

PASTA

Artfully prepared pasta dishes highlighting timeless flavors, fresh ingredients, and soulful simplicity. **Gluten Free - Add \$3**

SPAGHETTI CARBONARA \$26

Spaghetti tossed with double-smoked bacon, eggs, cracked black pepper, parmesan, and pecorino cheese.

BUTTERNUT SQUASH RAVIOLI \$27

Ravioli stuffed with sweet butternut squash, served in a porcini mushroom cream sauce with sautéed mushrooms and a drizzle of truffle oil.

SPAGHETTI AND MEATBALLS OR SPAGHETTI BOLOGNESE \$24

Your choice of house-made meatballs in marinara sauce with fresh basil and parmesan, or hearty house-made meat sauce with parmesan and basil.

GNOCCHI POMODORA \$25

Pillowy gnocchi in a rich tomato sauce, topped with fresh ricotta and basil.

FUSILLI VODKA \$26

Fusilli pasta with double-smoked bacon in a creamy tomato vodka sauce.

FUSILLI PRIMAVERA \$25

Fusilli with seasonal vegetables in a spicy tomato sauce, finished with creamy goat cheese.

SEAFOOD LINGUINI \$34

Linguini with shrimp, calamari, scallops, and mussels sautéed in garlic, shallots, white wine, and tomato sauce.

PAPPARDELLE CALABRESE \$26

Pappardelle tossed with house-made spicy fennel sausage, peas, mushrooms, white wine, extra virgin olive oil, and parmesan.

PENNE CHICKEN PESTO \$26

Grilled chicken with cherry tomatoes and peas in a creamy basil pesto sauce.

PENNE ALFREDO OR PENNE POMODORO \$22

Your choice of penne in a rich cream sauce topped with parmesan cheese, or penne in marinara sauce with fresh basil and parmesan.

THE MAIN EVENT

Expertly curated entrées showcasing a balance of flavors, textures, and ingredients—from land, sea, and field. Signature dishes that highlight our chef's passion for timeless cooking.

PAN-SEARED PISTACHIO SALMON \$35

Pan-seared salmon served in a rich, creamy pistachio sauce, accompanied by roasted potatoes and seasonal vegetables.

VEAL PARMIGIANA \$32

Breaded veal cutlet topped with mozzarella, tomato and basil sauce. Served with penne marinara.

CHICKEN PARMIGIANA \$30

Breaded chicken breast topped with mozzarella and tomato basil sauce. Served with penne marinara.

CHICKEN SUPREME \$32

Tender 8 oz. chicken supreme, topped with a rich mushroom Marsala wine sauce, served with creamy mashed potatoes and garlic broccolini.

STEAK FRITES \$34

AAA 8 oz. sirloin cooked to your perfection, topped with crispy onion straws, served with house-made peppercorn sauce for dipping, and crispy fries.

STRIPLOIN DINNER \$44

12 oz. AAA New York striploin, grilled to your liking, served with roasted potatoes, seasonal vegetables, and a side of house-made peppercorn sauce.

SIDES

FRIES \$9

SWEET POTATO FRIES \$12

POUTINE \$16

ONION RINGS \$10

SIDE DIP \$2

SIDE MASHED \$7

SIDE GRAVY \$3

ROASTED POTATOES \$7

waterfront

KITCHEN + BAR

THE OPENING ACT

Crafted to awaken the appetite - featuring bold flavors, simple ingredients, and timeless recipes meant to whet your appetite.

DAILY SOUP \$9

Served with toasted bread. Ask your server for today's delicious selection.

BREAD BASKET \$5

Served with olive oil and balsamic vinegar.

ARANCINI \$16

Crispy golden risotto balls filled with melted mozzarella, served over a spicy tomato sauce and finished with a sprinkle of parmesan.

BRUSCHETTA \$16

A vibrant mix of diced tomatoes, fresh basil, and garlic, tossed in extra virgin olive oil and served atop parmesan crostini.

SPINACH DIP \$18

A warm, creamy blend of spinach and artichoke hearts, topped with melted Monterey Jack cheese and served with crispy tortilla chips. [Add home made pita 3](#)

SHRIMP SCAMPI \$22

Succulent tiger shrimp sautéed in garlic, white wine, and lemon butter, served with garlic bread for dipping.

OLIVE MISTE \$11

A warm medley of marinated mixed olives, infused with herbs and citrus for a burst of flavor.

