

antipasti

APPETIZERS

WE OFFER A NUMBER OF CLASSIC ITALIAN STARTERS TO GET YOUR APPETITE'S ATTENTION – EACH IN A GENEROUS PORTION THAT WILL LEAVE YOU SATISFIED, BUT EAGER TO TRY THE NEXT COURSE
THIS IS WHERE ITALIAN COOKING BEGINS

SOUP OF THE DAY	Our soup of the day is prepared from fresh ingredients, slow-simmered in small batches according to traditional Italian countryside cooking	6.95
BRUSCHETTA	Diced plum tomatoes and red onions tossed with fresh basil, garlic, and extra-virgin olive oil, topped with goat cheese served on toasted garlic crostini	8.95
MAGIC MUSHROOM	Portobello and oyster mushrooms sautéed in a roasted garlic cream sauce, served on toasted garlic crostini	8.95
CRAB CAKE	A single crab cake made with fresh crab meat served over coleslaw with jalapeno aioli dipping sauce	12.95
COCONUT SHRIMP	Coconut shrimp, lightly spiced and deep fried, served with a ginger plum dipping sauce	11.95
WHITE WINE MUSSELS	Fresh P.E.I. mussels in a light white wine and basil sauce	12.95
SPICY TOMATO MUSSELS	Fresh P.E.I. mussels in a spicy, zesty white wine tomato sauce	12.95
CURRY MUSSELS	Fresh P. E. I. mussels and julienne vegetables in a light curry cream sauce	12.95
FRIED CALAMARI	Lightly spiced and battered squid, served with a tangy jalapeno aioli dipping sauce	12.95

insalate

SALADS

ALL OF OUR SALADS ARE PREPARED WITH 100% ORGANIC GREENS AND DAILY FRESH VEGETABLES AS WELL AS HOMEMADE DRESSINGS AND VINAIGRETTES
ADD GRILLED CHICKEN OR GRILLED TIGER SHRIMP TO YOUR SALAD FOR 6.00
OR, ADD GRILLED SALMON OR GRILLED STEAK FOR 7.50

MISTA	Mixed baby greens tossed with fresh tomatoes, cucumber, bell peppers, and red onions served with a flavorful balsamic and extra-virgin olive oil dressing	8.95
CAESAR	Crisp romaine lettuce and chopped garlic crostini tossed in our homemade creamy garlic caesar dressing	10.95
GREEK	Crisp lettuce mixed with kalamata olives, english cucumber, bell peppers, red onions, tomatoes, and feta cheese in an oregano olive oil vinaigrette	10.95
CAPRESE	Plum roma tomatoes combined with marinated bocconcini cheese over mixed baby greens served with a lemon basil dressing	11.95
GRILLED VEGETABLE	Mixed grilled vegetables topped with baked goat cheese over organic greens served with a balsamic vinaigrette	12.95
GRILLED PEAR	Grilled pear wedges and fresh mandarin orange with roasted walnuts and brie cheese over baby spinach served with a light and tangy raspberry vinaigrette	11.95
TIGER SHRIMP	Tiger shrimp, marinated then grilled, with plum tomatoes, cucumber, and red onions over mixed baby greens served with a fresh herb and lemon dressing	12.95
GRILLED SALMON	Grilled salmon filet with mandarin orange, plum tomatoes and cucumber over mixed baby greens in a tart citrus dressing	14.95
VITELLO	Grilled striploin steak, roma tomatoes, Portobello mushrooms, roasted red peppers, asiago cheese, arugula with balsamic vinaigrette	14.95

panini

SANDWICHES

EACH OF OUR FRESH MADE SANDWICHES AND BURGERS ARE SERVED WITH MISTA SALAD, CAESAR SALAD OR FRENCH FRIES.

