

# Insalate

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<b>Mista</b>	<b>\$7.95</b>	<b>Mediterranea</b>	<b>\$15.95</b>
Organic greens, tomatoes and, our own Vaticano dressing		Romaine hearts, tomato, cucumber, feta cheese, black olive, oregano and our own Vaticano dressing	
<b>Cesare</b>	<b>\$13.95</b>	<b>Caprese</b>	<b>\$16.95</b>
Romaine lettuce with croutons, topped with parmigiano and our own dressing		Sliced tomato, fresh mozzarella, basil, extra virgin olive oil with balsamic reduction	
<b>Gloria</b>	<b>\$14.95</b>	<b>Caprese di Bufala</b>	<b>\$18.95</b>
Warm radicchio salad with portobello mushrooms, caramelized onion, topped with goat cheese and balsamic dressing		Sliced tomato, fresh mozzarella di bufala, basil, extra virgin olive oil with balsamic reduction	
<b>Della</b>	<b>\$15.95</b>	<b>Insalata di Spinaci</b>	<b>\$16.95</b>
Rucola, pear, walnuts, topped with parmigiano and Vaticano dressing		Baby spinach with caramelized onions, topped with grilled chicken and goats cheese	
<b>Insalata di Tonne Fresco</b>		<b>\$19.95</b>	
Fresh Tuna wrapped around organic mixed greens with our signature Vaticano dressing			

# Zuppe

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<b>Minestrone</b>	<b>\$6.95</b>
Mamma Laura's traditional recipe made with mixed seasonal vegetables and a light tomato broth	
<b>Soup del Giorno</b>	<b>\$6.95</b>
Please ask your server for details	

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# Antipasti

**Arancini** \$13.95

Breaded rice balls stuffed with fresh bufala mozzarella, green peas and saffron

**Supli** \$13.95

Breaded rice balls stuffed with ground meat and fresh bufala mozzarella

**Funghi alla Griglia** \$13.95

Grilled mixed mushrooms with garlic and parsley, topped with pecorino romano cheese

**Peperoni Medievale** \$13.95

Roasted bell peppers topped with goat cheese and balsamic glaze

**Carciofi Romani** \$15.95

Sautéed artichokes with garlic and extra virgin olive oil

**Melanzane Parmigiana** \$15.95

Oven baked eggplant with tomato sauce, parmigiano and topped with mozzarella

**Cozze di Gaeta** \$15.95

PEI mussels with tomato or white wine sauce

**Calamari Fritti or alla Griglia** \$17.95

Deep fried calamari, or Breaded grilled calamari with Vaticano signature dressing

**Carpaccio Ferrari** \$17.95

Shaved AAA beef served raw with Shaved Parmigiano

**Gamberetti Vulcano** \$18.95

Spicy sautéed shrimps with cherry tomato  
or *Limonata* sautéed shrimps in lemon sauce both served with mushroom and broccoli

**Antipasto alla Gordon** \$24.95

1 Tiger shrimp 6/8, calamari, mushroom, artichoke, with caprese, drizzled with olive oil and balsamic reduction

**Sardine in Padella** \$16.95

Pan Fried fresh de-boned sardines from Portugal with our signature dressing

**Tagliere Misto** *for one* \$17.95

*for two* \$31.95

Fine selection of artisan Italian cured meats and aged cheeses

**Selezione Formaggi Italiani** \$18.95

Fine selection of mixed Italian cheeses

# Pizza

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*Our Pizza is made fresh with a handmade dough recipe handed from Mamma to her son in true Italian tradition. \*\*\*\*Please add \$2.95 for Gluten Free option*

