

Antipasti

ANTIPASTO CASARECCIO Chefs daily Selection(per person)	\$12.95
FRITTURA DI CALAMARI Deep fried Calamari	\$9.95
GAMBERI FRA DIAVOLO Sautee of shrimps in a spicy dill sauce ,leeks and white wine	\$11.95
GRILLED RADICCHIO SALAD WITH SMOKED MOZZARELLA Grilled Radicchio salas topped with a Smoked Mozzarella melt \$10.95	
INSALATA CAPRESE Tomato, fior di latte, basil, aged balsamic and extra virgin olive oil	\$11.95
GRILLED CHICKEN CAESAR SALAD	\$10.95
INSALATA MISTA	\$5.00
INSALATA ALLA CESARE	\$5.95
INSALATA PORTABELLA Arugola and radicchio with balsamic and extra virgin olive oil	\$7.95

Centro Tavolo

SUNNY PORTABELLA Oven baked Banana peppers with oyster mushrooms and olives \$9.95	
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Pasta

CICATELLI ALLA PORTABELLA Home made delicasy, short pasta with assorted Mushrooms & Asperagus and fresh tomato sauce	\$11.95
SPAGHETTI ALLE VONGOLE Spaghetti pasta in a white wine and fresh clams sauce	\$13.95
PACCHERI CONFUSI Packeri pasta with a house sausage,roasted Cauliflower puree,chili rosemary sauce	\$12.95
PENNETTE ALL' ANTONIO Fresh Tomato,eggplant,ricotta sauce \$10.95	
SPAGHETTI AL TONNO Home made spaghetti with fresh marinated thinly sliced tuna in a spicey tomato sauce	\$15.50
LINGUINE AI FRUTTI DI MARE Clams, calamari, shrimps in a fesh tomato and basil sauce	\$19.95

Risotti

RISOTTO AI FUNGHI PORCINI

Rice and wild wild porcini mushroom

\$17.95

RISOTTO ALLA PESCATORE

Clams, calamari, shrimps, and a touch of brandy

\$18.95

Pizze e Focaccie

MARGHERITA

Fresh tomato sauce and mozzarella topped with oregano and basil

\$11.25

CAPRESE

Bocconcino, fresh tomato, extra virgin olive oil and oregano

\$12.50

LA BOSCAIOLA

Assorted wild mushrooms

\$12.50

QUATTRO FORMAGGI

Fresh tomato sauce ,cacao,parmigiano,ricotta,mozzarella cheeses

\$14.95

FOCACCIA CON ACCIUGHE

Topped with anchovies and drizzled with olive oil

\$9.50

FOCACCIA AI SALMONE AFFUMICATO

Smoked salmon topped with thinly sliced onions and with a touch of olive oil

\$10.50

FOCACCIA CON ARUGOLA E PARMIGIANO

Topped with Arugola and Parmigiano shafings

\$13.50

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VEAL PICCATA

Veal scaloppini pan seared in a white wine and lemon sauce

\$12.95

VEAL MARSALA

Mushrooms sautéed in a sweet marsala wine sauce reduced and served over a scaloppini

\$13.95

GAMBERI AL PESTO

Linguine , Sautee shrimp in a white wine garlic and Pesto sauce

\$14.95

NODINO DI VITELLO

16oz grilled Provimi veal chop

\$23.00

ARROSTO DI AGNELLO

Fresh marinated Ontario lamb chops done to perfection

\$22.95

POLLO PIARD

Grilled marinated thinly pressed chicken with olive oil and lemon

\$14.95

FILETTO DI PESCE

Blackened sea bass

\$23.00