



PINZIMONIO First One is on the house!

Oven Baked Bread & E.V.O.O. 7 Balsamic & Extra Virgin Olive Oil Basket of our Oven Baked Bread 4

Garlic Bread 2

ANTIPASTO / STARTERS

Prawns (8) - 18

Toscana - Alfredo Sauce with Sundried Tomato Pesto

Mediterranean - Garlic Butter, Fresh Lemon & Parsley

Picante - Spicy Marinara Sauce

Sambuca - Garlic Butter and Sambuca liquor

Jumbo White Neptune Mushroom Caps - Cream Cheese, Crab & Shrimp & Green Onion 15 Add a cap 4

Bruschetta (4) 20 With Feta 22

Meatballs (4) Topped with our Tomato Basil Sauce & Shredded Parmesan 14

Mussels (1LB) - Steamed in White Wine, Garlic, Red Onion, Parsley & Basil Tomato Sauce 23

Mussels Alfredo Steamed in White Wine & Alfredo, Garlic, Red Onion, Parsley 24

INSALATE / SALADS

Mixed Greens **Starter** 10 **Entrée** 15 House Dressing is a Sundried Tomato Vinaigrette

Classic Caesar **Starter** 11 **Entrée** 17

Chicken Caesar 24 Made with Our own Homemade Caesar Dressing

Caprese Salad 20 Bocconcini Cheese, Beef Steak Tomato, Fresh Basil with Reduced Balsamic & E.V.O.O.

Andiamo Salad - Mixed Greens, Cucumber, Tomatoes, Red Onion, Bocconcini Cheese & Parmesan 22

Bruschetta Bowl – Mixed Greens topped with bruschetta and feta 22

Add chicken 8 (5)prawns 10

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

SPECIALTY PASTA

Spaghetti Meatballs - With our own Homemade Meatballs, in Meat Sauce 25

Penne Della Nonna - Chicken Breast, & Broccoli in an Alfredo Sauce 25

Spaghetti Calabrese - Spicy Italian Sausage, Peppers, Mushrooms & Onions in a Basil Tomato Sauce 25

Spaghetti Pescatora - A Seafood Medley in a Marinara Sauce 29

Fettuccine Toscana - Prawns in a Creamy Sundried Tomato Pesto Sauce 28

Wild Coho Salmon Fettuccine - Salmon Filet in a Vodka Cream Sauce 28

Penne Primavera - Seasonal Vegetables in a Rosé Sauce 23

Linguine Pollo e Funghi - Creamy Alfredo Demi-Glace with Chicken & Mushrooms 25

Linguine Puttanesca - EVOO, Sautéed Kalamata Olives, Onions, Garlic, Capers, Tomato, Parsley, Basil 23

Mamma's Fettuccine - Sautéed Prawns, Spicy Italian Sausage, Feta Cheese, Garlic, Green Onions & Fresh Tomatoes with EVOO 28

Lasagna Traditional with meat sauce 27

Cannelloni (3) Spinach & Cheese Cannelloni in a rose sauce baked with mozzarella 26

BAKE ANY PASTA **Add 6** Topped with Mozzarella & Parmesan Cheese

MIX & MATCH

PICK YOUR SAUCE

ALFREDO 19
MEAT SAUCE 20
ROSÉ 18
BASIL TOMATO 18
ARRABIATTA 18

PICK YOUR PASTA

FETTUCINE
LINGUINE
SPAGHETTI
PENNE

ADD TO ANY DISH Three Cheese Tortellini or Gnocchi 6

Chicken Breast -8 oz 8 Meatballs 3 Each Italian Sausage 5 Prawns 2 Each

DESSERT CARLOS HOMEMADE TIRAMISU (Italian cheesecake) \$9

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

ENTREES SERVED WITH YOUR CHOICE OF 1 SIDE

- **Roasted Potatoes & Seasonal Vegetables**
 - (SUB 1/2 with 1/2 salad) 4
 - Mixed Greens
 - Caesar Salad
 - Pasta Basil Tomato Sauce

PESCE / SEAFOOD

Wild Coho Salmon . - 6 oz. Filet, Oven Baked

CHOICE OF TOPPING Mediterranean Spices or Lemon Dill 28

Andiamo Misto - A Seafood Medley , Spicy Italian Sausage , Steamed Mussels with a splash of White Wine & Basil Tomato Sauce, Garlic, Red Onion & Parsley 32

Mussels - Steamed with White Wine, Basil Tomato Sauce, Garlic, Red Onion & Parsley 22

Mussels Alfredo – Steamed with White Wine, Alfredo, Garlic, Red Onion & Parsley 23

No Side with Misto OR Mussels / Served with Garlic Bread

POLLO / CHICKEN - 8 OZ.

