



Dinner Menu

ANTIPASTI (TO START & SHARE)

POLPETTE Homemade Italian Meatball Served with our Basil infused Tomato Sauce	\$12.50
SAUSAGE PEPPER ONION (Gluten free) Pan Seared Home Made Sausage Sauteed with Peppers, Onion, Deglazed with Our Citra House White and Touch of tomato sauce.	\$14.50
BOCCONCINI & BRUSCHETTA COMBO Golden Fried Breaded Bocconcini Cheese, Topped with a Fresh Marinara Sauce and Bruschetta	\$13.50
GAMBERI ALLA SAMBUCA (Gluten free) Pan Seared Black Tiger Shrimps Flambeed with sambuca served with mix Heritage Blend in our house dressing	\$14.50
COZZE ALLA MARINARA (Gluten free) Salt Spring Bay Fresh Mussels Infused with our Citra House White and Confit Tomato Basil Sauce or Asian Inspired Thai Sauce	\$16.50
CALAMARI FRITTI Monterey Bay Calamari, Golden Fried served with our House Made Marinara Sauce	\$15.50
PORTOBELLO MUSHROOM NEPTUNE Crab, Shrimp, Philadelphia Cream Cheese, Crostini & aged balsamic	\$15.50
ESCARGOT Baked with house red, garlic butter and parmigiano Reggiano	\$14.50

INSALATA E ZUPPE

INSALATA VERDE (Gluten free) Mix heritage blend with housemade Italian dressing	\$11.50
INSALATA CAESAR Romaine Lettuce with our House Made Caesar Dressing, Croutons & Parmigiano Reggiano	\$11.50
APPLE & FETA SALAD Mix Heritage blend apple slices, feta cheese, beet and candied Pecan with Italian dressing	\$13.50
INSALATA CAPRESE Bocconcini Cheese, Tomatoes, Mix heritage blend and fresh Basil, topped with our House Made Italian Vinaigrette	\$14.50
PROSCIUTTO AND MELON SALAD Prosciutto, Melon and Arugula salad dressed with house dressing and grana Padano	\$16.50
CARPACCIO DI CARNE Cured Beef in Lemon and Extra Virgin Olive Oil Topped with Parmigiano Reggiano and Baby Arugula	\$16.50
ZUPPA MINESTRONE (Gluten free) Made Fresh Daily, Hearty Vegetable Soup	\$9.50
ZUPPA FRUTTI DI MARE Mixed Seafood in a creamy tomato base	\$11.50

AL FORNO

SPAGHETTI AL FORNO Spaghetti tossed in aromatic Tomato Sauce, ricotta, Mozzarella, Parmesan and baked with Bocconcini cheese	\$22.50
MANICOTTI Tubular Pasta shells stuffed with Ricotta cheese & Spinach, baked with mozzarella, parmesan in a Rosé sauce	\$22.50
LASAGNA Layered Pasta Sheets with Meat Sauce Baked with Trio of Cheese	\$23.50
GNOCCHI AL FORNO Home Made Potato Gnocchi tossed in aromatic tomato sauce baked with Mozzarella, Parmesan and Bocconcini cheese	\$23.50
POLLO PARMIGIANA Breaded chicken shallow fried, topped with Tomato Sauce & Cheese, served with choice of Daily Pasta OR seasonal Vegetables	\$29.50

PASTA AND RISOTTI (ALL PASTA CAN BE SERVED IN A GLUTTEN FREE OPTION)

