



Antipasti - Appetizer

Add to any dish:

Grilled chicken breast \$8 – 3 Grilled jumbo shrimp \$10 Grilled salmon \$15 - Grilled lobster tail \$21

Soup - Zuppa \$11

Bruschetta Mediterranea

served on sliced baguette with fresh tomato, red onion, Kalamata olives, topped with goat cheese, and drizzled with balsamic glaze. \$13

Insalata Cesare – Caesar Salad

Romaine hearts tossed in our house-made Caesar dressing, with croutons, bacon, and freshly grated Parmesan cheese. \$12/\$18

Insalata Bella Vita – Bella Vita Salad 🕶

Mixed greens tossed in our house-made balsamic vinaigrette, topped with grilled portobello and shiitake mushrooms, roasted red peppers, and fresh goat cheese. \$13/\$19

Pere e Caprino – Pear Goat Cheese Salad 🕶

Mixed greens tossed in aged balsamic and local maple dressing, with sliced pears, pecans, and crumbled goat cheese. \$14/\$20

Calamari Fritti – Fried Calamari

Lightly floured and fried calamari, served with lemon-capers Aioli. \$19 add shrimp and scallop + \$11

Pepata di Cozze – Marinara Mussels

Fresh mussels steamed in a garlic, white wine, and tomato sauce, served with crostini aglio e olio. \$21

Carpaccio

Thinly sliced marinated beef tenderloin, topped with arugula, and shaved Parmesan with a drizzle of lemon-capers Aioli, served with crostini. \$21

Prosciutto e Mozzarella – Prosciutto Wrapped Bocconcini

Pan-seared and served with rocket arugula and cherry tomato salad, with a drizzle of balsamic glaze. \$22

Gamberoni e Prosciutto - Prosciutto Wrapped Shrimp

Jumbo tiger shrimp wrapped in prosciutto, baked to perfection, and served with an arugula and cherry tomatoes salad, in aged balsamic and local maple vinaigrette. \$23

Panzerotti

Traditional Southern Italian-style fried homemade calzone, stuffed with pizzaiola sauce, mozzarella cheese, imported Italian prosciutto cotto (Ham) and sautéed mushrooms, served with house salad. \$19

Octopus alla Puttanesca

Imported Portuguese octopus grilled and served with cherry tomatoes in puttanesca sauce, and crostini. \$30

Antipasto della Casa – Antipasto Platter

A selection of olives, artichoke hearts, imported marinated mushrooms, prosciutto, capicollo, sopressata salami, and imported cheeses. Small \$24 / Large \$35

Primi Piatti - Pasta

Lasagna

Handmade in the house egg pasta sheets, layered with béchamel sauce, our Bolognese sauce, Parmigiano and mozzarella cheese, and oven-baked to perfection. \$32

Rigatoni Bolognese

Rigatoni noodles tossed with a slow-simmered veal and pork, tomato passata. \$21/\$31

Rigatoni Ortolana 🕶

Rigatoni noodles tossed with sautéed red bell peppers, leeks, sundried tomatoes, fresh tomatoes, aglio e olio, topped with Stracciatella cheese, and homemade basil pesto. \$24/\$34

Penne alla Vodka

Penne tossed with sautéed bacon and onions, flambéed with vodka, finished with a rosé sauce. \$22/\$33

Gnocchi Scamorza

Homemade gnocchi, tossed with prosciutto, shallots, and white wine rosé sauce, finished with melted smoked Scamorza cheese. \$24/\$34

Fettucine con Pollo – Chicken Fettucine

Imported fettuccine egg noodles, tossed with sautéed chicken breast, roasted red pepper, and broccoli in a sherry cream sauce. \$23/\$33

Risotto Campagnolo

Italian rice with sautéed AAA Ribeye pieces, asparagus, shallots, shitake mushroom, a hint of saffron, finished with parmesan cheese. \$26/\$36

Ravioli alla Calabrese - Chicken and Sausage Ravioli

Made in-house ravioli stuffed with Calabrese sausage, chicken, ricotta, and Parmigiano cheese, tossed in butter sage sauce. \$24/\$34

