

# Menu

## ANTIPASTI

<b>Marinated Olives</b>	\$ 5
<b>Calamari Fritti</b> fried calamari with lemon mayo and tomato salsa	\$12
<b>Carpaccio</b> marinated thin sliced beef with olive oil, lemon, cracked pepper and shaved parmigiano	\$13
<b>Cozze</b> steamed mussels with salsa verde and white wine cream	\$12
<b>Antipasto</b> assorted cured and house made charcuterie and cheese	\$15
<b>Formaggio di Asiago</b> asiago cheese, crab and fresh basil dip served with grilled focaccia	\$15

## INSALATA/ZUPPA

<b>Caesar</b> classic caesar with house smoked bacon, crostini and parmigiano	\$10
<b>Arugula</b> with pear, toasted almonds and cranberry vinaigrette	\$11
<b>Caprese</b> local greenhouse tomato, bocconcini, olive tapenade and basil vinaigrette	\$12
<b>Zuppa del Giorno</b> soup of the day	

## PASTA

<b>Spaghettoni Gamberetti e Vongole</b> tiger shrimp, clams, diced tomato, baby spinach, spicy white wine tomato sauce	\$22
<b>Penne Salsiccia</b> house made sausage, caramelized onion, bacon and spicy tomato	\$18
<b>Linguine Frutti di Mare</b> shrimp, calamari and mussels tossed with basil pesto, olive oil, and white wine	\$26
<b>House Made Gnocchi</b> gorgonzola cream sauce and rapini	\$21
<b>Rigatoni con Pollo</b> grilled chicken, roasted peppers, cherry tomato, black olives tossed with olive oil and garlic	\$18
<b>Tagliatelle Bolognese</b> traditional style slow cooked ground veal with parmigiano, white wine and light tomato	\$18
<b>Linguine alla Puttanesca</b> black olives, anchovy, capers and tomato with light spicy tomato sauce	\$16
<b>Rigatoni Funghi</b> house smoked bacon, field mushrooms, baby arugula and porcini cream	\$16

## ENTRATA

<b>Pollo Parmigiano</b> breaded chicken breast with mozza, parmesan tomato basil sauce, side linguine tomato sauce	\$26
<b>Melanzane alla Parmigiano</b> breaded eggplant with parmesan cheese tomato basil sauce, side linguine tomato sauce	\$18
<b>Veal Osso Bucco Picatta</b> braised veal shank with lemon, caper white wine risotto and vegetables	\$29
<b>Pollo Arrostito</b> roast chicken breast with butternut squash risotto and marsala wine cream	\$25
<b>Salmone</b> seared salmon with new potato, vegetables, pommery mustard vinaigrette	\$25
<b>Porchetta</b> crispy pork, autumn vegetable, yukon mashed, spiced apple and pan juices	\$22



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