Marsala - A Port Wine Cream Sauce 25

Scaloppini - Mushrooms & Alfredo Demi Glaze Cream Sauce 27

Neptune - Topped with a mix of Cream Cheese, Crab, Shrimp, Parsley & Green Onions 28

Parmigiana - Chicken Breast topped with Basil Tomato, Parmesan & Mozzarella Cheese 25

Pan-Seared Chicken Breast - Chicken Breast with Fresh Lemon & Italian Seasoning 22

STEAK – RIBS - LAMB

8 oz. New York Strip – Reserved AAA Angus Cut to order 34 **Add** 5 Prawns - 10 Neptune - 10

10 oz. Rib Eye Reserved AAA Angus Cut to order 44 **Add** 5 Prawns - 10 Neptune - 10

Full Rack of BBQ Baby Back Ribs With our own House BBQ Sauce 32

French Cut Lamb Chops (Cut from Rack of Lamb) 5 Pieces – Topped with Sundried Tomato Pesto 34

VITELLO –VEAL Served with Fettuccine or Roasted Potatoes & Seasonal Vegetables

Scaloppinne - Mushrooms & Alfredo Demi Glaze Cream Sauce 33

Marsala - Italian Port Wine & Alfredo Cream Sauce 33

Parmigiana - Basil Tomato Sauce, Parmesan & Mozzarella Cheese 33

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

House Wine

Glass 9 oz 13 ½ Litre 26 1 Litre 39

Red Italian Import - Giacondi (0) Sangiovese Merlo

White Italian Import – Giacondi (0) Trebbiano Chardonnay

Red Local – Peller Estate (0) Cab Sauv

White Local – Peller Estate (0) Pinot Grigio

BY THE BOTTLE

Red

VALPOLICELLA Folinari (00) 39

CHIANTI Ruffino (00) 42

VILLA THERESA (0) Merlot Venato Organic 38

SUNNYBRAE – Redneck Red 42

THERAPY – Fruedes Ego (0) 48

White /Rose

ORVIETO CLASSICO Ruffino (0) 37

BOLLA (0) Pinot Grigio 37

VILLA THERESA (0) Pinot Grigio Organic 37

SUNNYBRAE – Siegerrebe (01) 38

THERAPY – SIP (0) 46

LARCH HILLS – Gewertztraminer (01)

CORTE OTTONE – Brindisi (01) 45

QUAILS GATE Rose 40

RECLINE RIDGE ORTEGA - 38

FROM THE BAR

DOMESTIC BEER - 7 BUD, COORS LIGHT, ALEXANDER KEITH, 1516, MGD

IMPORT - 8 CORONA, STELLA ARTOIS

ITALIAN - 9 MORRETTI, PERONI

CIDERS - 8 OKANAGAN

HIGHBALLS – 8 DBL ADD 3

PREMIUM HIGHBALLS- 9 DBL ADD 4

SHOOTERS 7 PREMIUM 8

MARTINIS - 12

ESPRESSO MARTINI -13

COCKTAILS - 9 DBLS. ADD - 3 PREMIUM – 10 DBLS ADD - 4

MARGARITA – Shaken over ice 9

COURVOSIER- 9 JAMESON - 10 GLENFIDDICK - 11

“JIMMY” PARALYZER GREY GOOSE, KAHLÚA & Cream - SINGLE - 11 DBL. – 15

NEGRONI- 1oz SWEET VERMOUTH, 1oz CAMPARI, 1oz GIN – 12

OLD FASHIONED -12

ITALIAN SANGRIA WHITE/RED - 12

CALABRIA SPRITZ – 12 3oz. PROSECCO, 2oz. CAMPARI, Splash of Soda -12

LIMONCELLO SPRITZ – 12 3oz. PROSECCO, 2oz.LIMONCELLO, Splash of Soda -12

APEROL SPRITZ– 12 3oz PROSECCO, 2oz APEROL Splash of soda- 12

MOSCOW MULE – 1.5oz. VODKA, ½ oz. Lime Juice, ½ Cup of Ginger Beer -9

SPECIALTY COFFEE 9

ANDIAMO SPECIAL – Frangelico, Baileys, Crème de Cacao

MONTY CRISTO – Grand Marnier, Kahlua

GIULIETTA – Sambuca, Baileys

SPANISH – Kahlua, Brandy

B52 – Grand Marnier, Kahlua, Baileys

BLUEBERRY TEA – Amaretto, Grand Marnier

IRISH – Irish Whisky

VIRGIN COCKTAILS - 6 Non Alcoholic Beer - 6

COFFEE - 4 TEA (Reg. or Herbal) - 3 CAPPUCINO - 5 LATTE - 5 Espresso - 4

PERRIER - (SM.) 2.5 Bottle - (LG.) 6 SAN PELEGRINO – Bottle - (LG) 6 POP - 4
MILK - 2.50 JUICE - 4 HOT CHOCOLATE (with or without whip) - 5

PLEASE INFORM YOUR SERVER OF ANY FOOD OR DRINK ALLERGIES