<b>Bella Napoli</b> <b>(no cheese)</b> Tomato sauce, garlic, oregano, basil, kalamata olives and anchovies	\$14.95	<b>Margherita</b> Tomato sauce, topped with Fresh mozzarella and basil drizzled with extra virgin olive oil	\$14.95
<b>il Papa</b> Tomato sauce, mozzarella cheese, Italian smoked bacon, green peas, garlic and mushrooms sprinkled with pecorino cheese	\$16.95	<b>Primavera</b> Mozzarella cheese, sliced tomato and seasonal mixed vegetables	\$16.95
<b>Funghi</b> Tomato sauce, mozzarella cheese, topped with organic white button mushrooms	\$16.95	<b>Siciliana</b> Tomato sauce, mozzarella cheese, caramelized onions, topped with calabrese salami	\$17.95
<b>Capricciosa</b> Tomato sauce, mozzarella cheese, mushrooms, ham and artichoke sprinkled with asiago cheese	\$17.95	<b>Parma</b> Tomato sauce, mozzarella cheese, rucola and thin prosciutto topped with slices of parmigiano	\$18.95
<b>Pizza Pollo</b> Tomato sauce, mozzarella cheese topped with chicken breast	\$18.95	<b>Bufala</b> Tomato sauce, mozzarella di <b>bufala</b> drizzled with extra virgin olive oil	\$18.95
<b>Montecassino</b> Mozzarella cheese, rapini, Italian sausage, garlic and oregano sprinkled with asiago cheese	\$18.95	<b>Gorgonzola</b> White pizza with gorgonzola cheese, roasted red peppers, and figs, drizzled with honey	\$18.95
<b>Vaticano</b> Tomato sauce, ricotta cheese, portobello mushrooms topped with pecorino cheese and drizzled with truffle oil	\$18.95	<b>Carni</b> Bolognese sauce, italian sausage, bacon, salami and mozzarella cheese	\$19.95

# Bruschetta

**Pomodoro** *for one* \$7.95

*for two* \$13.95

Diced roman tomato, fresh basil, with extra virgin olive oil

**Pane con Aglio** \$8.95

Italian bread with garlic butter topped with mozzarella cheese

**in Carozza con Filetti di Acciughe** \$9.95

Topped with bocconcini cheese and anchovy fillets

**Con Funghi Buonissima** \$11.95

A selection of mushrooms in a truffle sauce

# Pasta

*All our Pasta is handmade from scratch here in our own Kitchen the recipe's handed down from Mamma to her son in true Italian tradition served "Al Dante", Please add \$2.95 for Gluten-free or whole grain options*

**Spaghetti Pomodoro** \$17.95

or Aglio e olio

Classic pasta with our homemade tomato sauce, or aglio e olio with rapini

**Penne Arabiata** \$17.95

Pasta in a spicy tomato sauce topped with pecorino cheese

**Bucatini Amatriciana** \$18.95

Pasta with chopped bacon, onions and pecorino in a lightly spiced tomato sauce

**Spaghetti Carbonara** \$18.95

Pasta with egg, chopped bacon, black pepper and parmigiano **(served warm)**

**Rigatoni Bolognese** \$18.95

Pasta in veal tenderloin ragu

**Gnocchi Quattro Formaggi** \$21.95

Handmade dumplings, in a four cheese cream sauce

**Agnolotti alla Sasha** \$21.95

Stuffed with spinach and ricotta cheese, in a truffle cream sauce

**Lasagne della Mamma Laura** \$21.95

Veal lasagne according to Mamma's own special recipe

**Fettuccine Alfredo** \$18.95  
With Butter vegetable stock and  
parmigiano cheese

**Fusilli Genovese** \$18.95  
Pasta with baby basil leaf in a  
handmade pesto sauce

**Pappardelle Vaticanus** \$19.95  
Pasta with mushrooms and  
caramelized onion, in a marsala  
wine sauce

**Linguine Puttanesca** \$19.95  
Linguine pasta with black  
olives, anchovies and capers in  
tomato sauce

**Penne Cleopatra** \$21.95  
Pasta with smoked salmon and  
spinach in a rose sauce

**Tonnarelli Vongole Verace** \$24.95  
Pasta with verace clams,  
parsley and garlic in white  
wine sauce

**Ravioli Porcini Mushrooms** \$28.95  
Ravioli, stuffed with porcini  
mushrooms, ricotta cheese, tossed  
with black truffle sauce

**Bombolotti Ripieni di Aragost** \$28.95  
Pasta Stuffed with lobster in a  
rose sauce

**Spaghetti ai Frutti di Mare** \$27.95  
Pasta with a selection of fresh  
seafood in a white wine or  
tomato sauce

**Aragosta con Tagliatelle** \$29.95  
Pasta with a lobster tail in a  
light porcini mushroom cream  
sauce

## Risottí

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**Osadella** \$18.95  
Arborio rice with porcini mushrooms, saffron topped with  
parmigiano - reggiano

