

ANTIPASTI

Carpaccio di filetto di manzo \$12

Cured beef tenderloin carpaccio on a bed of greens with shaved parmigiano

Gamberi e calamari fritti or alla griglia con aioli \$16

Your choice of fried or grilled calamari and shrimps accompanied by horseradish aioli

Cavolfiore e carciofi fritti \$13

Deep-fried artichoke hearts and cauliflowers, tomato aioli with grated goat cheese

Tagliere di salumi e formaggi per due \$22

Artisan selected cured meats, italian cheeses, marinated vegetables and olives
(shared for two)

INSALATE

Insalata Boccaccio \$15

Spring salad with grilled marinated vegetables, citrus and goat cheese

Caesar \$12

Romaine hearts, homemade caesar dressing and grilled parmigiano crostini

Radicchio e arugula \$14

Radicchio, arugula, roma tomatoes, cucumbers and olives

Insalata Caprese \$15

Fior di latte, tomatoes, arugula, basil, with a sweet balsamic reduction and extra virgin olive oil

Zuppa del giorno \$9

Seasonal chef inspired daily soup (please ask your server for the feature of the day)

GLUTEN FREE & VEGETARIAN

Ask your server for menu items to accomodate your culinary needs.

FOOD ALLERGIES

Please advise your server of any food sensitivities and/or allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PASTE E RISOTTO

We can accommodate requests of pasta with your choice of fresh tomato basil sauce, aglio & olio or bolognese sauce

Casareccia con rapini aioli crema di cannellini \$14

Pasta with garlic rapini, on a cream of white cannellini beans

Gnocchetti di patate con salsa di pomodorini e salvia \$17

Homemade Yukon gold potato gnocchi in a fresh cherry tomato and sage sauce

Scialatielle con pesce di scoglio Boccaccio \$22

Spinach linguine, shrimp, bay scallops, clams, mussels and calamari in a white wine sauce

Risotto con funghi porcini e tartufo \$16

Carnaroli rice, porcini mushrooms with white truffle oil and parmigiano

CARNE E PESCE

All protein entrées are accompanied by daily seasonal vegetables and potatoes

Scaloppini di vitello con funghi misti \$24

Veal scaloppini with mixed wild mushrooms

Agnello dell' Ontario alla griglia con erbe \$35

Ontario rack of lamb with aromatic herbs

Costata di vitello al rosmarino e aglio \$34

10oz. grilled veal chop with garlic, rosemary EVOO

Petto di pollo con salmoriglio \$24

Seared chicken supreme, lemon-herbs and olive oil

Brodetto di pesce misto \$28

Mussels, shrimp, calamari, lobster tail, monk fish, white wine, tomato fumet

Salmone dall' Atlántico in salmoriglio \$26

North Atlantic salmon filet with spiced lemon olive oil

Daily

Grilled Whole Fish **Market Price**

Sides:

Rapini **\$5**

Polenta Fries **\$6**

Sautéed Spinach **\$5**

Executive Chef Gino Marchetti



Ristorante Boccaccio at the Columbus Centre is a proud member of The Villa Charities family of organizations. Villa Charities is committed to providing culturally sensitive care for the elderly, and has a mandate of encouraging community participation through fitness, culture, and the arts. for more information visit us at: www.villacharities.com