

MENU

• CAFFE' •

OUR COFFEE IS MADE WITH CAFFE' TORALDO,
TRADITIONAL NAPOLITAN COFFEE

ESPRESSO	\$2.80
AMERICANO	\$2.80
MACCHIATO	\$2.95
ESPRESSO CORRETTO — Sambuca or Baileys	\$3.75
CAFFE' LATTE	\$4.00
CAPPUCCINO	\$3.80
MOCHA	\$4.00
CAFFE' FREDDO SHAKERATO	\$3.75
<i>(cold coffee shake)</i>	
TE'	\$3.00

• VINO •

HOUSE WINE IGT — ITALY

GLASS 5oz	\$6.00
1/2 l	\$15.00

RED WINE

	BOTTLE	GLASS 5oz
SAN FELIPE <i>Argentina</i> MALBEC MERLOT CLASSIC 2015	\$28.00	\$8.00
SERAFINO McLARENS ON THE LAKE <i>Australia</i> CABERNET SAUVIGNON 2012	\$32.00	\$9.00
MASCIARELLI LINEA CLASSICA <i>Italy</i> MONTEPULCIANO D'ABRUZZO DOC 2013	\$38.00	
CA' MONTEBELLO <i>Italy</i> BARBERA DOC 2013	\$40.00	
ALFIERO BOFFA <i>Italy</i> BARBERA D'ASTI STORICA DOCG	\$42.00	
CA' MONTEBELLO <i>Italy</i> BUTTAFUOCO DOC 2013	\$45.00	
TERRE <i>Italy</i> MONTEPULCIANO D'ABRUZZO DOC 2014	\$45.00	
NALS MARGREID <i>Italy</i> PINOT NOIR CLASSIC DOC 2012	\$50.00	

WHITE WINE

	BOTTLE	GLASS 5oz
SERAFINO McLARENS ON THE LAKE <i>Australia</i> UNWOODED CHARDONNAY 2014	\$32.00	\$9.00
MASCIARELLI LINEA CLASSICA <i>Italy</i> TREBBIANO D'ABRUZZO DOC 2012	\$32.00	
CA' MONTEBELLO <i>Italy</i> PINOT GRIGIO IGT 2014	\$42.00	
NALS MARGREID <i>Italy</i> PUNGGL PINOT GRIGIO DOC 2013	\$60.00	

SPARKLING — DESSERT WINE

	BOTTLE	GLASS 5oz
MARTINI <i>Italy</i> ASTI SPARKLING WINE	\$35.00	\$10.00
TERRE PROSECCO DOC	\$45.00	

• DOLCI •

PANE E NUTELLA	\$8.50
<i>Pizza dough, Nutella</i>	
SFOGLIATELLA NAPOLETANA	\$7.00
<i>Custard filling with candied orange & lemon peel. Dusted with icing sugar.</i>	
CANNOLI SICILIAN	\$7.50
<i>Three mini hand made shells, freshly filled with authentic ricotta made by the Cannoli King of Vancouver (Traditional & Pistachio)</i>	
GELATO	\$6.00
<i>Italian artisan ice cream</i>	
AFFOGATO AL CAFFE	\$7.25
<i>Vanilla Gelato with a shot of espresso</i>	
SORBETTO AL LIMONE	\$6.00
<i>Traditional Lemon sorbet</i>	

• POPS & SODAS •

ITALIAN SODA	
<i>Aranciata, Limonata, Aranciata Rossa</i>	
Regula Soda	\$2.50

• BOTTLE WATER •

SPARKLING 750ml	\$4.50
NATURAL 750ml	\$4.50

BEER ON TAP

PERONI (ITALY)	
PERONI PINT 16oz	\$7.00
PERONI PITCHER 60oz	\$24.00
MOODY ALES AFFABLE IPA 16oz	\$6.00
MOODY ALES AFFABLE IPA 60oz	\$20.00

