

ZUPPA

SOUP

MINISTRA GIORNO

Our house-made soup of the day. *(Ask your server for daily selection)*

8oz Cup \$6 16oz Bowl \$9

MINISTRA POMODORO

Our house-made cream of tomato, feta and basil soup.

8oz Cup \$6 16oz Bowl \$9

FUNGHI ALLA CREMA

A rich house-made cream soup with a blend of five different mushrooms.

8oz Cup \$6 16oz Bowl \$9

INSALATA

SALADS

INSALATA CESARÉ

Romaine lettuce with house-made dressing, croutons, and shredded parmesan cheese.

Starter size \$10 Meal size \$14^{1/2}

INSALATA SELVAGGIA

Mixed field greens, cucumber, tomato wedges, and red onion with a balsamic vinaigrette.

Starter size \$10 Meal size \$14^{1/2}

INSALATA ARANCIA

Mixed greens, romaine lettuce, mandarin orange slices, dried cranberries, walnuts and cucumbers in a honey Dijon dressing.

Starter size \$10 Meal size \$14^{1/2}

INSALATA MEDITERRANEA

Kalamata olives, feta cheese, cucumbers, tomatoes, and onions tossed with virgin olive oil, red wine vinegar, and oregano.

Starter size \$10 Meal size \$14^{1/2}

INSALATA SPINACI CON GORGONZOLA

Fresh spinach with strawberries, gorgonzola cheese, bacon pieces and candied pecans with a citrus vinaigrette.

Starter size \$10^{1/2} Meal size \$15^{1/2}

INSALATA CAPRESE

Alternating layers of red tomatoes, Fior di latte and fresh basil, topped with balsamic reduction and extra virgin olive oil (EVOO). \$16^{1/2}

ADD-ONS

Grilled chicken breast \$7 Garlic sautéed shrimp \$8

Spicy Italian sausage \$6 6oz Grilled salmon filet \$11

Braised short rib \$8 Wood fired pulled smoked chicken \$8

Garlic toast (2 pcs: choice of French or Focaccia) \$4

INSALATA PASTO

MEAL SALADS

INSALATA SPINACI FRAGOLA (NEW)

Fresh baby spinach and romaine lettuce topped crumbled feta cheese, sliced red onions, walnuts, strawberry slices, and a pan seared chicken breast with a poppy seed dressing. \$24

INSALATA SPEZZETTATO (Chopped Salad)

Romaine, red cabbage, cherry tomatoes, pepperoncini, chickpeas, calamata olives, cucumbers, parmesan and diced **Genoa salami** all tossed in a house-made Italian dressing. \$20

INSALATA SPINACI CON AVOCADO

Fresh baby spinach topped with sliced avocado, honey glazed beets, crumbled goat cheese tossed in a vinaigrette. Topped with pan seared chicken breast. \$24

INSALATA BARBABIETOLA CON SALMON

Fresh spring mix with honey glazed red beets, walnuts and goat cheese. Tossed in a honey Dijon dressing and topped with a grilled 6oz filet of Atlantic salmon. \$25

ANTIPASTO

APPETIZERS

VEGETARIANO

VEGETARIAN APPETIZERS

GNOCCHI DI CROCCANTE

Panko breaded garlic gnocchi deep-fried and topped with a gooey four cheese sauce. \$18

BRUSCHETTA CON FORMAGGIO DI CAPRA

Fresh baked French bread topped with goat cheese and sliced grape tomatoes, with balsamic and honey drizzle. \$14

ARANCINI CON FONTINA

Four panko breaded Arborio rice balls stuffed with Fontina cheese and fresh peas. Served with tomato sauce and crispy basil. \$15

BRUSCHETTA AL POMODORO

Diced tomatoes, oregano, olive oil, and garlic. Served with fresh baked French bread crostinis on the side. \$12^{1/2}

MOZZARELLA FRITTA

Two thick wedges of Italian mozzarella lightly breaded and deep fried. Served on a pool of rosé sauce with a side of mixed greens tossed in a balsamic vinaigrette. \$15 *(Extra piece \$5^{1/2})*

BRUSCHETTA CON BOCCONCINI

French bread brushed with EVOO and garlic. Topped with fresh diced tomatoes, oregano, garlic and crushed chili peppers. Toasted with slices of Bocconcini cheese and red onion. \$14

BURRATA (NEW)

