

ANTIPASTI - INSALATE - ZUPPE

SCHIACCIATA

Warm handmade focaccia bianca, E.V. olive oil, roasted garlic, fresh herbs, sea salt...\$5

SALUMI MISTI

Italian meats & cheeses, focaccia bianca, fig marmellata...\$16

TRIO DI CROSTINI

Crostini Trio – Goat cheese, fig & pistachio – Honey roasted pears & torta di mascarpone – Ricotta, basil pesto & pomodorini confit...\$11

SGABELLO

Warm flatbread sandwiched with provolone, truffle oil drizzle...\$8

MELANZANE ALLA PARMIGIANA

Breaded eggplant baked with mozzarella, tomato & parmigiano...\$9

GAMBERI IN PADELLA

Pan seared jumbo shrimp wrapped with pancetta, white wine, garlic & cream, toasted crumbs...\$11

CALAMARETTI FRITTI

Flash fried calamaretti served with lemon garlic aioli...\$10

CAPPEANTE AL SUGO

Crusted local scallops, seared, Espagnole sauce...\$12

MINESTRA DELLA SPOSA

Roasted chicken, homemade meatballs, fresh vegetables & pasta soup...\$8

ZUPPA DI PESCE

Italian seafood soup...\$11

INSALATA DI ERBETTE

Roasted red beets, arugula, crumbled goat cheese, crushed hazelnuts, vinaigrette...\$10 *Grande*...\$16

INSALATA CON POLLO ARROSTO

Roasted chicken, pancetta, grape tomatoes, Italian mixed greens, croutons, garlic dressing, pecorino...\$10 *Grande*...\$16

INSALATA DI RUCOLA

Arugula, mango, avocado, tomato, almonds, lime vinaigrette...\$10 *Grande*...\$16

INSALATA MISTA

Italian mixed greens, shaved fennel, tomato, artichokes, shredded carrots, balsamic vinaigrette...\$10 *Grande*...\$16

PASTA FATTA A MANO

RAVIOLI

Handmade ravioli stuffed with Italian sausage, ricotta & fresh herbs, sautéed with tomato, white wine, grated Parmigiano...\$16

TORTELLINI AL PROSCIUTTO

Tortellini filled with cheese, sautéed with julienne prosciutto, cream & parmigiano...\$16

GNOCCHI

Handmade potato gnocchi with choice of – Tomato, basil & ricotta or – Speck, cream & toasted hazelnuts or – Short rib ragù...\$16

PAPPARDELLE AL RAGÙ

Pappardelle sautéed with classic pork & veal ragù, grated parmigiano...\$17

LASAGNA

Handmade lasagna layered with ragù, montasio & béchamel...\$16

PACCHERI

Paccheri sautéed with housemade sausage, sweet onions, mushrooms, tomato, béchamel, shaved parmigiano...\$16

PENNE ALLA BOSCAIOLA

Penne sautéed with roasted chicken, bacon, caramelized onions, wild mushrooms, demi-glace & parmigiano...\$16

CONCHIGLIONI

Large pasta shells stuffed with ricotta, spinach, pesto & roasted tomatoes, baked with béchamel & parmigiano...\$16

LINGUINE AI FRUTTI DI MARE

Linguine sautéed with jumbo shrimp, scallops, clams, garlic, tomato, fresh herbs, chilies, white wine, arugula...\$18

LINGUINE ALLA CARBONARA

Linguine sautéed with bacon, egg, black pepper & parmigiano...\$16

SPAGHETTINI CON POLPETTE

Spaghettini sautéed with house made meatballs, tomato, fior di latte, grated parmigiano...\$17

SPAGHETTINI AI GAMBERI

Spaghettini sautéed with jumbo shrimp, garlic, fresh herbs, cream, squeeze of lime, toasted crumbs...\$17

PIZZA TRADIZIONALE

MARGHERITA

San Marzano tomato sauce, fior di latte & basil...\$15

PROSCIUTTO E RUCOLA

San Marzano tomato sauce, prosciutto crudo, mozzarella, arugula, chili oil drizzle, shaved parmigiano...\$16

QUATTRO CARNI

San Marzano tomato sauce, salami, Italian salsiccia, pancetta, prosciutto, mozzarella, garlic oil drizzle...\$15

SALSICCIA

San Marzano tomato sauce, Italian sausage, caramelized onions, mozzarella...\$15

TARTUFATA

Homemade béchamel, speck, wild mushrooms, caramelized onions, mozzarella, truffle oil drizzle...\$16

VEGETARIANA

San Marzano tomato sauce, artichokes, roasted eggplant, caramelized onions, sweet peppers, basil pesto, ricotta...\$15

CALABRESE

San Marzano tomato sauce, Calabrese salami, sweet peppers, caramelized onions, mozzarella...\$15

POLLO

San Marzano tomato sauce, roasted chicken, goat cheese, grape tomatoes, fresh cilantro, balsamic syrup...\$16

PANCETTA, POLPETTE E FUNGHI

San Marzano tomato sauce, crispy pancetta, housemade meatballs, wild mushrooms, mozzarella...\$16

PESCI - POLLO - CARNI

PESCE AL CARTOCCIO

Daily fresh fish baked in parchment paper \$ *prezzo di mercato*

LONZA DI TONNO AI PISTACCHI

Pistachio-crusting tuna, seared rare, lemon cream spaghettini...\$23

ZARZUELA

Genovese-style seafood stew with garlic, tomato, caramelized onions, roasted fennel, fresh herbs & white wine...\$23

POLLO ALLA PARMIGIANA

Chicken scaloppine, crumb-crusting, topped with tomato, prosciutto & mozzarella...\$22

SCALOPPINE DI VITELLO

Veal scaloppine topped with pancetta, seared, gorgonzola dolce, white wine & cream sauce...\$23

AGNELLO SCOTTADITO

Seared lamb chops marinated with Dijon, fresh herbs & olive oil, demi-glace & sweet vermouth sauce...\$24

BRACIOLA DI MAIALE

Double-cut pork chop, pan seared, rosemary & roasted garlic, Sherry cream sauce...\$23

COSTA DI MANZO BRASATA

Beef short ribs slow simmered with onions, root vegetables, red wine & fresh herbs...\$27

PESCI, POLLO & CARNI MAIN DISHES COME WITH ROASTED POTATOES & SEASONAL VEGETABLES

DOLCI E GELATO A MANO

BUDINO DI PANE

Warm brioche bread pudding, butterscotch sauce, toasted pecans, vanilla gelato...\$9

TIRAMISÙ

Lady fingers soaked with espresso & brandy, layered with mascarpone mousse...\$9

ZABAIONE CHEESECAKE

Icebox lemon cheesecake, vanilla wafer crust, Amarena cherries...\$9

PROFITEROLES AL GELATO

Crisp profiteroles filled with vanilla gelato, milk chocolate sauce, whipped cream, shaved chocolate...\$9

TORTA AL CIOCCOLATO

Flourless chocolate cake, crème Anglaise, fresh raspberries, raspberry coulis...\$9

COPPA AL CARAMELLO

Salted caramel & vanilla gelato layered with caramel & chocolate sauces, sponge toffee, whipped cream, cookies...\$9

COPPA AL CIOCCOLATO

Stracciatella & chocolate gelato layers, marshmallow fluff, dark chocolate crackle shell...\$9

GELATI E SORBETTI A PIACERE

Ever-changing handmade
Gelati or Sorbetti
\$3 per scoop



902-423-6266

**MONDAY – SATURDAY open 11:30AM to 10PM
SUNDAY closed**

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