BOTTLES & CANS

CORONA 330ml	\$7.00
HEINEKEN 330ml	\$7.00
MENABREA	\$7.00
YELLOW DOG PLAY DEAD IPA 471ml	\$7.50
YELLOW DOG PALE ALE CHASE MY TAIL 471ml	\$7.00
FAXE ROYAL STRONG 500ml	\$8.00
GUINEES PUB DRAUGHT 500ml	\$8.50
MOODY ALES HARDY BROWN ALE 650ml	\$12.00



Italian Hand Gesture #14

MENU

• ANTIPASTI •

TAGLIATA DI SALUMI E FORMAGGI \$18.00 (serves 2 people)
italian cured meats, artisan cheese, Castelvetrano green olives, house made grissini, pickled veggie salad

SPACCA NAPOLI serves 2 \$15.00 serves 1 \$8.00
fried Neapolitan staples: fried pizzetta, potato croquettes, frittelle, battered vegetables

• STUZZICHINI •

STUZZICHINI SIDES \$5.00 each
Choose 1 or more
marinated mushrooms, castelvetrano green olives, grilled artichokes with stem, pickled veggie, dry salamino, mortadella cubes, frittelle

• INSALATE •

VERDE \$9.00
spring mix, radicchio, carrots, cherry tomatoes, balsamic vinegar

FRESCA \$14.00
mixed greens, grilled mushrooms, cherry tomatoes, roasted garlic, crispy pancetta, shaved parmigiano, olive oil

RUCOLA \$13.00
arugula, olives, pine nuts, red peppers, balsamic reduction

CAPRESE BURRATA \$16.00
burrata cheese, seasonal tomatoes, basil-mint pesto, extra virgin olive oil

• PASTA & MORE •

organic quinoa gluten free pasta for an additional cost \$3.50

KIDS PORTION (12 and under) \$10.00

PASTA OF THE DAY
ask your server for our chef's daily creation

PARMIGIANA (Non-Pasta) \$15.00
eggplant, fior di latte, tomato, fresh basil, parmigiano cheese

• PIZZE •

Our Tomato sauce is made with San Marzano Tomatoe's DOP

Add Buffalo Mozzarella DOP on any Pizza for additional \$4.50

MARGHERITA \$12.00
tomato, fior di latte, fresh basil

MARINARA \$10.00
tomato, garlic, oregano, extra virgin olive oil
(add achovies \$3.00)

PICCANTE \$15.00
tomato, fior di latte, chili olive oil, spicy salame

PROSCIUTTO E FUNGHI \$16.00
tomato, fior di latte, prosciutto cotto, mushrooms

CAPRICCIOSA \$19.00
tomato, fior di latte, mushrooms, olives, artichokes, prosciutto cotto

ANELLINA \$16.00
tomato, fior di latte, fried eggplant, parmigiano cheese, fresh basil

PANTALEO \$17.00
tomato, fior di latte, buffalo ricotta, salame

BOSCAIOLA \$16.00
tomato, smoked mozzarella, sausage, mushroom

ORTOLANA (no tomato) \$15.00
fior di latte, grape tomatoes, fried eggplant, zucchini, peppers

CHEF (no tomato) \$18.00
fior di latte, marinated zucchini, prosciutto cotto, corn, extra virgin olive oil

SALSICCIA E RAPINI (no tomato) \$16.00
fior di latte, rapini, sausage, extra virgin olive oil

PROSCIUTTO E RUCOLA (no tomato) \$19.00
fior di latte, arugula, prosciutto crudo aged 18 months, cherry tomatoes, shaved parmigiano cheese, extra virgin olive oil

AMERICANA \$14.00
tomato (optional), fior di latte, hotdogs, french fries

DOUBLE SMOKED (no tomato) \$17.00
cream, smoked mozzarella, smoked pancetta, cherry tomatoes, fresh basil

KIDS PIZZA (12 AND UNDER) \$10.00

Margherita

Americana

Marinara

Additional Toppings \$3.00

Napoli (Naples) is the birthplace of pizza. The pizza Napoletana is a Traditional Speciality Guaranteed (TSG) product. The TSG certification attests that a particular food objectively possesses specific characteristics which differentiated it from all others in its category, and that its raw materials, composition and method of production have been consistent for a minimum of 30 years.

