

Island Fresh Dinner

Served from 5PM to Close

Appetizers

Bruschetta

Arugula, diced tomatoes, basil, extra virgin olive oil, served on grilled crostini bread. 10.99

Caprese Salad

Tomato, fresh fior di latte, basil, extra virgin olive oil, honey balsamic glaze and a sprinkle of oregano. 14.99

Giardiniera

Grilled vegetables, arugula, goat cheese and chick peas with a balsamic reduction glaze. 14.99

Calamari Fritti

Deep-fried calamari lightly dusted with flour, served with our in-house herb lime aioli. 15.99

Calamari alla Griglia

Marinated and grilled tender squid with extra virgin olive oil, garlic and lemon.. 15.99

Crispy Fried Breaded Chicken Wings

Always a favourite, served with a small side house salad. Your choice of hot, mild or sea salt & black pepper. 16.99

Casa Mia Nachos

Nachos with Island ground beef, chopped tomatoes, sliced jalapeños, sliced black olives, green onions, Canadian cheddar cheese blend, tri-coloured corn chips, side salsa and sour cream. 17.99

Add chicken 2.99 Add our own slow-roasted pulled pork 2.99

Arancini Siciliani

Two Italian Arborio rice balls filled with Bolognese sauce, peas, mozzarella, parmigiano, on a bed of marinara sauce. 13.99

Caesar Salad

Romaine lettuce, parmigiano cheese, Italian bread croutons with our very own creamy in-house-made Caesar dressing. Small 7.99 Large 14.99
Add Chicken or Bacon 3.99

Arugula Pear Salad

Cucumber, arugula, baby spinach, Gorgonzola cheese, pear, walnuts and lemon vinaigrette. 14.99

Grilled Beef Salad

Chimichurri tenderloin skewers with grilled red onion, cucumber, tomatoes and spring mix with our creamy house herb dressing. 15.99

Island Fresh Seafood

Grigliata di Pesce (Grilled Seafood)

Marinated and grilled shrimp, scallops, calamari, haddock and salmon, served with linguine and mussels. 33.99

Filetto di Salmone

Pan-seared salmon filet topped with Bernaise butter, served with seasonal vegetables and garlic mashed potato. 25.99

Linguine di Mare

Linguine pasta with scallops, shrimp, calamari and PEI mussels in a zesty garlic tomato sauce. 23.99

Fettuccine al Salmone

Fettuccine pasta with PEI smoked salmon, garlic with creamy tomato sauce. 23.99

Haddock alla Casa

Haddock loin sautéed in a lemon herb garlic sauce with wine and toasted capers, served with garlic mashed potato and roasted seasonal vegetables. 23.99

Fish & Chips

Hand-battered haddock with fries, house tartar sauce and lemon wedges. 1 pc. 15.99 2 pc. 16.99
3 pc. 17.99

Mediterranean Chowder

Tomato-based chowder with mussels, haddock, shrimp and scallops, served with freshly baked local focaccia. 16.99

Casa Mia Seafood Chowder

Creamy chowder made with Island potatoes, clams, haddock, shrimp, scallops, mussels and corn, served with local grilled focaccia bread. 14.99

Garlic Shrimp Linguine

Linguine, garlic, olive oil, shrimp, zucchini, chili oil and lemon zest. 19.99

Cozze alla Marinara

PEI mussels sautéed in a garlic and fresh tomato broth. 16.99

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Pasta & Mains

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Lasagna Emiliane

Classic bolognese sauce, béchamel. 18.99

Fettuccine Verdi

Fettuccine pasta with spinach, grilled chicken, pesto and goat cheese. 21.99

Spaghetti con Polpette

Spaghetti with beef and pork meatballs in a fresh basil sauce. 18.99

4 Cheeses Gnocchi

House-made PEI potato dumplings made in house with gorgonzola, parmesan, mozzarella, provolone cream sauce. 18.99

Linguine di Mare

Linguine pasta with scallops, shrimp, calamari and PEI mussels in a zesty garlic tomato sauce. 23.99

Filetto di Salmone

Pan-seared salmon filet topped with Bernaise butter, served with seasonal vegetables and garlic mashed potato. 25.99

Pollo Parmigiana

Breaded and baked chicken breast, tomato sauce topped with provolone and mozzarella cheese, served with spaghetti and tomato sauce. 18.99

Fettuccine al Salmone

Fettuccine pasta with PEI smoked salmon, garlic with creamy tomato sauce. 23.99

Grigliata di Pesce (Grilled Seafood)

Marinated and grilled shrimp, scallops, calamari, haddock and salmon, served with linguine and mussels. 33.99

NY Striploin

Chargrilled NY striploin, onions, mushrooms with red wine or brandy peppercorn mustard Gorgonzola cheese sauce. 29.99

Pork Loin

Pork loin sauteed with dried cranberries, port reduction. 27.99

Fajitas

Peppers, onions, shredded lettuce, cilantro, sour cream, salsa, cheddar, warm tortillas.

Grilled Chicken 17.99 Grilled Steak 18.99

Spaghetti Bolognese

Beef & pork meat with fresh tomato basil sauce. 17.99

Fettucine Alfredo

Made with butter, parmesan cheese & cream. 15.99

Penne Rosato

Rich Italian tomato & cream sauce. 15.99

Garlic Shrimp Linguine

Linguine, garlic, olive oil, shrimp, zucchini, chili oil and lemon zest. 19.99

Spaghetti Amatriciana

Fresh plum tomato, pancetta, red chili. onions. 17.99

Haddock alla Casa

Haddock loin sautéed in a lemon herb garlic sauce with wine and toasted capers, served with garlic mashed potato and roasted seasonal vegetables. 23.99

Fish & Chips

Hand-battered haddock with fries, house tartar sauce and lemon wedges. 1 pc. 15.99 2 pc. 16.99 3 pc. 17.99

Casa Mia Seafood Chowder

Creamy chowder made with Island potatoes, clams, haddock, shrimp, scallops, mussels and corn, served with local grilled focaccia bread. 14.99

Mediterranean Chowder

Tomato-based chowder with mussels, haddock, shrimp and scallops, served with freshly baked local focaccia. 16.99

Classic Casa Mia Italian Burger

Served on a brioche bun, spring mix, two 3-oz. patties, fresh tomato, in-house herb aioli, fresh red onion, in-house BBQ sauce, pickles, cheddar cheese, bacon and fries. 15.99

Rack BBQ Side Ribs

Grilled to perfection after being glazed with our very own BBQ sauce. Comes with side of fries or garlic mash and our famous black bean salad. Half Rack 21.99 Full Rack 26.99

Beef and Pulled Pork Burger

Lettuce, tomato, onion, mayo, pickles with two 3-oz. patties and our slow-roasted pulled pork made with our own in-house BBQ sauce and fries. 15.99