ANTIPASTO PLATE \$22

An Italian-inspired selection of prosciutto, spicy salami, marinated olives, fresh mozzarella, and Grana Padano, served with pane fritto.

MEATBALLS SLIDERS \$17

Tender house-made meatballs smothered in marinara sauce and topped with melted mozzarella, served on toasted slider buns.

CLASSIC WINGS \$23

Herb and garlic-marinated, non-breaded chicken wings, tossed in your choice of sauce and cooked to perfection. Served with house-made ranch or blue cheese dressing and a side of fries. **Sauces:** Medium, Mild, Hot, Hot Honey, BBQ, Sweet Chili or Buffalo Hot **Dry Rub:** Salt & pepper, Cajun, Garlic Parmesan

GRILLED CALAMARI \$23

Tender grilled calamari tossed with cherry tomatoes, black olives, capers, anchovies, and fresh parsley, finished with a splash of white wine and served with charred lemon.

FRIED CALAMARI \$20

Lightly hand battered calamari, served with horseradish garlic aioli, and garnished with a lemon wedge.

MUSSELS \$18

Steamed mussels simmered with garlic, shallots, and butter, served in your choice of white wine sauce or light tomato broth, accompanied by focaccia bread.

SCALLOPS \$23

Tender sea scallops in crispy prosciutto, finished with a delicious green pea purée.

CRISPY BRUSSEL SPROUTS \$18

Fried until golden and crisp, then drizzled with a tangy balsamic glaze and finished with shaved parmesan.

FROM THE GARDEN

Thoughtfully composed salads with a subtle touch of artistry—a celebration of simplicity, texture, and flavour. **Add Bacon \$4, Add Chicken \$8, Add Shrimp or Salmon \$15, 8oz Steak \$20 to any salad**
Dressings: Balsamic Vinaigrette, Italian, Greek or one of our house-made dressings – Oil and Vinegar, Honey Lemon Vinaigrette, Blue Cheese, Ranch, Caesar

CAESAR - SM \$12 LG \$16

Crisp romaine lettuce tossed in house-made Caesar dressing, topped with crispy bacon, crunchy croutons, and shaved parmesan.

GREEK - SM 12 LG \$16

Crispy greens tossed with tomatoes, cucumbers, red and green peppers, onions, Kalamata olives and feta cheese.

CAPRESE \$18

Ripe tomatoes layered with Fior di latte, and basil, drizzled with extra-virgin olive oil and a rich balsamic glaze.

CHEF SALAD \$16

A fresh mix of greens, cucumber, cherry tomatoes, and red onions, served with your choice of dressing.

BEET & BURRATA \$24

Mixed greens topped with herb-roasted beets, creamy fresh burrata, toasted pine nuts, and finished with a honey lemon vinaigrette dressing and balsamic glaze.

HANDHELDS & BURGERS

A crave-worthy lineup of stacked sandwiches and juicy burgers, each packed with bold, unforgettable flavors. All sandwiches and burgers are served with your choice of fries or Chef salad.

Substitute Caesar or Greek salad, add \$4. Add gravy on side \$3

BRIE CHICKEN SANDWICH \$22

Crispy chicken topped with creamy brie, horseradish garlic aioli, tangy cranberry mayo, and fresh arugula, served on a toasted ciabatta bun.

CHICKEN CLUB SANDWICH \$22

Grilled marinated chicken breast layered with smoked bacon, Monterey Jack cheese, crisp lettuce, tomato, and mayo, served on toasted bistro bread.

CHICKEN FINGERS \$22

Breaded chicken fingers with fries and a side of plum sauce.

GRILLED VEGGIE SANDWICH \$20

Grilled zucchini, red and green peppers, eggplant, and Portobello mushrooms layered with creamy goat cheese and basil mayo, served on toasted bistro bread.

FRENCH BEEF DIP \$24

Tender sliced roast beef topped with crispy onions, melted Swiss cheese, and horseradish garlic aioli, served on a toasted ciabatta bun with rich au jus for dipping.

CHEF'S DELUXE BURGER \$22

An 8 oz. juicy, char-broiled premium beef burger with melted cheddar cheese, Dijon mayo, crispy bacon, crisp lettuce, fresh tomato, sliced onion, and pickle, served on a toasted bun.

MUSHROOM BACON & SWISS BURGER \$23

An 8 oz. juicy, char-broiled premium beef burger topped with sautéed mushrooms, crispy bacon, melted Swiss cheese, and Dijon mayo, finished with crisp lettuce, fresh tomato, sliced onion, and pickle on a toasted bun.

