



(Waterloo Menus-Fall 2023.indd 1



APERITIVIO

BURRATA 18

Arugula, Roma tomatoes topped with balsamic reduction, garlic olive oil drizzle served with side bread

BRUSCHETTA 15

Roma tomatoes topped with goat cheese and balsamic reduction served on our side bread

INSALATA

BERRY & CANDIED PECAN SALAD S:9 L:15

Fresh spring mix, goat cheese, seasonal berries and candied pecans, white wine vinaigrette

CAESAR S:9 L:15

Romaine lettuce, house baked croutons, creamy Caesar dressing, Grana Padano, crispy speck

PANZANELLA S:9 L:15

Tomatoes, cucumbers, red onions fior di latte, house baked croutons, spinach, basil, white wine vinaigrette

ARUGULA S:10 L:16

Baby arugula, dried apricots, goat cheese, toasted almonds, white wine vinaigrette

ADD TO ANY DISH

Grana Padano 2

Roasted chicken breast 6.5 Italian sausage 5.5 Meatballs 6 Truffle oil 1.5

CHEESY GARLIC BREAD

Garlic infused oil, Italian herbs, mozzarella Small: 8 Large: 12

PASTA MADE FROM SCRATCH

POMODORO 17

Spaghetti, tomato sauce, garlic infused olive oil, fresh basil, Grana Padano. *Add meatballs:* 6

AMATRICIANA 21

Bucatini, smoked bacon, red onions, chili flakes, tomato sauce, fresh chives, Grana Padano

CARBONARA 21

Spaghetti, smoked bacon, green onions, cracked black pepper, egg, Grana Padano

AGLIO E OLIO 18

Trecce, sun-dried tomatoes, chili peppers, garlic, arugula tossed in chili oil and topped with goat cheese

VERDOLINI 19

Spaghetti, basil and arugula pesto, ricotta cream, truffle oil (nut free)

BEEF RAGU 22

Rigatoni, slow braised beef ragu, fresh chives, Grana Padano

ALLA VODKA 21

Rigatoni, Italian sausage, scallion, chili peppers, vodka rosé sauce, Grana Padano

FLORENTINE 19

Tagliatelle, spinach, cremini & portobella mushrooms, fresh garlic, Grana Padano, alfredo sauce

POLLO CALABRESE 21

Tagliatelle pasta with roasted chicken breast, roasted red peppers, basil, chili flakes, rosé sauce, Grana Padano

SOCIAL HOUR DRINK & FOOD SPECIALS: DAILY 3:00-5:00

ROMANA PIZZA

Small pizzas are only available during lunch hours (11:30-4).

MARGHERITA S:12 L:18

Tomato sauce, fior di latte, fresh basil, extra virgin olive oil

LA TOSCANA S:13 L:19

Spinach, portoballa mushrooms, sollegiatti tomatoes, basil and arugula pesto, mozzarella cheese, Grana Padano and truffle oil (Nut free)

SOPPRESSATA S:11.5 L:18

Spicy Soppressata, tomato sauce, mozzarella, fresh basil, topped with honey drizzle

LA SALSICCIA S:14 L:21

Italian sausage, tomato sauce, arugula, roasted red peppers, mozzarella

NY PEPPERONI S:13.5 L:20

Pepperoni, tomato sauce, mozzarella

LA HAWAIANA S:14 L:21

Capicollo, bacon, pineapple, mozzarella, tomato sauce, chili flakes

AFFUMICATO S:14 L:21

Smoked bacon, mozzarella, cremini mushrooms, scallion, tomato sauce

LA CALIFORNIANA S:14 L:21

Roasted chicken breast, red onion, cilantro, tex mex cheese, tomato bbg sauce

AMANTI DELLA CARNE S:15 L:22

Pepperoni, bacon, sausage, mozzarella, tomato sauce

FUNGI S:13 L:19

Mushroom medley, mozzarella, arugulamascarpone garlic crema, Granna padano and truffle oil

gluten free pizza crust and vegan cheese available for all pizzas add 2

CREATE YOUR OWN PIZZA

All Pizza's start with Levetto's own pizza crust, choice of sauce and mozzarella. 14

SAUCES Inc.

Tomato
Tomato bbq
Basil and arugula pesto

PREMIUM MEAT

Italian sausage 5.5 Roasted chicken breast 6.5

STANDARD MEAT 4

Bacon
Capicola ham
Pepperoni
Spicy soppressata
Proscuitto

gluten free pizza crust and vegan cheese available for all pizzas add 2

TOPPINGS 1.5 ea

Cherry tomatoes
Red onion
Scallions
Roasted red peppers
Soleggiati tomatoes
Cremini mushrooms
Portobella mushrooms
Spinach
Arugula

Pineapple Goat cheese Feta cheese

(a) @levettoRestoWaterloo for specials and contests

DESSERTS

PANNA COTTA 8.5

vanilla panna cotta, seasonal fruit toppings, candied pecans

CHEESE CAKE 10

Ask your server for the flavour of the month

TIRAMISU 10

Lady fingers dipped in coffee, layered with marscarpone cream and dusted with cocoa

FALL/WINTER 23/24