

ANTIPASTI

Hot Green Olives	S 2.85	M 5.25	L 6.95
Hot Dried Black Olives	S 2.85	M 5.25	
Garlic Bread			2.95
Garlic Bread with Cheese			4.25
Bruschetta			4.45
Bruschetta with Cheese			5.50
Baked Goat Cheese			8.95
Pan Fried Calamari			9.25
A family favourite!			
Antipasto Sinopoli			9.95
A combination of fresh tomatoes, bocconcini, marinated artichokes, and spicy dried black olives. Perfect for two!			

SOUPS AND SALADS

Stracciatella Soup			3.95
A delicately flavoured egg-drop consommé with spinach and freshly grated Parmesan cheese.			
Minestrone Soup			4.25
Prepared daily, by Nonna Sinopoli, with garden fresh vegetables.			
Caesar Salad		S 6.25	L 7.25
The emperor himself would delight!			
The Chef's Salad		S 6.50	L 7.85
Traditional house salad with a mix of fresh greens, radicchio, tomatoes, carrots, and green olives.			
Mediterranean Salad			8.95
A Sinopoli's classic...prepared with a combination of greens, roasted red peppers, tomatoes, red onions, feta cheese, and Kalamata olives. A meal in itself!			
Caprese Salad			7.95
Tomato and bocconcini salad, topped with Kalamata olives and red onions. Served with our homemade balsamic vinaigrette.			

Add Grilled Chicken to Any Salad	4.75
----------------------------------	------

PANINI ...Our famous sandwiches served since 1979

Veal on a Bun	6.95
Steak on a Bun	6.95
With sautéed onions	
Breaded Chicken Breast on a Bun	7.25
Meatball on a Bun	6.75
Grilled Chicken Breast on a Bun	7.95
Lettuce, tomato, mayo (optional)	
Grilled Veggies on a Bun	6.95
Zucchini, eggplant, roasted red peppers, mushrooms, sautéed onions	

Add Cheese, Mushrooms, Sweet Peppers, or Rapini	.75 ea
Sandwich Served Sweet, Medium, or Hot	

PERSONAL PIZZA

1. Margherita 11
Cheese and sauce. Fresh basil.
2. Tradizionale 14
Cheese and sauce. Pepperoni, mushroom, green peppers.
3. Quattro Stagioni 13
Cheese and sauce. Divided into four seasons...marinated artichokes, ham, mushrooms, black olives.
4. Alla Griglia 13
Cheese and sauce. Grilled zucchini, fire-roasted red peppers, grilled eggplant.
5. Mediterraneo 15
Cheese and sauce. Broccoli, feta cheese, black olives, red onions, fresh garlic.
6. Pizza alla Puttanesca 14
Cheese and sauce. Anchovies, sliced garden tomatoes, black olives, fresh basil.
7. Bandiera Canadese 14
Cheese and sauce. Sliced garden tomatoes, bocconcini, red onions.
8. Bandiera Italiana 14
Cheese and sauce. Rapini, bocconcini, sundried tomatoes.
9. La Bruschetta 14
White. Diced garden tomatoes, basil, olive oil, fresh garlic.
10. The Victorian 15
Cheese and sauce. Grilled chicken, goat cheese, fire-roasted red peppers, fresh garlic.
11. Calabrese 14
Cheese and sauce. Genoa salami, Italian sausage, fresh hot peppers.
12. La Bomba 14
Cheese and sauce. Genoa salami, mushrooms, fresh garlic, basil, fresh hot peppers.
13. "Create My Own" 14
Cheese and sauce. Your choice of 3 pizza toppings.

AVAILABLE IN WHOLE WHEAT
NO SUBSTITUTIONS

Tax extra

PIZZA

Gourmet Roasted red peppers, sundried tomatoes, marinated eggplant	M 24.00	L 27.50	Party 32.25
Antipasto Roasted red peppers, sliced tomatoes, fresh garlic	M 22.50	L 25.50	Party 30.75
Hawaiian Pineapple, ham, extra cheese	M 21.75	L 24.50	Party 30.00
Vegetarian Mushrooms, green peppers, onions, sliced tomatoes	M 23.25	L 26.25	Party 32.50
Meat Lovers Pepperoni, ground beef, bacon, ham	M 23.25	L 26.25	Party 32.50
Mediterranean Grilled chicken, feta cheese, onions, black olives	M 26.25	L 29.75	Party 37.50
Deluxe Pepperoni, mushrooms, green peppers, onions, bacon, green olives	M 26.25	L 29.75	Party 37.50