Calamarata - Seafood Calamarata

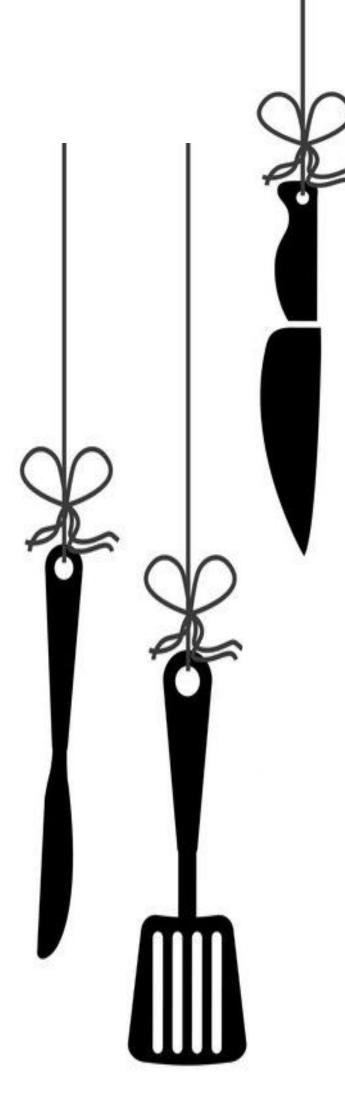
Imported calamarata noodles tossed with fresh PEI mussels, clams, shrimp, calamari, and cherry tomatoes, in a garlic, white wine, and tomato sauce. \$26/\$36

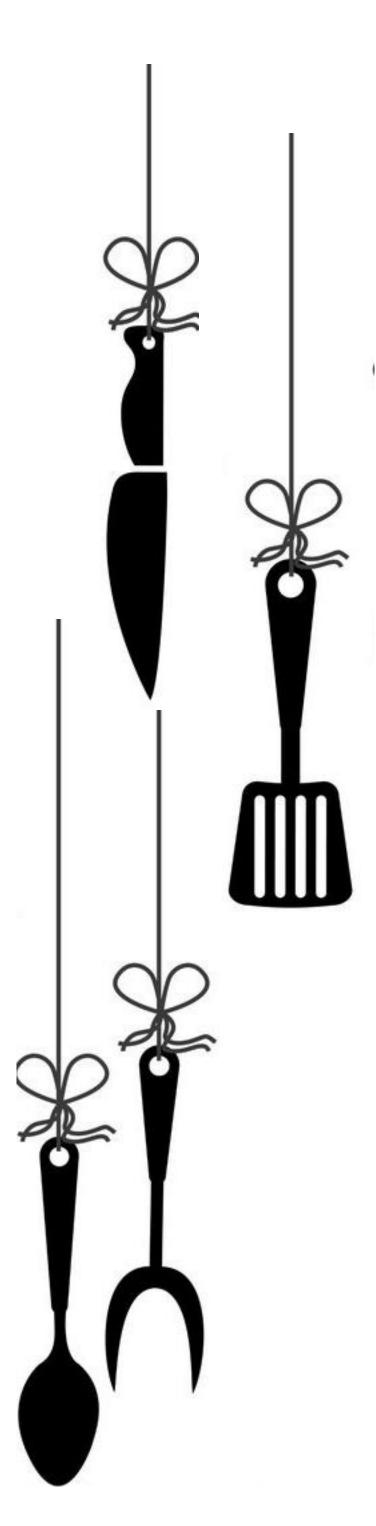
Risotto di Mare - Seafood Risotto

Imported Italian rice simmered with fresh clams, mussels, calamari, scallops, shrimp, a touch of tomato sauce, and a pinch of saffron. \$27/\$39

Fettucine Neptuno

Fettucine noodles tossed with lobster meat, fresh PEI mussels, and leeks in a brandy rosé sauce. \$27/\$39





Secondi - Main

All main courses are served with potatoes and vegetable of the day.

