95

* Whole wheat pasta available * Add \$1.49

Penne, Angel Hair or Gnocchi

Your choice of:

pomodore sauce \$13.95 bolognese sauce & meatballs \$14.95 arrabbiata sauce \$14.95

Linguini Alla Puttanesca

Fresh tomatoes, garlic, pesto, anchovies, kalamata olives, olive oil \$16.95

Fettuccini Con Pancetta

Black tiger shrimp, pancetta, mushrooms & ricotta cheese in a fresh pomodore sauce \$21.95

Linguini Pescatore

A medley of seafood tossed in a fresh pomodore pesto sauce \$20.95

Penne Piazza

Sundried tomatoes, asparagus, grilled chicken & snow crab in a pesto cream sauce \$21.95

Baked Lasagna

Homemade noodles, layered with meat sauce, herbs & spices topped with mozzarella cheese \$14.95

Gnocchi Gorgonzola

Gnocchi with pancetta in a fresh gorgonzola cream sauce \$19.95

Ravioli a la Vodka

Cheese ravioli florentine \$19.95

Fettuccini Mediterranean

Spinach fettuccini with seasonal grilled vegetables, fresh tomatoes, pesto, chicken and kalamata olives topped with feta cheese \$21.95

* Allow minimum 25 minutes preparation time *

Seafood Risotto

Arborio rice prepared with scallops, shrimp, calamari & mussels in a fresh pomodore sauce \$22.95

Risotto Con Funghi

Arborio rice prepared with a medley of mushrooms, in a parmesan white wine broth \$20.95

Asparagus & Chicken Risotto

Arborio rice prepared with asparagus and chicken \$21.95

Grilled Chicken \$3.95 **Shrimp & Scallops** \$5.25 **Meatballs** \$1.95 **Sausage** \$1.95

children's menu

(Children under 10)

Paige's Pepperoni Pizza	\$7.95
Chicken Strips & Fries	\$5.95
Grilled Cheese Panini and Fries	\$4.95
Penne Pasta & Meatballs	\$5.95
Taylor's Kiddie Cocktail	\$1.99

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dinner entrees

All dinner entrees are served with mixed green salad.
Your choice of roasted or garlic mashed potatoes & vegetables, penne or angel hair pasta.
Cesar or Mediterranean Salad Add \$1.99

chicken/pollo

Wild Mushroom Chicken

Boneless breast of chicken & wild mushrooms,
sautéed in marsala wine, roasted garlic & heavy cream \$21.49

Solo Stuffed Chicken Breast

Pancetta wrapped boneless breast of chicken, stuffed with spinach
roasted red pepper & smoked provolone cheese \$20.49

Chicken Cutlet Florentine

Breaded chicken breast served on sautéed spinach and roasted red peppers \$20.49

from the grill

12 oz AAA Rib Steak \$24.95

10 oz AAA Striploin Steak \$25.95

Rack of Lamb

Fresh rosemary & garlic marinated lamb served with a herbed demi-glaze sauce \$29.95

Veal Tuscany

10 oz grilled veal chop served with a medley of mushrooms,
sautéed in a herbed demi-glaze sauce \$29.95

Barbecued Ribs

Selected baby back ribs, baked, then barbecued and glazed with
our homemade BBQ sauce

half rack \$17.95 full rack \$23.95

Surf and Turf

Grilled 8 oz sirloin, pan-seared garlic shrimp and a crab cake topped with a chipolte aioli \$26.95

Pork Chop

Grilled 10 oz pork chop baked with portobello mushrooms and brie cheese \$22.95

Mushrooms \$1.95 **Onions** \$1.95 **Shrimp & Scallops** \$5.25

seafood/fish

Grilled Salmon

Lightly grilled salmon simmered in a caramelized leek cream sauce \$21.95

Shrimp & Scallops

Pan seared shrimp & scallops served on a bed of spicy baby spinach \$22.95

Pan-fried Pickerel

Lightly breaded with herbs & spices \$23.95

Orange Roughy

Broiled orange roughy with a lemon dill butter sauce \$24.95

Red Snapper Sicilian

Lightly breaded and baked red snapper, topped with sun-dried tomatoes,
capers, artichoke hearts and fresh tomatoes over polenta \$22.95

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pizza

Thin Crusted Traditional Italian Gourmet Pizza

Sicilian

Tomato sauce, sundried tomatoes, artichoke hearts,
roasted red peppers, parmesan, romano, asiago cheese \$14.49

Funghi

Tomato sauce, a medley of mushrooms, roasted red peppers, goat cheese \$12.95

Solo

Bruschetta tomatoes, seasonal grilled vegetables, pancetta, mozzarella cheese \$13.49

Quattro Stagioni

Bruschetta tomatoes, artichokes, prosciutto, black olives, mozzarella cheese \$13.49

Vegetarian

Tomato sauce, seasonal grilled vegetables, mozzarella cheese \$12.95

Pesto & Chicken

Pesto sauce, bruschetta tomatoes, fresh mushrooms,
roasted red peppers, grilled chicken, mozzarella cheese \$13.95

