




## ANTIPASTI




-  **Bruschetta di Campania**  
Vine ripe tomatoes, oregano, olive oil, parmigiano, balsamic glaze,  
grilled housemade bread **8**
-  **Arancini al Tartufo**  
Portobello, cremini, honey mushrooms, Piedmont white truffle, Arborio rice,  
truffle rosé sauce **13**
-  **Polpette al Capitano**  
Veal and beef meatballs, marsala wine, hot pepper sauce, herbs, onions,  
bread crumbs, mozzarella, parmigiano, asiago, tomato sauce **15**
- Cozze in Bianco**  
Mussels, white wine, sundried cherry tomatoes, parsley, butter, lemon zest **15**
-  **Calamari Arrabbiati**  
Flour dusted, fried, lemon juice, parsley, smoked paprika, chili flakes,  
chipotle aioli (grilled option available) **15**
- Capesante Amaretto**  
Sea scallops, amaretto, candied walnuts, beurre blanc, butternut squash risotto **18**
-  **Formaggio di Brie al Forno**  
Double cream Québec brie, housemade seasonal jam, sliced pear, candied walnuts,  
housemade grilled herb bread **18**
-  **Piatto di Formaggi**  
Assorted world cheeses, sweet drop peppers, figs, grapes, housemade olive bread,  
housemade seasonal jam **24**
- Antipasto per due**  
Asiago cheese, olives, house roasted red peppers, prosciutto, sweet drop peppers,  
sundried tomatoes, salami di Genoa, bufala mozzarella, caprese salad **26**
- Bordo Salumi**  
Wild boar prosciutto, elk salami, duck confit, bison salami,  
housemade olive bread, housemade seasonal jam **28**
- Piatto Mondello per due** – *(platters for three 42 and four 56)*  
Calamari, meatballs, arancini, bruschetta, Italian salad **30**

## **INSALATE**

-  **Insalata Italiano**  
Spring mix, tomatoes, cucumber, carrots, red onions, balsamic vinaigrette (small 6) **10**
- Cesare al Mondello**  
Romaine lettuce, pancetta crisps, parmigiano, crostini, truffle pesto (small 8) **13**
-  **Arugula e Noce**  
Arugula, candied walnuts, lemon ricotta, caramelized shallots, pear, sautéed wild mushrooms, balsamic honey sherry vinaigrette **15**
-  **Insalata di Bufala**  
Vine ripe tomatoes, fresh basil puree, bufala mozzarella, olive oil, 10 year aged balsamic **18**

*Chicken (7), Shrimp (8), and Veal (9) can be added to any dish*

## **PIZZA**

-  **Margherita**  
Tomato sauce, basil, bufala mozzarella **18**
-  **Vegetariano**  
Butternut squash pesto, black olives, wild mushrooms, sundried tomatoes, caramelized shallots, arugula, roasted red pepper, mozzarella **19**
-  **Calabrese**  
Tomato sauce, spicy salami, rapini, ricotta, sweet drop peppers, mozzarella **20**
- Frutta di Mare**  
Puttanesca sauce, pancetta, Atlantic lobster, black tiger shrimp, sea scallops, mozzarella **26**
- Pizza del Giorno**  
Pizza of the day **market price**

## **PASTA/RISOTTO**

<b>V</b> 	<b>Spaghetti Incazzato</b>	Hot peppers, wild mushrooms, rapini, parmigiano, roasted garlic oil, sundried tomato	<b>18</b>
<b>V</b>	<b>Butternut Squash Gnocchi alla Gorgonzola</b>	Arugula, pears, white wine, gorgonzola, butternut squash, cream, candied walnuts	<b>19</b>
<b>V</b>	<b>Risotto con Funghi Selvaggio</b>	Cremini, porcini, portobello, honey mushroom, truffle, cream, Arborio rice, parmigiano	<b>19</b>
	<b>Penne Ubriaco</b>	Pancetta, fresh tomato, parsley, vodka, cream, herbs	<b>19</b>
<b>V</b>	<b>Tortellini a Fromaggio</b>	Cheese tortellini, sautéed wild mushrooms, garlic, truffle cream sauce	<b>20</b>
	<b>Spaghetti alla Bolognese</b>	Pancetta, veal, pork, tomato, white wine, milk, vegetables	<b>22</b>
	<b>Lasagna con Vitello e Bisteca Miale Ragu</b>	Wild mushrooms, caramelized onions, mozzarella, ricotta, diced veal tenderloin, diced beef, ground pork, red peppers, carrots, celery, red wine, tomato sauce	<b>22</b>
	<b>Ravioli di Brasato</b>	Chianti braised beef, butter, cracked black pepper, parsley, sundried tomatoes	<b>23</b>
	<b>Fettuccini con Anatra Confit e Funghi Selvaggi</b>	Duck confit, wild mushrooms, onions, parmigiano, arugula, white wine, truffle pesto, cream, lemon zest	<b>24</b>
	<b>Risotto Aragosta</b>	Atlantic lobster, sweet drop peppers, onions, Arborio rice, rosé sauce, parmigiano	<b>26</b>
	<b>Il Pescatore</b>	Fettuccini, black tiger shrimp, mussels, king crab, sea scallops, white wine, tomato sauce	<b>27</b>
	<b>Ravioli /Pasta Freschi del Giorno</b>	Fresh ravioli/pasta of the day	<b>market price</b>

## SECONDI

### Vitello/Pollo alla Marsala

Wild mushrooms, demi, marsala wine, truffle mashed potato, sautéed rapini

Chicken breast 23

Veal tenderloin medallions 26

### Vitello/Pollo Limone e Caperri

Butter, lemon, caper berries, parsley, truffle mashed potato, sautéed rapini

Chicken breast 23

Veal tenderloin medallions 26

### Pollo/Melanzana/Vitello Parmigiana

Parmigiana, truffle mashed potato, sautéed rapini,

Chicken breast 23

Veal tenderloin medallions 26

ψ Eggplant 19

### Trio Parmigiana – Chef Choice

Veal, chicken and eggplant parmigiana stack 30

### Salmone e Pomodorini Seche

Atlantic salmon, basil, cream, garlic, butter, white wine, sundried tomatoes, parmigiana, lemon risotto, fresh vegetables

26

### Conchiglia/Aragosta e Gamberi

Sea scallops, black tiger shrimp, Atlantic lobster, Sambuca, cream, tomato, parmigiano lemon risotto, fresh vegetables

36

### Zuppa di Mare

Atlantic lobster, salmon, black tiger shrimp, calamari, mussels,

sea scallops, white wine, fresh herbs, diced tomatoes, tomato sauce 38


### Pesce del Giorno

Fish of the day market price

### Carne del Giorno

Meat of the day market price

ψ = Vegetarian

 = Spicy.

18% gratuity added to parties of 8 or more

Chef's Table available upon request – please email [Jessica@mondelloristorante.ca](mailto:Jessica@mondelloristorante.ca)