Italian burrata cheese, prosciutto, olives, crostinis, EVOO \$21

CROCHETTA DI MANZO

Three panko breaded Croquettes stuffed with shredded braised short rib, gorgonzola cheese and sauteed onions served with tomato sauce and gorgonzola cream sauce. \$18 *(Extra croquette \$5^{1/2} each)*

SCACCIA É AGLIO

Thin crust pizza brushed with garlic herb butter. Topped with parmesan cheese, crisp prosciutto ham, and mozzarella. Cut into thin strips and served with an aioli dip. \$19

POLPETTA

Three of our large parmesan infused veal meatballs served in a pool of tomato sauce and topped with a slice of bocconcini cheese. \$15 *(Extra meatballs \$4^{1/2} each)*

SCAMPI (NEW)

Large shrimp sauteed in a white wine butter sauce with shallots, garlic and red pepper flakes. \$19

CALAMARI FRITTI CON PEPPERONE

Calamari and roasted red peppers, served with an aioli dip. \$18

GAMBERI É CAPPESANTE

Pan seared black tiger shrimp and scallops sauteed in a garlic parmesan cream sauce with sun-dried tomatoes and spinach. \$19

COZZE ALLA SICILIANA

Large bowl of P.E.I. mussels with garlic, onions, diced tomatoes, white wine and tomato sauce. Served with fresh baked bread for dipping!! Great for sharing!! \$22

COZZE ALLA GORGONZOLA

Large bowl of P.E.I. mussels in a gorgonzola cheese, cream sauce. Served with fresh baked bread for dipping. Great for sharing! \$24

CARNE É FORMAGGIO

MEATS & CHEESES

A large board with a selection of cured salami and meats, cheeses, and several types of olives. Served with freshly baked garlic toasted crostini's, a grainy mustard and bruschetta mix.

Small 2-4 people to share \$28 Large 4-6 people to share \$42

Add ½ burrata \$8 | Add full burrata \$13

PASTA CARNE

MEAT PASTA

RAVIOLI DI MINIATURA

Mini ravioli stuffed with four cheeses; with julienned snow peas and spicy Capicollo ham in a garlic cream sauce. \$24

SPAGHETTI CON BOLOGNESE

Spaghetti topped with our house-made meat sauce. \$24

LASAGNA DEL GIORNO

A large piece of our house-made lasagna with Bolognese, Béchamel sauce, tomato sauce and three cheese blend. With tomato and cream sauce. \$24 (baked with cheese add \$3^{1/2})

FETTUCCIA

Fettucia noodles with chicken, sun-dried tomatoes, spinach and Asiago cheese in a smoked paprika cream Sauce. \$25

CANNELLONI

Three large pasta tubes stuff with a mixture of ground beef with fresh herbs and baked with mozzarella cheese. Your choice of sauces: cream, tomato, or tomato cream (Rosé) sauce. \$24

FETTUCCINE ALLA CONTADINA

Fettuccine noodles tossed with our in house smoked chicken, fresh baby spinach and mushrooms in a rich parmesan cream sauce. \$26

SPAGHETTI CON POLPETTE

Spaghetti with four large parmesan infused veal meatballs in a fresh herb tomato sauce. \$24 (Extra meatballs \$4^{1/2} each)

VEAL TORTELLINI

Veal stuffed tortellini with sautéed mushrooms.
Choice of sauce: Cream, tomato, or tomato cream sauce. \$22

PAPPARDELLE CON BRASARE MANZO

Pappardelle with braised short rib, in a fire roasted tomato and mushroom tomato sauce with a dash of demi-glaze. \$24

PASTA VEGETARIANO

VEGETARIAN PASTA

GNOCCHI CON FORMAGGIO DI CAPRA ✓

Spinach and ricotta gnocchi with sliced mushrooms, and spinach in a creamy goat cheese sauce. \$22

FUSILLI CON SPINACI ✓

Fusilli tossed with fresh spinach, roast garlic, sliced mushrooms, diced tomatoes, and tomato sauce. \$16 (substitute cream sauce \$3)

CAVATAPPI AI QUATTRO FORMAGGIO ✓

Cavatappi noodles with a four cheese (fontina, gorgonzola, parmesan, mascarpone) cream sauce and baked with parmesan. \$22

FETTUCCINE ALL’ ALFREDO ✓

Fettuccine noodles with a rich, creamy, parmesan cheese cream sauce. \$18 (add toasted focaccia garlic toast \$4)

LINGUINE VEGITARIANA (NEW) ✓

Linguine noodles with mushrooms, zucchini, spinach, red onion, and mixed peppers sauteed with olive oil, topped with a dollop of pomodoro sauce. \$23