Roasted Red Pepper

Tomato sauce, roasted red peppers, pancetta,
italian sausage, mozzarella cheese \$14.49

Rustica

Pesto sauce, spinach, caramelized onions, sundried tomatoes,
grilled chicken, ricotta & mozzarella cheese \$14.95

Traditional Pepperoni

Tomato sauce, pepperoni, mozzarella cheese \$10.95

Pescatore

Shrimp, mussels, scallops, pesto, roasted red pepper and bocconcini cheese \$14.95

Bianca

Potato, pancetta, caramelized onions, pesto and bocconcini cheese \$13.49

Calabrese

Tomato sauce, Italian sausage, marinated eggplants, hot peppers,
black olives and mozzarella cheese \$14.49

Arugula di Parma

Prosciutto, arugula, mushroom, asiago, parmesan and romano cheese \$14.49

Mixed Green Salad \$2.95

Mediterranean or Ceasar Salad \$3.49

* Whole wheat pizza dough also available * Add \$1.00

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lunch menu

* Served from 11-4 pm. *

* Whole wheat pasta available * Add \$1.49

Penne, Angel Hair or Gnocchi

Your choice of: pomodore sauce \$8.49 bolognese sauce & meatballs \$9.95 arrabbiata sauce \$8.95

Linguini Alla Puttanesca

Fresh tomatoes, garlic, pesto, anchovies, kalamata olives, olive oil \$9.95

Fettuccini Con Pancetta

Black tiger shrimp, pancetta, mushrooms, ricotta cheese in a fresh pomodore sauce \$9.95

Penne Piazza

Sundried tomatoes, asparagus, grilled chicken, snow crab in a pesto cream sauce \$9.95

Gnocchi Gorgonzola

Gnocchi with pancetta in a fresh gorgonzola cream sauce \$9.49

Fettuccini Mediterranean

Spinach fettuccini with seasonal grilled vegetables, fresh tomatoes, pesto, chicken and kalamata olives topped with feta cheese \$9.95

Grilled Chicken \$3.99 **Shrimp & Scallops** \$5.25

Meatballs \$1.95 **Sausage** \$1.95

grilled panini

All panini sandwiches are served with your choice of mixed green salad, fries or roasted potatoes.

Sweet Potatoe Fries, Ceasar or Mediterranean Salad Add \$1.95

Chicken Pancetta

Grilled boneless chicken breast, pancetta, pesto, brie cheese \$10.49

Prosciutto

Prosciutto, bocconcini cheese, pesto, tomato \$10.49

Giardiniere

Seasonal grilled vegetables, black olive tapenade, goat cheese \$9.95

Philly Steak

Thinly shaved prime rib, peppers, mushrooms, onions, smoked mozzarella cheese \$10.49

Chicken Parma

Grilled boneless chicken breast, prosciutto, roasted red peppers, pesto, smoked provolone cheese \$10.49

Chicken Cutlet

Breaded chicken breast, arugula, caramelized onions, pesto and gorgonzola cheese \$10.49

Rapini & Sausage

Sautéed rapini in garlic and olive oil, roasted sausage and smoked mozzarella cheese \$9.95

Grilled Portabello Mushroom

Grilled portabello mushroom, baby spinach, caramelized onions and brie cheese \$10.49

* All panini are served on herbed foccacia bread *

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wine list

premium red 750 ml (Bottle)

Amarone Classico Negrar

Italy (1) \$46.95

Cab. Sauvignon Shiraz Wolf Blass "Grey Label"

Australia (0) \$47.95

imported red 750 ml (Bottle)

Valpolicella Masi

Italy (0) \$25.49

Merlot Yellow Tail

Australia (0) \$23.95

Cab. Sauvignon Reserve Santa Carolina

Chile (1) \$24.95

Shiraz *Solo*

France (1) \$23.95

premium white 750 ml (Bottle)

Chardonnay Wolf Blass

Australia (1) \$30.49

Pinot Grigio Santa Margherita

Italy (0) \$31.49

imported white 750 ml (Bottle)

Pinot Grigio Folonari

Italy (0) \$24.49

Chardonnay Lindmans Bin 65

Australia (1) \$23.99

Soave Classico Masi

Italy (0) \$24.49

Sauvignon Blanc Robert Mondavi Woodbridge

U.S.A. (0) \$23.49

solo's house wine

Glass \$5.49 Half Litre \$13.99 Litre \$22.99

red

Cab. Sauvignon Casarsa

Italy (1)

Merlot Jackson-Triggs

Ontario (1)

Shiraz Jackson-Triggs

Ontario (1)

white

Chardonnay Casarsa

Italy (1)

Sauvignon Blanc Jackson-Triggs

Ontario (0)

White Merlot Jackson-Triggs

Ontario (3)

sparkling wine 750 ml (Bottle)

Asti Spumante-Martini & Rossi

Italy (8) \$26.49

Prosecco, Valdobbiadene

Italy (1) \$29.99



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