MAKE MINE

MESSY BURGER \$23

An 8 oz. juicy, char-broiled premium beef burger loaded with crispy bacon, fresh arugula, tomato, Monterey Jack cheese, two crunchy onion rings, and Dijon mayo—smothered in honey BBQ sauce for a deliciously messy bite.

WATERFRONT CLASSIC BURGER \$20

An 8 oz. juicy, char-broiled premium ground beef burger with Dijon mayo, crisp lettuce, fresh tomato, sliced onion, and pickle, served on a toasted bun.

PIZZA

12" thin crust | **Gluten Free add \$3 (10" crust.)**

Delicately crisp and masterfully baked in a stone oven, our thin crust pizzas offer a refined balance of texture and taste, highlighting the purity of each fresh ingredient.

CHEESE PIZZA \$16

Tomato sauce and mozzarella.

PEPPERONI \$20

Tomato sauce, mozzarella, pepperoni, and oregano.

HAWAIIAN \$22

Tomato sauce, mozzarella, ham, bacon, and pineapple.

MARINARA \$17

Tomato sauce, oregano, garlic, basil, and olive oil.

PIZZA FROMAGE \$23

Tomato sauce, mozzarella, fior di latte mozzarella, Gorgonzola, and parmesan.

NAPOLETANA \$22

Spicy tomato sauce, mozzarella, anchovies, green olives oregano, and basil oil.

TRASGRESSORE \$23

White pizza with mozzarella, Gorgonzola, potatoes, house made spicy sausage, and fresh rosemary.

WATERFRONT FUOCO \$25

Tomate sauce, mozzarella, Gorgonzola, house made spicy sausage, roasted red peppers, and red onions.

BURRATA CAPRESE \$29

Basil pesto, roasted cherry tomatoes, sliced prosciutto, arugula, fresh burrata, and olive oil.

MARGHERITA \$19

Tomato sauce, fresh mozzarella, basil, and basil oil drizzle.

PRIMAVERA \$23

Tomato sauce, mozzarella, grilled zucchini, red peppers, onions, mushrooms and goat cheese.

CAPRICCIOSA \$24

Tomato sauce, mozzarella, ham, mushrooms, artichokes, and Kalamata olives.

MEAT LOVERS \$27

Tomato sauce, house made sausage, pepperoni, bacon, and spicy salami.

DIAVOLA \$25

Spicy tomato sauce, mozzarella, spicy salami, roasted red peppers, red onions, and black olives.

GENOVESE \$25

Basil pesto, mozzarella, grilled chicken, roasted red peppers, and goat cheese.

FUNGHI \$25

White base, mixed wild mushrooms, roasted garlic, mozzarella, Gorgonzola, and a drizzle of truffle oil.

BUFFALO CHICKEN \$24

Buffalo sauce, mozzarella, gorgonzola, grilled chicken, red onions, and ranch drizzle.

BBQ CHICKEN \$24

BBQ sauce, mozzarella, grilled chicken, red onions, and banana peppers.

EXTRA TOPPINGS LIST

Vegetables - Add \$4 per item

Mushrooms, green peppers, spinach, onions, tomato, arugula, red peppers, banana peppers, green olives, capers, pineapple, and Kalamata olives.

Cheese - Add \$5 per item

Mozzarella, Parmesan, Fior Di Latte, Goat Cheese, Gorgonzola. Burrata \$10

Meat - Add \$7

Chicken, Pepperoni, Bacon, Sausage, Ham, Spicy Salami, Anchovies.

Meatballs (3pcs), Bolognese Prosciutto \$9

RISOTTO

A warm and hearty favorite, made with seasonal ingredients and slowly simmered for deep, comforting flavor in every bite.

MUSHROOM RISOTTO \$26

Creamy risotto with a medley of wild mushrooms, finished with parmesan and a drizzle of truffle oil.

SEAFOOD RISOTTO \$34

Risotto with shrimp, calamari, scallops, and mussels sautéed in garlic, shallots, white wine, and tomato sauce.

CHICKEN RISOTTO \$27

Grilled chicken and peas in a creamy basil pesto risotto, topped with parmesan cheese.

RISOTTO PRIMAVERA \$27

Risotto with seasonal vegetables in a light tomato sauce, finished with parmesan cheese.