RAVIOLI DI FUNGHI CON TARTUFO (NEW) ✓

Large ravioli stuffed with Cremini and Portabella mushrooms, with mushrooms sautéed in a white wine truffle cream sauce and garnished with parmesan petals. \$27

PASTA CROSTACEI

SEAFOOD PASTA

PENNE AL DIAVOLO 🌶️

Penne with grilled chicken, bistro shrimp and fresh diced tomato in a cayenne cream sauce. \$27

LINGUINE MARINARA (NEW)

Linguine with baby scallops, shrimp, mussels, Basa and grape tomatoes in a tomato sauce. With scampi shrimp. \$27 (No substitutions)

PAGLIA É Fieno di Mare

A combination of regular and spinach fettuccine tossed with scallops, black tiger shrimp, diced tomatoes, and julienne snow peas in a rich cream sauce. \$27

RIGATONI GORGONZOLA (NEW)

Rigatoni noodles with shrimp and scallops in a rich gorgonzola cream sauce. \$28

LINGUINE MISCUGLIO

Linguine with Bistro shrimp, grilled chicken, and crumbled Italian sausage with roasted peppers, onions and zucchini in a spicy Cajun cream sauce. \$26 (No substitutions)

FARFELLE CON GAMBERI É CAPPESANTE 🌶️

Shrimp and baby scallops dusted with Cajun seasoning, sautéed with julienne peppers, mushrooms and onions in a garlic cream sauce with bow tie noodles. \$27

RAVIOLI D’ASTICE CON LANGOUSTINES

Large lobster stuffed ravioli tossed with Langoustines (“baby lobster”) and baby spinach, in a parmesan cream sauce garnished with parmesan petals \$31

PASTA FEAST SUNDAYS

Join us on Sundays for our pasta feast. Five types of pasta with various sauces served family style on large platters for dine-in only. See server for today’s selections.

\$17⁹⁵ per person

(minimum 2 people to order. Available for dine in only at this price **\$11⁹⁵** (children under 10)

Note: please note this item is a per person charge and cannot be shared.

AGGIUNTIVO

ADD-ONS

Corn noodles (Gluten free)	\$2 ^{1/2}
Baked with cheese	\$3 ^{1/2}
Veal meatballs	\$4 ^{1/2} ea
Chicken breast	\$7
Italian sausage	\$6
Braised short rib	\$8
Wood fired pulled smoked chicken	\$8
6oz grilled salmon	\$11
Garlic toast (2 pieces choice of French or Focaccia)	\$4
Garlic cheese toast (2 pieces)	\$6 ^{1/2}
Side of cream sauce (8oz)	\$3 ^{1/2}
Side of tomato sauce (8oz)	\$2 ^{1/2}
Side of meat sauce (8oz)	\$6
Side of vegetables	\$3 ^{1/2}
Side of sautéed mushrooms	\$3 ^{1/2}

NOTE: These items are to be added to menu selection

ALLERGIES AND GLUTEN OPTIONS

Our chefs will try to accommodate all of your dietary concerns if possible. We can modify many of our pasta dishes’ ingredients and sauces to accommodate our gluten sensitive guests or those with allergy concerns.
Corn noodles (gluten free) can be substituted into most of our dishes for \$2^{1/2}

PIATTO PRINCIPALE

MAIN COURSES

POLLO GAMBERI
Two chicken breasts pan seared in a pureed sun-dried tomato cream sauce with black tiger shrimp. Served with linguine in tomato sauce and vegetables. \$31

SALMONE CON SPINACI
An 8 oz fillet of Atlantic Salmon pan seared on a bed of sautéed baby spinach & shallots, in a tarragon cream sauce. With linguine in tomato sauce and vegetables. \$31

VITELLO MARSALA or VITELLO LIMONE
Your choice of veal scaloppini pan seared with sliced mushrooms in a sweet Marsala wine cream sauce or Veal scaloppini pan seared with mushrooms in a lemon butter sauce. Both served with roasted potatoes and vegetables. \$32

POLLO BRUSCHETTA
Two chicken breasts pan seared with bruschetta tomatoes, basil pesto and mozzarella cheese, topped with a balsamic reduction. With linguine in tomato sauce and vegetables. \$30

MERLUZZO CON PESTO
A 6oz fillet of cod baked with a pesto bread crumb crust, topped with sliced red shrimp and fire roasted tomatoes in a saffron cream sauce. Served with Linguine É olio and vegetables. \$29