FETTUCCINE PRIMAVERA An Assortment of Fresh Veg, Sauteed in Garlic And Shallots Tossed in White Wine Cream Sauce	\$22.50
GNOCCHI TOMATO SAUCE Homemade potato gnocchi in a tomato basil sauce	\$23.50
GNOCCHI Homemade potato gnocchi in a Gorgonzola and Brandy Cream Sauce	\$24.50
TUSCAN CHICKEN PENNE Dice Chicken with Fresh Spinach, Local Tomatoes in a Creamy Garlic Cheese Sauce	\$24.50
CAPRESE SPAGHETTI Spaghetti tossed in Home Style Tomato sauce, Bocconcini, Arugula and Pan Seared Chicken Breast	\$25.50
FETTUCCINE ALFREDO CHICKEN Diced chicken, sauteed mushrooms in Homemade alfredo sauce	\$24.50
SPAGHETTI ALLA CARBONARA Pancetta, Egg yolk, Parmigiano Reggiano and Cream	\$24.50
PENNE SAUSAGE In Tomato Sauce With Homemade Italian Sausage	\$24.50
PENNE MEATBALL In Tomato Sauce With Homemade Meatball	\$24.50

BEEF RAGOUT PAPPARDELLE Slow cooked Beef in Aromatic Herbs, Root Veg and House Red	\$25.50
LINGUINI ALLA LIMONCELLO Shrimps sauteed in Shallots, Garlic, Lemon Zest Touch of Cream and Fresh Tomatoes	\$25.50
LINGUINE PESCATORE Mixed Seafood with Linguine in a Tangy Tomato Sauce	\$28.50
RISOTTO Creamy arborio rice with choice of Tomato / Mushrooms / Mix Veggies	\$26.50
RISOTTO POLLO E FUNGHI Arborio rice in creamy sauce with chicken, mushroom, parsley, and Parmigiano Reggiano	\$28.50
SEAFOOD RISOTTO An assortment of seafood with creamy arborio rice, white wine and Parmigiano Reggiano	\$29.50

ENTRÉE

All mains are served with your choice of daily Pasta
OR Seasonal Veg and chefs Potato

POLLO ALLA CACCIATORE Chicken Breast in Tomato Sauce with mixed Peppers, Onion and Mushroom	\$29.50
SALMONE (8 OZ) Pan seared Salmon topped with Lemon and White Wine Sauce	\$30.50
VITELLO AL LIMONE Veal Scallopini in a White Wine Lemon Sauce	\$31.50
VITELLO ALLA MARSALA Veal Scallopini in a Marsala Wine Sauce	\$31.50
VITELLO ALLA GORGONZOLA Veal Scallopini in a Creamy Gorgonzola Brandy Sauce	\$31.50
VITELLO FRANCESCA Veal Scallopini with Mushroom and an apricot Brandy Cream Sauce	\$31.50
BISTECCA (12 OZ) AAA Our most popular cut, richly marbled & delicious RibEye Steak with pepper corn jus.	\$46.50
SIRLOIN STEAK (10 OZ) AAA Always cooked to medium rare for the best result with pepper corn jus.	\$32.50
COSTOLETTE DI AGNELLO Grilled rack of lamb – when available MARKET PRICE	

KIDS MENU

FRENCH FRIES	\$6.00
PASTA WITH BUTTER	\$10.00
MAC AND CHEESE	\$12.00
CHICKEN FINGER & FRIES	\$12.00
CHICKEN NUGGETS & FRIES	\$12.00
KIDS PASTA (Tomato/Alfredo)	\$12.00

DOLCI

CHOCOLATE LAVA CAKE Served with vanilla ice-Cream	\$11.50
CRÉME CARAMEL (Gluten free) Baked Custard served with Caramel Sauce	\$11.50
TIRAMISU Traditional Italian Layer Cake of savoiardi Cookies soaked in Espresso, topped with Mascarpone	\$11.50

PLEASE NOTE BECAUSE OF HOME CRAFTED NATURE OF OUR FOOD, THE SHARED COOKING PREPARATION AREAS OF OUR KITCHEN AND OUR RELIANCE ON SUPPLIERS FOR ACCURATE INFORMATION, WE CAN NOT ELIMINATE THE RISK OF CROSS CONTACT OR GUARANTEE THAT ANY ITEMS IS FREE OF ALLERGENS. WHEN PLACING YOUR ORDER PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY FOOD ALLERGY