GRILLED VEGETABLE	Grilled eggplant, zucchini, red onions, peppers, fresh tomatoes, provolone cheese, and pesto mayonnaise	12.95
SANTA CLEOPATRA	Grilled chicken with roasted red peppers, lettuce, swiss cheese, and honey mustard mayonnaise	12.95
SMOKED SALMON	Smoked pacific salmon with capers, red onions, arugula, and cream cheese	13.95
BURGER	Half pound all beef burger with bacon and cheddar cheese on a Kaiser bun with tomatoes, pickles, onions, lettuce and mayonnaise	13.95
SALMON BURGER	Atlantic salmon filet on a Kaiser bun with tomatoes, pickles, onions, lettuce, and tartar sauce	14.95

pizza

PIZZA

EVERY ELEVEN-INCH, THIN CRUST PIZZA WE SERVE IS TRADITIONALLY MADE IN THE OLD ITALIAN STYLE – FROM THE HAND-KNEADED DOUGH TO THE SLICED-TO-ORDER TOPPINGS AND SLOW-SIMMERED SAUCES
REDISCOVER AUTHENTIC PIZZA

SAMBUCA	Artichoke hearts, black olives, sun-dried tomatoes, and bocconcini cheese topped with arugula and lemon vinaigrette	14.95
PEPPERONI	Pepperoni over tomato sauce topped with mozzarella cheese	13.95
POLLO BASILICO	Grilled chicken, sun-dried tomatoes, and mushrooms over basil pesto sauce topped with mozzarella cheese	15.95
SOLE	Italian sausage, sun-dried tomatoes, and roasted red peppers over tomato sauce topped with mozzarella cheese	14.95
SALUTE	Sun-dried tomatoes, mushrooms, spinach, and goat cheese over basil pesto sauce topped with mozzarella cheese	15.95
LA PEZZENDO	Grilled chicken, red peppers, and mushrooms over tomato sauce topped with mozzarella cheese	14.95
MEDITERRANEO	Kalamata olives, roasted red peppers, artichoke hearts, broccoli, and feta cheese over tomato sauce topped with mozzarella cheese	14.95
DIAVOLETTO	Italian sausage, pepperoni, hot peppers, red onions, and roasted red peppers over spicy tomato sauce topped with asiago cheese	14.95
SALMONI LEGGERO	Smoked salmon, red onions, arugula, fresh herbs, and fried capers topped with goat cheese	15.95
CARNIVORO	Grilled chicken, Italian sausage, pepperoni, bacon, red peppers, and red onions over tomato sauce topped with mozzarella cheese	15.95
PROVOLONE	Basil pesto, grilled chicken, grilled zucchini, red peppers and provolone cheese	15.95
SANTA CRUZ	Prosciutto, sun-dried tomatoes, roasted red peppers, and bocconcini cheese over tomato sauce topped with mozzarella cheese	14.95
NEVE	Gorgonzola, pears, caramelized onions, walnuts, arugula and extra virgin olive oil	14.95

pasta

PASTA

MADE TO ORDER USING FRESH INGREDIENTS IN SINGLE SERVINGS, ENSURING THE BEST BALANCE OF FLAVOURS
ADD GRILLED CHICKEN OR GRILLED TIGER SHRIMP TO YOUR PASTA FOR 6.00
OR, SWITCH TO WHOLE WHEAT OR GLUTEN-FREE FOR 2.00

ARABIATA	Penne tossed in spicy tomato sauce	14.95
BUONGUSTO	Linguine tossed with grilled chicken, snowpeas, sun-dried tomatoes, and roasted garlic in a parmesan olive oil sauce	15.95
CALABRIA	Penne tossed with hot italian sausage, red peppers, and roasted garlic in a spicy tomato sauce	15.95
CONGAMBARE	Linguine tossed with black tiger shrimp, roasted red peppers, and asparagus in a basil pesto cream sauce	16.95
ALLA VODKA	Penne tossed with smoked bacon and leeks in a vodka tomato cream sauce	15.95
FRUTTI DI MARE	Linguine tossed with black tiger shrimp, calamari, and spinach in a white wine tomato sauce	16.95
PRIMAVERA	Fusilli tossed with a mixture of fresh seasonal vegetables in a basil tomato sauce	15.95
PESCATORE	Linguine tossed with black tiger shrimp, calamari, mussels, and clams in a white wine tomato sauce	19.95
GORGONZOLA	Penne tossed with grilled chicken, roasted red peppers, and asparagus in a gorgonzola cream sauce	16.95
PICCANTE	Linguine tossed with black tiger shrimp, red onions, red peppers, and spinach in a spicy cajun olive oil sauce	16.95
TRE COLORE	Fusilli tossed with grilled chicken, roasted red peppers, and asparagus in a basil pesto cream sauce	15.95
TETTRAZINI	Linguine tossed with grilled chicken, bruschetta mix, broccoli, and mushrooms in a sweet basil cream sauce	16.95
PENNE PORCINI	Wild mushrooms and spinach in a porcini mushroom parmesan cream sauce	15.95
FUSILLI ROSÉ	Sliced grilled chicken breast, roasted red peppers, and spinach in a rosé sauce	15.95
PESTO	Penne tossed with grilled chicken, sun-dried tomatoes, and mushrooms in a basil pesto sauce	15.95
ASIAGO	Penne tossed with grilled chicken, sun-dried tomato, caramelized onions, spinach and asiago cream sauce	15.95