POLLO PARMIGIANA
Two lightly breaded chicken breasts topped with spicy capicollo ham, mozzarella, fresh basil and tomato sauce then baked. Served with cream penne and vegetables. \$30

PAPPARDELLE CON ARAGOSTA
Pappardelle tossed with lobster, langoustines “baby lobster”, Scampi shrimp, baby spinach and mushrooms in a white wine cream sauce with parmesan cheese. \$35

MANZO E SCAMPI (NEW)
A 10 oz “AAA” New York striploin with butterflied shrimp scampi sauteed with a white wine butter sauce, shallots and red pepper flakes. With roasted potatoes and vegetables. \$46

PIZZA

“ROSSA” WITH TOMATO SAUCE

PEPPERONI FUNGHI
Pepperoni, mushrooms, mozzarella cheese and tomato sauce. \$20

CAPRICCIOSA
Mushrooms, capicollo ham, mozzarella, green peppers, artichoke hearts, and black olives with tomato sauce. \$21

POLLO ALLA DIAVOLA (NEW)
Cajun seasoned chicken, spinach, goat cheese, onions, fior di latte mozzarella, and a spicy tomato sauce. \$23

MARGHERITA
Fresh tomato sauce, mozzarella cheese, and fresh basil. \$17

ROSARIO
Spicy Sicilian sausage, sliced mushrooms, mozzarella cheese, and a spicy tomato sauce. \$22

SICILIANA
Prosciutto and capicollo ham with sun-dried tomatoes, Spanish onion, mozzarella cheese, and tomato sauce. \$22

HAWAIIAN
Prosciutto cotto ham, pineapple chunks, red onion slices, mozzarella and tomato sauce. \$20

CARNÉ
Pepperoni, beef short rib, Italian sausage, crisp prosciutto, mozzarella cheese and tomato sauce. \$24

PIZZA

“SENZA” WITHOUT TOMATO SAUCE

POLLO PICCANTE
Blackened chicken with bacon, spinach, mozzarella and alfredo sauce. \$23

VEGITARIANA
Cherry tomatoes, roasted red peppers, red onion, Fior di latte and crumbled goat cheese with pesto sauce. \$21

POLLO É BARBECUE
Grilled chicken, caramelized onions, roasted red peppers, mozzarella cheese, chipotle barbeque sauce. \$22

PROSCIUTTO
Bruschetta mix, Fior di latte, sliced Prosciutto, grape tomatoes and fresh basil with a balsamic glaze drizzle. \$23

ALLERGY ALERT:
Please note: Not all of ingredients are listed in menu descriptions. If you have an allergy concern, please inform your server and we will do our best to accommodate it, otherwise we would appreciate leaving the integrity of our creations intact.

PANINO

SANDWICHES

ALL OF OUR SANDWICHES ARE SERVED ON HOMEMADE FRENCH BREAD OR FOCACCIA BREAD WITH YOUR CHOICE OF SIDE:
Sides: caesar salad, selvaggia salad, soup, fries, penne with tomato sauce, or penne with cream sauce.
(Sweet potato fries can substituted for \$3)

PANINO CON POLLO
Grilled chicken with provolone cheese, lettuce, tomato, and a pesto mayonnaise. \$20

PANINO PARMIGIANA
Breaded chicken breast with a slice of capicollo ham, mozzarella, and tomato sauce. \$21

PANINO MANZO (NEW)
Thin strips of beef striploin sauteed with mixed peppers, caramelized onions, Cajun seasoning and Brie cheese on toasted focaccia bread \$24

PANINO POLLO CON AVOCADO
Grilled chicken breast, bacon, sliced avocado, tomato, lettuce, mayonnaise and melted mozzarella cheese. \$21

PANINO POLLO AFFUMICATO
House made shredded smoked chicken and sliced cheddar cheese with an apple cider mayo and barbecue sauce. Served on toasted choice of bread. \$21

PANINO ITALIANO
Assorted Italian meats with provolone and mozzarella cheeses, served on choice of bread with a roasted red pepper purée. **(served cold)** \$20

SHORT RIB SANDWICH
Braised Alberta short rib, shredded and served on toasted sourdough bread with sautéed onions and Brie cheese. Served with Au Jus for dipping. \$25

NOTE: Our sandwiches are not served toasted unless specified, if you would like your sandwich heated please ask your server

DOLCI

DESSERT

TIRAMISU

Lady finger biscuits infused with Torrisi espresso, layered with Mascarpone cheese and served parfait style. Garnished chocolate shavings. A specialty of the house. \$10

