



No time to dine?
Now you can take home
the same quality & Value



Reservations
519-941-3101

Pick-up
519-941-5**2GO**

APPETIZERS

ESCARGOT ALLA PERNOD 6.95
Baked in a creamy pernod sauce

SIZZLING MUSHROOMS 6.95
Marinated button mushrooms with bermuda onions, feta and brandy

GRILLED CALAMARI 8.95
Served on a bed of spring mix with black olives, garden tomatoes

PATE AL BASIL 7.95
Chicken liver pate with fresh herbs and garnished with fruit and vegetables

BRUSHETTA ITALIAN STYLE 3.50
Marinated tomatoes baked on calabrese bread

GARLIC BREAD 2.50
With cheese 3.25

MUSSELS COCONUT CURRY 9.95
Fresh mussels prepared to perfection, served in a curry sauce with sweet coconut

GRILLED SHRIMP GORGONZOLA 11.95
Jumbo shrimp brushed with fresh basil, olive oil served over Gorgonzola brandy sauce

SALADS

SPRING MIXED GREENS 3.75
Tossed with a choice of our creamy garlic or vinegarette.

CAESAR AL BLUEBIRD 4.25
Crisp Romaine tossed with our dressing.

CHICKEN CAESAR 7.95
Crisp Romaine tossed with marinated grilled chicken

SPINACH ALLA BLUE CHEESE 5.95
Caramelized pecans, bermuda onions, apples and diced egg with poppy seed dressing

GREEK SALAD Large 5.95
Small 4.95
Tomatoes, black olives, feta, onions and cucumbers

JULIENNE SALAD 7.95
Chicken, ham, cheddar and egg

ORANGEVILLE'S WOOLWICH ROASTED GOAT CHEESE 7.95
Spring mix roasted garlic & peppers with raspberry vinegarette

SOUPS

CHEF'S CREATION Large 3.75
Made daily with you in mind

ITALIAN MINISTRONE 3.75
A tomato broth with hearty vegetables

SANDWICHES & FAV'S

GRILLED CHICKEN BREAST 6.95
Served on a bun with homemade mustard mayo, lettuce and tomato

CERTIFIED ANGUS STEAK 8.95
Served on Italian bun with sauteed mushrooms and onions

VEAL CUTLET 8.95
Served on Italian bun with peppers, onions, cheese and tomato sauce

SEAFOOD MELT 7.95
Crab meat mixture on calabrese bread with monterey jack cheese

VEGETABLE PLATE 7.95
Stir-fried vegetables and roasted mini potatoes

GOURMET PIZZA OF THE DAY 7.95

CREPES CORDON BLEU 8.95
Crepes stuffed with grilled chicken and ham and cheese

SMOKED SALMON PLATE 8.95
Onions, capers, cream cheese, mustard with Italian herbed bread

PASTA

SEAFOOD CANNELLONI 8.95
Fresh pasta stuffed with shrimp, crab and scallops with pinenuts, sun-dried tomatoes baked in a pink caper sauce

BAKED LASAGNA 9.95
Seven layered pasta with beef, veal and a trio of cheeses

PENNE GAMBERO 12.95
Grilled jumbo shrimp with garden tomatoes, bell peppers, & porcini mushrooms in a tomato basil sauce

CANNELLONI PORCINI 8.95
Stuffed with veal & wild mushrooms, baked in a cream brandy sauce with roasted red peppers