Our dough recipe has been handed down to our family from generation to generation and we have developed a slow natural rising process that leaves our dough resting and rising for 24 hours, which gives our Pizza extra lightness and softness. Our Pizza's are baked in our Neapolitan Wood Burning Oven, using '00' Flour, San Marzano Tomatoes, Fior di Latte Cheese, Fresh basil and extra virgin olive oil.

The Consistency of the Pizza Napoletana is soft, elastic, easy to manipulate and fold. The centre should be particularly soft to the touch and taste while the crust delivers the flavour of well-prepared, baked bread.

COCKTAILS

• SINGLES •

	1.5oz SHOT
SPRITZ <i>Prosecco, aperol and soda</i>	\$9.00
RED SPRITZ <i>Prosecco, campari and soda</i>	\$9.00
WHITE SPRITZ <i>Prosecco, white wine and soda</i>	\$9.00
BELLINI <i>Prosecco and peach juice</i>	\$9.00
CAIPIRINHA <i>Cachaca 51, lime, cane sugar</i>	\$9.00
CAIPIRISSIMA <i>Havana club 3yr old rum, lime, cane sugar</i>	\$9.00
CAIPIROSKA <i>Russian standard vodka, lime, cane sugar</i>	\$9.00
GIN TONIC <i>Bomay sapphire dry gin, tonic water</i>	\$9.00
VODKA LEMON <i>Russian standard vodka, lemon soda</i>	\$9.00
VODKA TONIC <i>Russian standard vodka, tonic water</i>	\$9.00
CUBA LIBRE <i>Havana club anejo rum, cola, lemon</i>	\$9.00
GIN LEMON <i>Gordons dry gin, lemon soda</i>	\$9.00
WHISKY E COCA <i>Jack daniel's old #7, cola</i>	\$9.00
MOSCOW MULE <i>Stolichnaya premium vodka, ginger beer and lime juice</i>	\$9.00
MEXICAN MULE <i>ei jumador blanco tequila, ginger beer and lime juice</i>	\$9.00

• DOUBLES •

	2.25oz SHOT
DRY MARTINI <i>Gordons dry gin, martini extra dry</i>	\$11.00
VODKA MARTINI <i>Stolichnaya premium vodka, martini extra dry</i>	\$11.00
SWEET MARTINI <i>Bomay sapphire dry gin, martini rosso</i>	\$11.00
BRONX <i>Gordons dry gin, martini rosso, martini extra dry, orange juice</i>	\$11.00
GODFATHER <i>Jack daniel's old #7 and amaretto disaronno</i>	\$11.00
GODMOTHER <i>Stolichnaya premium vodka and amaretto disaronno</i>	\$11.00
NEGRONI <i>Tanqueray dry gin, campari and martini rosso</i>	\$11.00
AMERICANO <i>Campari, martini rosso, seltz</i>	\$11.00

SPIRITS

• SHOTS 1oz •

LIMONCELLO <i>Italy</i>	\$5.50
NOCINO (WALNUT LIQUEUR)	\$5.50
EI JUMADOR BLANCO TEQUILA	\$5.50
JACK DANIEL'S OLD #7	\$5.50
JAGERMEISTER	\$5.50
STOLICHNAYA PREMIUM VODKA	\$5.50
RUSSIAN STANDARD VODKA	\$5.50
SAMBUCA MOLINARI	\$5.50
CACHACA 51	\$5.50

• GLASS 1.5oz •

VECCHIA ROMAGNA	\$7.00
AMARETTO DISARONNO	\$7.00
AMARO AVERNA	\$8.00
GRAPPA AGLIANICO	\$8.00
ESPOLON REPOSATO TEQUILA	\$9.00
BELVEDERE VODKA	\$9.00
MATUSALEM 15YEARS GRAND RESERVA	\$10.00
GLENFIDDICH 12 YEARS OLD	\$10.00
COURVOISIER COGNAC	\$10.00
ZACAPA RUM 23 YEAR	\$13.00
WHISKY OBAN	\$17.00

*If you could
only imagine...*



Italian Hand Gesture #9