**Allo Scoglio** \$24.95  
Arborio rice mixed with a selection of fresh seafood in a light  
tomato sauce

*Please allow us up to 20 minutes of preparation time for risotto dishes*

## Contorní

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**Spinaci** \$8.95  
Sautéed baby spinach with garlic and extra virgin olive oil

**Broccoli aglio e Olio** \$8.95  
Fresh broccoli sautéed with garlic and extra virgin olive oil

**Verdura Mista** \$8.95  
Grilled seasonal mixed vegetables with rosemary, garlic and extra virgin olive oil

**Patate Arrostate** \$6.95  
Roasted potatoes with rosemary and extra virgin olive oil

**Fagiolini** \$8.95  
Boiled green beans seasoned with Vatican signature lemon dressing

**Rapini** \$8.95  
Fresh sautéed rapini tossed with garlic and extra virgin olive oil

**Meatballs** \$8.95  
5 Hand rolled meatballs in tomato sauce

**Patate Fritti** \$6.95  
Traditional french fries

## Carní

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*All entrees are served with Basmati Rice or Penne with tomato sauce*

**Fegato di Vitello** \$21.50  
Baby calf liver with caramelized onions, bay leaf in a bittersweet sauce

**Pollo Principe Arturo** \$23.95  
Chicken breast with onions, mushrooms and peas in a white wine sauce

**Filetto di maiale** \$21.95  
Pork tenderloin served with caramelized sliced apples and onion finished in a light Riesling sauce

**Polpettone** \$22.95  
Slices of meatloaf made from fresh ground veal with tomato sauce

**Pollo Parmigiana** \$23.95  
Breaded chicken breast topped with mozzarella cheese and tomato sauce

**Vitello Picata** \$27.95  
Veal tenderloin scaloppine in a lemon sauce

**Vitello Parmigiana** \$28.95  
Breaded veal tenderloin scaloppine topped with mozzarella cheese and tomato sauce

**Vitello Pavarotti** \$28.95  
Veal tenderloin scaloppine with mushrooms and artichokes in a balsamic cream sauce

**Saltimbocca** \$28.95  
Veal tenderloin scaloppine topped with prosciutto and sage in a white wine sauce

**Vitello Marsala** \$29.95  
Veal tenderloin scaloppine with sautéed mushrooms and onions in a marsala sauce

**Vitello Nonna** \$29.95  
Veal tenderloin scaloppine with eggplant topped with mozzarella cheese in tomato sauce

**Pollo Ripieno** \$28.95  
Chicken supreme stuffed with goat cheese, pine nuts and sun dried tomato topped with balsamic cream sauce

**Vitello Vaticano** \$32.95  
Veal tenderloin scaloppine with sun dried tomato, shrimp, and mushrooms in a rose sauce

**Coniglio Cacciatora** \$28.95  
Rabbit braised in white wine sauce with olives, plum tomatoes, caramelized onions and rosemary

**Misto di Carni** \$35.95  
1/2 Ontario cornish hen with homemade sausage, pork tenderloin and lamb grilled in fresh herbs and chefs signature dressing

**Filetto Vaticano** \$45.95  
8 oz. Angus fillet mignon with portobello mushrooms in a truffle cream sauce

**Bistecca USDA Prime** \$39.95  
10 oz. USDA prime NY steak with porcini mushroom topped with truffle sauce and your choice of rice or salad

**Agnello ala Griglia** \$42.95  
Grilled rack of lamb, roasted garlic and rosemary with signature dressing

# Pesce

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*All seafood entrees are served with Basmati rice or Penne with tomato sauce*

## **Daily Fish served Whole at Market Prices**

*Please ask your server for details of our daily fish specials*

**Salmone alla Griglia** **\$26.95**  
Grilled atlantic salmon fillet, seasoned with our signature dressing

**Filetto di Baccala** **\$29.95**  
Wild Cod fish fillet, sautéed with garlic, cherry tomato, black olive, parsley and extra virgin olive oil finished with a white wine sauce

**Gamberoni Fiumicino** **\$34.95**  
4 Grilled breaded Jumbo tiger shrimp (6/8 size) seasoned with our signature dressing

## *Vaticano's Signature Dish*

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**Vaticano Seafood Casseruola** **\$44.95**

Fresh selection of our daily seafood ; scallops, mussels, clams, calamari, fish, jumbo tiger shrimp 6/8 in your choice of a white wine or tomato sauce.

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