CREATE YOUR OWN PIZZA

Plain (Cheese and Tomato Sauce)	M 17.75	L 19.75	Party 23.00
Traditional Topping	M 1.50	L 1.75	Party 2.50
Gourmet Topping	M 2.25	L 2.75	Party 3.25

TRADITIONAL TOPPINGS

Pepperoni, fresh mushrooms, green peppers, bacon, onions, salami, pineapple, sliced tomatoes, anchovies, fresh hot peppers, ham, ground beef, sausage, green olives, black olives, fresh garlic

GOURMET TOPPINGS

Artichokes, roasted red peppers, sundried tomatoes, marinated eggplant, rapini, grilled zucchini, broccoli, *feta cheese, *goat cheese, *bocconcini, *grilled chicken

*Priced as 2 traditional toppings

PANZAROTTI ...Sinopoli's famous "deep-fried panzo"

Plain (Cheese and Tomato Sauce)	9.25
Traditional Topping	.65
Gourmet Topping	.85
Side of Tomato or Meat Sauce	1.50

PASTA TRADIZIONALE

Penne or Spaghetti Pomodoro * Your choice of pasta topped with Sinopoli's classic tomato sauce.	9.95
Penne or Spaghetti Bolognese * Your choice of pasta topped with Sinopoli's classic meat sauce.	9.95
Spaghetti with Meatballs An all-time favourite.... enough said.	10.95
Gnocchi Pomodoro * Small potato dumplings, perfectly cooked and topped with our tomato sauce.	10.75
Tortellini Pomodoro * Miniature pasta pockets, flavourfully stuffed with your choice of cheese or meat, and topped with our tomato sauce.	10.75
Cheese Ravioli Jumbo cheese-stuffed pasta, served in our tomato sauce.	11.25
Lasagna Meat-filled lasagna, layered with mozzarella and parmesan cheese, and topped with meat sauce...made by Nonna Sinopoli herself!	10.50
Penne all'Arrabbiata HOT! HOT! HOT! Tossed in our specially prepared tomato sauce, dosed with garlic, Parmesan cheese, and fresh hot peppers.	10.95
Linguine alle Vongole A classic pasta dish, mixed with baby clams and your choice of tomato sauce or garlic white wine sauce.	11.25
Linguine Pescatore Pasta topped with a mix of fresh seafood, prepared with your choice of tomato sauce or garlic white wine sauce.	11.95

* Available in kids portion

PASTA ALLA PANNA

Penne Rosé Pink! The perfect mix of cream and homemade tomato sauce.	10.95
Penne alla Vodka A fusion of tomato sauce, cream, ham, and vodka...cooked perfectly for the utmost flavour.	11.25
Fettuccine Alfredo Fettuccine prepared in a traditional, lightly seasoned, Italian cream sauce.	10.95
Fettuccine alla Carbonara Fettuccine prepared in a cream sauce infused with bacon and green onions ...Sinopoli's most flavourful dish!	11.25
Gnocchi alla Panna Small potato dumplings, perfectly cooked and served in our rich Alfredo sauce.	10.95
Tortellini alla Panna Miniature pasta pockets, flavourfully stuffed with your choice of cheese or meat, and topped with our rich Alfredo sauce.	10.95

Add Grilled Chicken to Any Pasta Dish	4.75
--	-------------

ENTRÉES

VEAL and CHICKEN

Parmigiana	18
Veal or chicken topped with loads of mozzarella and Parmesan cheese, and prepared in our tomato sauce.	
Scaloppine alla Zingara	19
Tender veal or chicken breast cooked in a luscious white wine, mushroom sauce.	
Marsala	19
Oh, so sweet! Veal or chicken cooked to perfection in a sweet Marsala wine sauce.	
Piccata al Limone	19
Veal or chicken prepared in a homemade lemon, white wine sauce.	
Pollo alla Griglia	18
Perfectly grilled chicken breast marinated in a garlic, white wine sauce.	

STEAK and SEAFOOD

Grilled Strip Loin Steak	22
A 9 oz. portion of certified Angus beef, marinated in a white wine jus and grilled exactly to your liking.	
French Veal Chop	24
Juicy 10 oz. grilled veal chop, best cooked medium/medium rare, topped with sautéed mushrooms and onions.	
Grilled Salmon	21
Flavourful 8 oz. Atlantic salmon perfectly grilled and coated in a white wine jus, atop a bed of mixed greens.	
Rainbow Trout	20
Savoury rainbow trout fillet, oven-baked in a garlic and lemon white wine sauce.	