Substitute for Penne Marinara or Fettucine Aglio Olio. \$10 Substitute for Risotto Milanese. \$13 Substitute for Cacio e Pepe. \$13

Scaloppine ai Funghi – Veal Scaloppini

Veal scaloppini pan-seared in butter, julienned prosciutto, cremini and shiitake mushrooms simmered in a chardonnay wine sauce. \$38

Chicken Valdostana

Grain-fed chicken breast layered with prosciutto and sage, pan-seared and simmered in white wine sauce, topped with melted Fontina cheese. \$34

Controfiletto alla Griglia – Grilled Top Sirloin

Grilled AAA 8oz center cut top sirloin steak, wrapped with bacon, topped with caramelized onions, and drizzled with balsamic glaze. \$41

Ribeye Steak – Costata di Manzo

Grilled AAA Alberta 9 oz ribeye steak, topped with shiitake, cremini mushrooms in a Sicilian Nero d'Avola red wine reduction. \$51

Agnello alla Griglia – Lamb Chops

Ontario grilled lamb chops topped with our mushroom and black olive tapenade, drizzled with imported Italian truffle oil. \$57

Secondi di Pesce – Fish Main Course

Lemon Dill Salmon – Salmone Limone al Finochietto

Norwegian, skinless and boneless filet, pan-seared to perfection and served on a lemon dill mayo and topped with caramelized sweet red onions and toasted shaved almonds. \$37

Tuna steak -Tonno alla Griglia

Wild-caught yellow fin Tuna steak, grilled to medium rare, topped with a salsa fresca of tomatoes, avocado, red bell pepper, and sweet red onions, in EVOO and sesame oil, citrus vinaigrette, and a sprinkle of sesame seeds. \$37

Gamberoni & Capesante – Shrimps & Scallops Aurora

Fresh P.E.I. jumbo shrimp and Scallops, pan-seared and simmered in a garlic white wine rose sauce. \$44

Grigliata Mista di Pesce – Mixed Grilled Seafood

Yellow fin Tuna, scallops, jumbo tiger shrimp, and lobster tail, grilled to perfection and drizzled with a salmoriglio lemon dressing. \$57

Pizza

All pizzas are made with our made in-house 24-hour fermented dough. Traditional recipe was passed down from our Nonna Lina.

Margherita 🕶

Classic tomato sauce, topped with grated mozzarella cheese, fresh basil, with a touch of olive oil. \$22

Pepperoni Pizza

Melted mozzarella cheese and tomato sauce with sliced Genoa salami. \$23

4 Stagioni

Tomato sauce and mozzarella cheese with mushrooms, prosciutto cotto (ham), artichokes, and black olives. \$25

Calabrese

Sopressata salami, black olives, roasted red peppers, tomato sauce, and goat cheese. \$25

Michelangelo

Sliced homemade capicollo, balsamic caramelized onions, mozzarella cheese, and fresh basil. \$25

Canadese

Genoa salami, bacon, mushrooms, tomato sauce, and mozzarella cheese. \$26

Reggina

Calabrese sausage, nduja (spicy pork purée), tomato sauce, and mozzarella cheese, baked and topped with shaved Parmesan cheese. \$27

Prosciutto Arugula

Baked with tomato sauce and bocconcini cheese, draped with prosciutto, arugula, and shaved parmesan. \$27

Leonardo

Mushrooms and smoked scamorza cheese with tomato sauce and mozzarella, topped with imported sliced prosciutto. \$27

Trecolori

Tomato sauce and mozzarella cheese, topped with prosciutto crudo, fresh stracciatella cheese, cherry tomato, and a pinch of basil \$27

Alpina 🎾

White base fonduta cheese, fontina, mozzarella, and parmesan, sautéed cremini and shiitake mushrooms, topped with arugula leaves and a drizzle of truffle oil. \$28

"Every dish modification is subject to a charge. To create every special dish, our chef and kitchen team dedicate their time, passion, experience, and culinary expertise to ensure it is perfect for your palate. We kindly ask that you refrain from making modifications unless absolutely necessary."

-Allergy Disclaimer-

If you have intolerance or allergies to any of the following products or any not listed here, kindly let us know. The food that is prepared at Bella Vita Cucina may contain eggs, peanuts, soybeans or a derivative, milk, fish, shellfish, olive pits, wheat, gluten and sesame seeds or traces thereof. Although we will use our best efforts to accommodate your dietary requirements, we cannot guarantee that our food will be absolutely free of specific ingredients to which you may be allergic. Some olives may contain pits, some chicken may contain bone fragments or pieces, and basil pesto contains pine nuts and cheese.