BLACKOUT TORTE

Moist chocolate cake layered with milk chocolate ganache, covered with a dense dark chocolate mousse. With chocolate cake cubes on top and a scrumptious chocolate glaze. \$10

RED VELVET CAKE

Three layers of stunning red velvet, filled and topped with silky cream cheese icing. Chocolate shavings and a light chocolate drizzle. \$10

FRESH FRUIT NY CHEESECAKE

Jumbo sized New York style cheesecake enhanced with a subtle vanilla flavor. Served in a pool of fruit coulis and topped with fresh berries. \$10

ITALIAN ICE CREAM AND SORBET

Edmonton's own Pinocchio's ice cream. Choose from the following flavours: \$8¾

- Vanilla
 - Sicilian Pistachio
 - Salted Caramel
 - Chocolate
- Strawberry
 - Lemon Sorbet
 - Mango Sorbet



WARM GINGER CARAMEL SPICE CAKE

Moist ginger spice cake heated and topped with a sinful caramel sauce with whipped cream. \$10 (A la mode add \$2)

CHOCOLATE BROWNIE SUNDAE

This moist, chewy brownie is topped with a layer of sweet dulce-de-leche, caramel and even more brownie pieces. Served with Pinocchio's salted caramel ice cream and whipped cream. \$11

CARROT CAKE (NEW)

Three layers of carrot cake made with carrots, pineapple, and choice walnuts. Layered with real cream cheese icing. \$10

CHOCOLATE ALMOND TORTE



Two layers of moist almond chocolate torte cradle a creamy almond filling. Topped with a chocolate almond mousse. (Gluten Free, yet delicious!) \$10

HAPPY HOUR

AFTERNOONS | LATE NIGHTS

EVERYDAY 2PM-6PM | EVERYDAY 9PM-CLOSE

DRINK SPECIALS

\$4.⁵⁰ CANADIAN or COORS LIGHT DRAFT (12oz)

\$5 CAESARS (1oz)

\$5.⁰⁰ WELL HI-BALLS (1oz)

\$5 DONINI MERLOT or CHARDONNAY (5oz)

BEVANDA

BEVERAGES

ARNOLD PALMER (REFILLABLE)

Ice tea and lemonade. \$4¼

FLAVOURED LEMONADE (1 REFILL)

Lemonade infused with your choice of flavour: Raspberry Puree, Mango Puree or Peach Puree. \$5½

ITALIAN SODA (1 REFILL)

Your choice of flavour: Strawberry, Raspberry, Peach or Mango. \$5

VIRGIN CAESAR

Mott's clamato, Tabasco, Worcestershire, celery salt and celery \$5

VIRGIN PINA COLADA

Pineapple juice, coconut syrup blended. \$5

VIRGIN DAIQUIRIS

Blended in your choice of flavour: Peach, Strawberry, Lime or Raspberry. \$5½

SPARKLING BOTTLED WATER

(750 ml.) \$7

NON-ALCOHOLIC BEER

Heineken 00 Peroni 0.0 \$6¼

FOUNTAIN POP (REFILLABLE)

Pepsi Cola | Diet Pepsi | 7-Up | Ginger Ale \$4

JUICES

Orange | Apple | Pineapple | Tomato | Clamato | Cranberry | Grapefruit \$3½

ICE TEA AND LEMONADE (REFILLABLE) \$4¼

CAFFÉ

ESPRESSO & LATTES

All of our coffees can be made as iced versions too.

ESPRESSO

Rich Italian coffee, we grind fresh using Torrizi beans. Single \$4
Double \$5

CAPPUCCINO

Rich Torrizi espresso mixed with equal parts steamed milk and milk foam. \$5

CAFFE LATTE

Rich Torrizi espresso mixed with double the steamed milk and very little foam. \$5½

MOCCACHINO

Rich Torrizi espresso mixed with hot chocolate and milk foam. \$5¾
Flavoured syrups available: Vanilla, hazelnut, peppermint and caramel

AFFOGATO

A scoop of Pinocchio Madagascar vanilla ice cream, with rich Torrizi espresso poured over top. \$7½

HOT CHOCOLATE

Made with steamed milk, whipped cream and chocolate shavings. \$5

COFFEE & TEA \$3¾

CATERING & EVENTS

We are able to create individualized menus for large parties and events for groups from 10-120. As well we can do all of our food in large family containers to cater your party offsite. Please let your server know if you would like more information,