Entrées are Served with Your Choice of Freshly Grilled Vegetables,
or Penne Pomodoro

CHICKEN WINGS

B.B.Q. or Hot Buffalo and Served with Garlic Bread

1 pound (10 pieces)	11
2 pounds (20 pieces)	20
3 pounds (30 pieces)	28
4 pounds (40 pieces)	36

BEVERAGES

FREDDO

Soft Drinks	1.65
Ice Tea	1.75
Aranciata (San Pellegrino)	2.25
Juices	2.95
Orange, Apple, Cranberry	
Aquafina	2.50
Chinotto (Brio)	2.25
Small Sparkling Mineral Water (355 mL)	2.85
Large Mineral Water (750 mL)	5.75
Natural, Sparkling	
Glass of White Milk	2.45
Carton of Chocolate Milk	2.95

CALDO

Espresso	2.25
Double Espresso	3.50
Espresso Macchiato	2.50
Cappuccino	3.95
Caffè Latte	4.35
Tea	1.50
Coffee	1.85
Hot Chocolate	4.25

DESSERTS

Cookies 'n Cream	4.95
Two chewy chocolate brownie layers with cream cheese and broken soft-center chocolate cookies. Filled with a mound of milk chocolate ganache and edged with dark chocolate fudge.	
Tiramisu	4.95
The perfect 'pick-me-up!' Espresso drenched cake layers enhanced with a mouth-watering mascarpone cheese mousse and topped with a dusting of coco sugar.	
Chocolate Cadillac Cheesecake	4.95
Rich chocolate cheesecake made with the finest chocolate, a fresh whipped cream topping, and crowned with white and dark chocolate curls.	
White Chocolate Amaretto Cheesecake	4.95
A cheesecake composed of white chocolate, almonds, and a hint of Amaretto. Topped with a silky-smooth white chocolate truffle cream and roasted almonds.	
Mango Berry Cheesecake	4.95
Tropical flavoured cheesecake swirled with mango and raspberry and topped with white chocolate curls.	
Berry Burst Cake	4.25
Created from two layers of light vanilla cake, garnished with light cream, and decorated with raspberries and blueberries on a raspberry mirror.	
Chocolate Raspberry Gelato Blossom	3.95
A delicious raspberry sorbet surrounded by a creamy chocolate ice cream, placed on a chocolate cookie base and covered with a rich milk chocolate coating.	

Tax extra

FROM THE BAR

RED WINE

BY THE GLASS, 6 oz.

Malbec Fuzion, Shiraz 7

Gato Negro, Merlot 7

BY THE BOTTLE, 750 mL

Malbec Fuzion, Shiraz 25

Argentina. Medium-bodied with prune and dark cherry aroma.

Gato Negro, Merlot 26

Chile. Medium bodied, ripe red berry fruit.

Yellow Tail, Shiraz 30

Australia. Earthy tones and soft ripe sweetness with berry and vanilla oak aroma.

Trius, Cabernet Sauvignon 36

Niagara Region. Bouquet of blackcurrant, cedar, and vanilla.

Masi, Valpolicella 36

Italy. Warm, modern, fruity-styled wine made from Veronese grapes.

Ruffino, Chianti 38

Italy. Dry and velvety, ruby-red bouquet.

Wolf Blass Yellow Label Victoria, Pinot Noir 43

Australia. Classic wine of great character and distinction.

WHITE WINE

BY THE GLASS, 6 oz.

Sawmill Creek, Chardonnay 7

BY THE BOTTLE, 750 mL

Pelee Island Winery, Pinot Grigio 25

Pelee Island. Crisp, refreshing, citrus flower flavour.

Yellow Tail, Chardonnay 27

Australia. Peach, vanilla, and coconut aroma.

Fazi Battaglia, Verdicchio 27

Italy. A great wine entirely created from Verdicchio, one of Italy's finest native grapes.

BEER

DOMESTIC BOTTLE, 341 mL 4.75

Budweiser, Coors Light, Miller Genuine Draft, Molson Canadian

IMPORTED BOTTLE, 330 mL 5.50

Corona Extra, Heineken, Peroni Nastro Azzurro, Stella Artois

LIQUOR

Grappa, 1 oz 7

Sambuca, 1 oz 7

Cognac, Rémy Martin V.S.O.P., 1 oz 8

Baileys Irish Cream, 1.5 oz 6

Campari Bitter, 1.5 oz 6

Averna Amaro, 1.5 oz 6

Grand Marnier, 1 oz 6

Vecchia Romagna Brandy, 1 oz 7

Amaro Montenegro, Bitter, 1.5 oz 6

Tax extra