PASTA CON'T

PASTA SALAD	8.95
<i>Tri-coloured, fusilli, grilled chicken, crisp summer vegetables, tossed in our house dressing</i>	
PASQUALOTTI FUFFERELLI	10.95
<i>Ricotta filled pasta, served in a cream sauce with bacon, sun-dried tomatoes & bell peppers</i>	
FETTUCINE PRIMAVERA	9.95
<i>Pasta served with stir-fried vegetables, sun-dried tomatoes and grilled chicken in an extra virgin olive oil and garlic sauce</i>	
PASQUALOTTI CALIFORNIA ROASTED TRIO	10.95
<i>Pasta filled with roasted garlic, sun-dried tomatoes and ricotta cheese served in a light pink sauce with roasted sweet red peppers, bermuda onions and topped with roasted almonds</i>	
PENNE PALEIRMO & FETA	9.95
<i>Tube pasta with porcini mushrooms, cultivated and shitake mushrooms, smokey red peppers & spinach served with fresh basil tossed in garlic and olive oil, topped with feta cheese</i>	
FETTUCINE PESCE	16.95
<i>Grilled shrimps, scallops and calamari served on a bed of pasta with peppers, garden tomatoes & bermuda onions in a pink vodka sauce</i>	
LINGUINI AGLIO	9.95
<i>Trio of tomatoes, sun-dried, garden, plum and spinach, zucchini & artichoke hearts with scallions topped with Orangetown woolwich goat cheese</i>	
HOT PENNE SAUSAGE	9.95
<i>Tube pasta with spicy Italian sausage, bell peppers and bermuda onions served in your choice of sauce</i>	
BOWTIE PEPPERONI	9.95
<i>Bowtie pasta with grilled chicken, artichoke hearts, green onions and spinach in a smoky red pepper sauce</i>	
LINGUINE GRILLED SCALLOPS	17.95
<i>Thin noodle pasta with bermuda onions, fine diced zucchini, black olives, anchovies, with grilled jumbo scallops in garlic and olive oil</i>	
JURASSIC PARK SHRIMP	22.95
<i>Huge shrimp grilled and served over angel hair pasta, with bell peppers, shitake mushrooms, red onions and gorgonzola garlic olive oil sauce.</i>	

*All dishes served with fresh warm bread

ENTREES

GRILLED CHICKEN PICATTA	14.95
<i>Marinated chicken with a light white wine lemon sauce</i>	
6OZ BLACK ANGUS SIRLOIN	14.95
<i>Grilled to perfection served over a brandy demi glaze</i>	
SALMON TROUT	14.95
<i>A boneless trout served with lemon tarragon brandy sauce</i>	
8OZ GRILLED BREAST OF CHICKEN	14.95
<i>Marinated with fresh herbs, white wine and lemon</i>	
VITELLO (VEAL) FLORENTINE	16.95
<i>Medallions of veal in a cabernet reduction with shitake mushrooms, sun-dried tomatoes and spinach</i>	
VITELLA PARMIGIANO	16.95
<i>Veal cutlet baked in tomato and cheese</i>	
VITELLO MARSALA	16.95
<i>Medallions of veal with mushrooms and marsala wine cream demi glaze</i>	
VEAL & LOBSTER	19.95
<i>Medallions of veal in a smoky red pepper sauce with grilled baby lobster tail</i>	
POLLO PORCINI	16.95
<i>A breast of chicken served in a wild mushroom cream demi glaze</i>	
POLLO BLUEBIRD	16.95
<i>A breast of chicken served with scallops in a pink sauce</i>	
VEAL & SHRIMP	17.95
<i>Medallions of veal with grilled shrimp in a brandy rose sauce</i>	
12OZ. CERTIFIED ANGUS STRIPLOIN	23.95
<i>Grilled to perfection, served over brandy demi glaze</i>	
12OZ. CERTIFIED ANGUS SIRLOIN	23.95
<i>Grilled Chicago style, crisp on the outside medium rare on the inside</i>	
<i>*All entrees served with stir-fried vegetables, mini roasted potatoes and fresh warm bread.</i>	
<i>*Add grilled shrimp to any dish</i>	(Each) 1.95
<i>*Add grilled baby lobster tail to any dish</i>	(Each) 6.95

New Take Out Kitchen

We cater to all your needs!

- Small Groups
- Large Groups
- Business Meetings
- Birthday Parties
- Wedding Showers etc.
we will deliver

Just call:
Chef Rick

"Not just Another Cafe"