



VATICANO MENU

ANTIPASTI

Ricotta Dip with Naan Bread	\$15.50
Baked Roasted Garlic & Rosemary Ricotta Dip + Naan Bread.	
Antipasto Platter	Large Small
Cured Meats, imported cheese's, olives, assorted marinated veggies.	\$27 \$18
Caprese Salad	\$15
Roma Tomato Wedges Mixed with Pesto, Fior Di Latte Cheese, Fresh Basil, White Balsamic + EVOO.	
Insalata Cesare	\$14
Focaccia Croutons, Shaved Pecorino, Pancetta Bits, Fried Capers, Romaine, Anchovy Vin.	
Insalata Mista	\$14
Red Tango, Watermelon Radish, Beet & Red Kale Greens, Radicchio, Tomatoes, Julienne Carrots, Cucumbers, House Vinaigrette.	
Gnocchi Poutine	\$16
Pan-fried House Made Potato Gnocchi + Canadian Cheese Curds + Marinara.	
Charity Bread	\$5
Four Strips of Focaccia + EVOO + Balsamic.	
Mini-Arancini	\$15
5 Breaded Risotto Balls with Cheese.	
Dozzina di Polpettini	\$14
A Dozen Hand Made Mini-Meatballs + Marinara + Grana Padano. Food Sensitivities: Dairy, Gluten, Pork, Egg	

PASTA & SAUCE BY THE POUND

INSTRUCTIONS (PASTA)

Pasta will be par-cooked all you need to do is drop pasta into boiling water for 30 seconds. GLUTEN FREE PASTA AVAILABLE.

Tortelli	\$7
Penne	\$5
Elicodali	\$5
Strozzapreti	\$7

INSTRUCTIONS (SAUCE)

Sauces sold by the Litre (1L). Heat up sauce in a saucepan over low/med heat. Sauces available in 500mL also, please ask for prices.

Marinara	\$14
Alfredo	\$18
Cream	\$16
Strozzapreti (Funghi)	\$26
Bolognese (Beef & Pork Mix)	\$22

PRINCIPALE

Chicken Marsala	\$29
Pan Seared & Oven Roasted Chicken Supreme with Mushroom Marsala Sauce accompanied with Market Fresh Vegetables & Roasted Potatoes.	
Veal Peperonata	\$30
Thin Veal with spicy red & green bell peppers, gem tomatoes & red onions, accompanied with Market Fresh Vegetables & Roasted Potatoes.	
Baked Salmon with Olive Tapenade	\$24
Oven Baked Salmon with Green & Kalamata Olives, Drizzled in Spicy Oil accompanied with Market Fresh Vegetables & Roasted Potatoes.	
Joe's Carbonara (Bucatini)	\$22
Cream and Egg Shallot Sauce + Pancetta + Pecorino cheese + Grana Padano + Crumbled Italian Sausage, Finished with Chili Oil.	
Penne Lucifero	\$19
Spicy Gem & Roma Tomato Sauce	
Strozzapreti Funghi	\$21
Mushroom trio + cream sauce + spinach + fontina.	
Elicodali Bolognese	\$20
Our Signature Bolognese Sauce + Parmigiano Rigatoni shaped pasta.	
Spaghetti Vaticano	\$19
Spicy Chicken Bolognese, Cherry Tomatoes and Pecorino	
Lasagna Carne Brasato	\$24
House Pasta + Short Rib Sauce + Spinach + Ricotta + Béchamel & Marinara Sauce + Finished with Assorted Italian Cheeses.	
Tortelli	\$20
Tortellini stuffed pasta with Cheese. Your choice of either Pesto Cream or Rose Sauce.	
Gnocchi Bosaciola	\$23
House Made Gnocchi With Wild Mushrooms & Chantrelle Cream Sauce + Grana Padano.	

PIZZA

NO GLUTEN FREE AVAILABLE

Santa Maria	\$16
Classic Margherita + Fior di Latte + Basil + EVOO.	
St. Luke	\$18
La Bomba Sauce + Chillies + Spicy Soppresata.	
St. Peter	\$18
San Marzano + Fior di Latte + Italian Pepperoni.	
St. Matthew	\$18
Italian Ham + Mushrooms + Fior di Latte.	
St. Vincent	\$19
Assorted Vegetables + Pesto + Fresh Ricotta + San Marzano Sauce.	
St. Francis	\$19
Fig + Chevre + Arugula + Onion Jam + Balsamic Glaze.	
St. Michael	\$20
Black Truffle + Porcini Cream Sauce + Fior di Latte + Crumbled Italian Sausage + Sauteed Mushroom.	
St. Richard	\$18
5 Variety of Cheese's + Lemon.	
St. Anthony	\$20
All the Meats + Fior di Latte.	
St. Christopher	\$18
Garlic Butter Sauce + Crispy Prosciutto + Fior di Latte + Scallions.	

DESSERTS

Tiramisu

Delectable Tiramisu with Lady Fingers, Coffee and Chocolate.

House-Made Cheese Cake

Changes Weekly

ADD-ONS

Chicken Breast	\$7
Full Chicken Breast (add to any pasta, pizza, etc)	
Shrimp	\$7
Italian Sausage	\$5
Atlantic Salmon	\$10
Full Piece of Salmon	