

# DINNER

Reservations Recommended

## APPETIZER

- OLIVE OIL AND BALSAMIC DIP cold pressed extra virgin, 10 year aged balsamic 5
- MIXED GREEN SALAD lettuce mix, house made dressing 12
- BRUSCHETTA tomatoes, toasted bread 11
- ANTIPASTO TRADIZIONALE FOR TWO assorted home-cured meats, cheeses, giardiniera 27
- THREE CHEESE BOARD artisanal Italian & Canadian cheese selection 19
- MINISTRONE SOUP fresh local vegetables, tomato based 12
- SALSICCIA escarole, beans and broken sausage, toasted bread 15
- ROASTED RED PEPPER CROSTINI ricotta cheese 12
- SCALLOPS butternut squash, spicy 20

## ENTRÉE

- MEZZALUNA housemade ravioli, short rib and ricotta stuffing, sage and butter sauce 26
- GNOCCHI housemade, served in a roasted red pepper sauce 24
- VEAL PARMIGIANA breaded, mozzarella, homemade pasta sauce 28
- LASAGNA homemade, layered pasta, cheese, meat, tomato sauce 26
- PASTA CON POLPETTE meatballs, tomato sauce 22
- CHICKEN PARMIGIANA breaded, mozzarella, homemade pasta sauce 28
- SEAFOOD RISOTTO\* assorted seafood, tomato based, carnaroli rice 28  
\*subject to availability

## DESSERT

- APPLE PIE served with ice cream 9
- TARTUFO Italian ice cream, chocolate raspberry 9
- SICILIAN CANNOLI ricotta stuffed 9

FOUR BROTHERS •  
**cucina**

TRULY AUTHENTIC ITALIAN



*We take great pride in ensuring our recipes are authentic and prepared to the highest standard therefore, alternations and/or modifications to the menu items may not be allowed.*