risotto

RISOTTO

RICE SAUTÉED IN BUTTER, COOKED AND STIRRED AS STOCK IS SLOWLY ADDED IN PORTIONS. AS EACH ADDITION OF STOCK IS ABSORBED, ANOTHER IS ADDED UNTIL THE RICE IS CREAMY AND TENDER. THEN VEGETABLES, HERBS, CHEESES AND WINE ARE ADDED.

WILD MUSHROOM	Marinated Arborio rice with porcini, oysters, portabella, button mushrooms, and asparagus in a porcini mushroom broth	19.95
GRILLED CHICKEN	Marinated Arborio rice with grilled chicken, red peppers, mushrooms, and spinach in a white wine tomato broth	19.95
TRUFFLE	Marinated Arborio rice with grilled chicken, Italian sausage, oyster mushroom, red peppers, and leeks in a white wine broth with truffle oil	19.95
SEAFOOD	Marinated Arborio rice with black tiger shrimp, calamari, baby clams, mussels and spinach in a white wine tomato broth	22.95
SEAFOOD SAUSAGE PAELLA	Jumbo black tiger shrimp, diced salmon, Italian sausage, mussels, and diced tomatoes tossed with spicy saffron flavoured rice.	20.95

entrate

ENTREES

OUR TRADITIONAL ENTREES ARE PREPARED WITH THE FINEST CUT MEAT, POULTRY, AND FISH, EACH SERVED WITH A SIDE OF FRESH SEASONAL STEAMED VEGETABLES

BLACK PEPPER SALMON	Atlantic salmon filet crusted with fine herbs and black pepper, seared and covered with a light citrus cream sauce served with rice pilaf	21.95
FREE RANGE CHICKEN	Free-range chicken supreme lightly crusted with fresh herbs and coated in a brandy mushroom cream sauce served with hint-of-garlic mashed potatoes	21.95
APPLE CHICKEN	Sautéed chicken, apple, and sun-dried tomatoes in a white wine dijon sauce served with herb roasted potato	20.95
STUFFED CHICKEN	Whole chicken breast stuffed with goat cheese and spinach, basted with a red wine demiglaze served with hint-of-garlic mashed potatoes	20.95
CHICKEN PARMIGIANA	Chicken breast cutlet simmered in rich tomato sauce and coated with melted parmesan cheese served with linguini in tomato sauce	18.95
VEAL PARMIGIANA	Veal cutlet simmered in rich tomato sauce and coated with melted parmesan cheese served with linguini in tomato sauce	18.95
LIVER	Pan seared provimi liver with shallot red wine sauce served with hint-of-garlic mashed potatoes	20.95
LAMB SHANK	Slowly simmer with herbs, red wine, and tomatoes served with hint-of-garlic mashed potatoes	19.95
T-BONE STEAK	T-bone steak covered in a red wine peppercorn sauce served with hint-of-garlic mashed potatoes	23.95
BLACK ANGUS STEAK	Black angus striploin steak grilled to your preference, and basted with a with a red wine demiglaze served with hint-of-garlic mashed potatoes	23.95
RACK OF LAMB	Half rack of lamb, oven-roasted and basted with roasted garlic and mint demiglaze served with hint-of-garlic mashed potatoes	20.95

-- DO YOU HAVE A SWEET TOOTH? ASK ABOUT OUR SELECTION OF HOMEMADE DESSERTS --

-- A FIXED-PRICE MENU IS AVAILABLE SEVEN DAYS A WEEK --

-- SAMBUCAS ALSO PROUDLY SERVES BREAKFAST AND LUNCH SEVEN DAYS A WEEK --

sambucas on church

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