

LUNCH MENU

ANTIPASTI/INSALATA

Marinated Olives

\$4

Calamari Fritti

fried calamari with salsa verde and lemon aioli

\$12

Cozze

steamed mussels with roasted garlic, white wine touch of cream

\$12

Caesar

classic caesar with pancetta, crostini and parmigiano

\$10

Arugula

with shaved asiago, dried cherry tomatoes and red wine vinaigrette

\$11

Formaggio di Capra

warm herbed goat cheese with radicchio and sundried tomato vinaigrette

\$14

Caprese

local greenhouse tomato, bocconcini, olive tapenade and balsamic vinaigrette

\$12

Zuppa del Giorno

Soup of the day

PASTA E PIATTI

Spaghettoni con Gamberetti

black tiger shrimp, diced tomato, baby spinach, spicy white wine tomato sauce

\$22

Fusilli Lunghi con Pollo

chicken breast, wilted arugula, parmesan white wine cream sauce

\$18

Penne Salsiccia

house made sausage, caramelized onion, bacon and spicy tomato

\$18

House Made Gnocchi

house smoked salmon, arugula, diced tomato, white wine cream

\$21

Tagliatelle Bolognese

slow cooked veal and tomato sauce with parmesan

\$18

Linguine alla Puttanesca

black olives, anchovy, capers and tomato with light spicy tomato sauce

\$16

Penne alla Funghi

sauteed mushrooms, sweet peppers, and tomato tossed with roast garlic and olive oil

\$16

Porchetta Panino

crisp pork, arugula pesto, asiago, red onion on house focaccia

\$15

Pollo Arrostito Panino

roasted chicken salad with sweet peppers, pancetta dijon mustard dressing, toasted focaccia

\$15

Melanzane alla Parmigiano

breaded eggplant with parmesan cheese tomato basilsauce, side linguine cream sauce

\$15

Salmone

seared salmon with arugula, tomato, lemon vinaigrette

\$18

Just
Cooking
Rustic Italian

3457 King St.
Vineland, ON

For orders please call
905-562-3222

DINNER MENU *available after 4 pm.*

ANTIPASTI

Marinated Olives

\$4

Calamari Fritti

fried calamari with salsa verde and lemon aioli

\$12

Carpaccio

marinated thin sliced beef with olive oil, lemon, cracked pepper & shaved parmigiano

\$13

Cozze

steamed mussels with roasted garlic, white wine and touch of cream

\$12

Antipasto

assorted cured and house made charcuterie and cheese

\$15

Gamberoni Diavola

sauteed spicy shrimp

\$13

INSALATA/ZUPPA

Caesar

classic caesar with pancetta, crostini and parmigiana

\$10

Formaggio di Capra

warm herbed goat cheese with radicchio and sundried tomato vinaigrette

\$14

Arugula

with shaved asiago, dried cherry tomatoes and red wine vinaigrette

\$11

Caprese

local greenhouse tomato, bocconcini, olive tapenade and balsamic vinaigrette

\$12

Zuppa del Giorno

Soup of the day

PASTA

Spaghettoni con Gamberetti

black tiger shrimp, diced tomato, baby spinach, spicy white wine tomato sauce

\$22

Fusilli Lunghi con Pollo

chicken breast, wilted arugula, parmesan white wine cream sauce

\$18

Penne Salsiccia

house made sausage, caramelized onion, bacon and spicy tomato

\$18

Linguine Frutti di Mare

shrimp, calamari and mussels tossed with olive oil, garlic white wine and herbs

\$25

House Made Gnocchi

house smoked salmon, arugula, diced tomato, white wine cream

\$21

Tagliatelle Bolognese

slow cooked veal and tomato sauce with parmesan

\$18

Linguine alla Puttanesca

black olives, anchovy, capers and tomato with light spicy tomato sauce

\$16

Penne alla Funghi

sauteed mushrooms, sweet peppers and tomato tossed with roast garlic and olive oil

\$16

ENTRATA

Pollo Parmigiano

classic breaded chicken breast with mozza, parmesan tomato basil sauce

\$26

Melanzane alla Parmigiano

breaded eggplant with parmesan cheese

tomato basil sauce, side linguine cream sauce

\$18

Osso Bucco

braised veal with saffron risotto and rapini

\$29

Pollo Arrostito con Marsala

roast chicken breast with marsala mushroom sauce, vegetables and yukon mashed

\$25

Salmone

seared salmon with romano cheese and herb crust with lemon risotto

\$25

Porchetta

crispy pork, yukon mashed, vegetables and pan juices

\$22

DESSERT MENU

Creme Brûlée

vanilla or Forty Creek Cream

\$8

Cheese Cake

white chocolate and raspberry

\$8

Tiramisu

classic, mascarpone cheese, espresso

\$8

Chocolate Torte

with salted caramel sauce & pecans

\$8

Gelato

daily selection