

## ANTIPASTI

### BRUSCHETTA NAPOLITANA

oven baked, crushed tomato, garlic, herbs and melted mozzarella 8.95

### CAESAR SALAD

classic housemade dressing, crisp romaine, parmigiano and croutons 8.95

### INSALATA DELLA CASA

fresh baby lettuces with toasted pine nuts and balsamic vinaigrette 8.95

### GAMBERONI

jumbo shrimp cocktail, served with horseradish and cocktail sauce 13.87

### LUMACHE

fresh french snails sauteed in butter, garlic, parsley and white wine 11.99

### INSALATA DEL GIORNO

composed daily *Priced Accordingly*

### CALAMARI

panko breading, aioli and lemon 14.95

### CHARCUTERIE

selection of local and imported artisanal meat and cheeses 14.95

### ANTIPASTO DI MARE

crab, calamari & shrimp marinated in herb infused olive oil 12.15

### VONGOLE

clams casino stuffed on the half shell 9.95

### BRESOALA

carpaccio of cured beef tenderloin, arugula, parmigiano reggiano, balsamic and truffle oil 16.50

### FOIE GRAS

composed daily 24.95

## PRIMI

### ZUPPA

our feature soup made fresh daily  
*Priced Accordingly*

### FETTUCCINE POMODORO

housemade egg noodle, fresh tomato and basil sauce 11.95 / 17.95

### RAVIOLI CASA MIA

ricotta filled housemade pillows with fresh tomato and basil sauce 12.95 / 19.00

### GNOCCHI GORGONZOLA

housemade beet dumplings with gorgonzola cream sauce 20.95

### CANNELLONI FIORENTINA

housemade pasta stuffed with ground veal and spinach in tomato sauce 15.00 / 26.00

### "BIGOLI" BOLOGNESE

housemade spaghetti, tomato braised tenderloin meat sauce and porcini mushrooms 25.00

## CONTORI/SIDES

### MEATBALLS

housemade authentic family recipe 5.99

### ITALIAN SAUSAGE

roasted pork sausage with tomato sauce 5.99

### SAUTEED MUSHROOMS

chef's select button mushrooms 8.69

### SWEET POTATO FRIES

with truffle and parmigiano 8.99

### SAUTEED WILTED GREENS

in garlic and oil 8.59

### VEGETABLE MEDLEY

Genesio's seasonal local vegetables 8.59

### HAND ROLLED GNOCCHI

dumplings with pomodoro sauce 11.00

### FOIE GRAS

seared 12.50

## SECONDI

### RISOTTO DEL GIORNO

Italian carnaroli rice composed daily 25.95

### DUCK LINGUINE

housemade egg noodle with confit of duck and white truffle duck broth reduction 36.95

### SPAGHETTI "CARTOCCIO"

spaghetti with lobster, shrimp, crab and mussels, oven baked in parchment paper 38.00

### VEAL PARMIGIANA

breaded milk fed scallopini, tomato sauce and mozzarella accompanied by spaghetti or rigatoni 29.84

### VEAL CHOP

pan seared provimi veal with truffle infused demi-glace 50.95

### POLLO

supreme of free range chicken breast stuffed with prosciutto, fontina and truffle paste 27.95

### PICKEREL

pan seared fillet of Ontario fish, sauteed shrimps and leeks 36.00

### PESCE DEL GIORNO

our feature catch of the day *Priced Accordingly*

### AGNELLO

rack of lamb, oven roasted, dijon crust with rosemary 47.95

## HAND CUT PRIME BEEF

### CARVED STRIPLOIN

12oz "AAA" reserve stripsteak 36.95

### CARVED TENDERLOIN

8oz "AAA" reserve filet mignon 46.95

### CARVED RIBEYE

12oz "AAA" sterling silver, 40 day dry aged 46.95

**SURF N TURF - ADD A SEAFOOD ACCOMPANIMENT WITH YOUR STEAK**

### GRILLED SHRIMP

skewered, grilled gremolata 15.87

### KING CRAB

6oz oven baked with butter and lemon 25.00

### LOBSTER

5oz oven baked with garlic butter 25.00

## ANTIPASTI TIER FOR TWO

### EAT. SHARE.

Share our unique antipasti tier taster which includes : bruschetta, giardiniera, clams casino, seafood antipasto, prosciutto di parma and assorted artisanal cheese. *Only 29.99.*

## ROMANTIC DINNER FOR TWO

### DINNER SPECIAL

Allow us to make the dinner choice for you. Start with bruschetta, soup or salad and a sorbet intermezzo. Then enjoy veal parmigiana, stuffed chicken breast, two skewered shrimp, four ravioli pasta and finish with our classic tableside strawberry flambe. *All of this for only 99.00 / couple.*

## ADD ENTOTECA TO YOUR DINNER

Featuring up to 8 different wines nightly, Enomatic is great for trying something new. Guests are encouraged to try labels and varietals that they would not normally consider. *Start for only \$25 / card.*

