



DINNER MENU

Joe Badali's
RISTORANTE
ITALIANO & BAR



EXECUTIVE CHEF ~ NORMAN K. WONG

Soup (Zuppa)

ZUPPA DEL GIORNO 6
made fresh daily

ROASTED SWEET RED PEPPER AND ASIAGO CHEESE SOUP 6
a traditional classic

Appetizers (Antipasti)

BRUSCHETTA 10

delicious fresh toppings (choose two from list below) served with seasoned toasted crostinis:

CLASSIC - tomato basil WILD MUSHROOM - with fresh thyme

GRILLED AND ROASTED VEGETABLE SALSA – roasted red peppers, mixed mushrooms, green and yellow zucchini, eggplant

CALAMARI 9

house made, deep fried and served with Badali's spicy tomato sauce and lemon garlic aioli

MUSSELS DEL GIORNO 11

1 lb of fresh steamed P.E.I. mussels, today's recipe

GRILLED CALAMARI 9

finished with a roasted garlic rice wine vinegar glaze, served with a fresh Puttanesca salsa on top

RISOTTO AND MOZZARELLA FRITTERS 8

served with spicy tomato basil sauce and lemon garlic aioli for dipping

BADALI SAUSAGES 9

Joe's Italian sausages grilled and served with grainy pommery mustard on the side

PIZZA MARGHERITA 14

chopped plum tomato, bocconcini cheese, olive oil, fresh basil, and roasted garlic

GRILLED SHRIMP SKEWERS 12

6 skewered grilled shrimp with grilled lemon half

CHEESE, SPINACH AND ROASTED RED PEPPER DIP 13

a dip of fontina cheese, cream cheese, and sour cream with sautéed spinach and roasted red pepper.
served at room temperature with warm baked herbed Italian flat bread for dipping

BUTTERNUT SQUASH RAVIOLI 10

large fresh ravioli stuffed with sweet butternut squash filling served in a blush sauce with fresh baby spinach (*Available as an entrée if you wish*)

TIGER SHRIMP COCKTAIL 12

a no nonsense shrimp cocktail with 6 juicy jumbo gulf shrimp and our own cocktail sauce

QUATTRO FORMAGGIO GARLIC BREAD 9

fresh baked focaccia bread toasted with garlic butter and topped with asiago, fontina, mozzarella and romano cheeses.

MAMMA CUCINA 8 (PER PERSON) for four people to share

a three tiered presentation with *larger portions* of your choice of *three* of the following:
Risotto and Mozzarella Fritters, Quattro Formaggio Garlic Bread, Deep Fried Calamari,
Grilled Calamari, Bruschetta, Badali Sausages

Salads (Insalata)

Add a skewer of four grilled shrimp or a grilled chicken breast for \$6 extra

BADALI'S HOUSE SALAD 5 LARGE 10

choice of *fresh lemon herb vinaigrette* or *buttermilk pepper ranch* or *balsamic vinaigrette*

BADALI'S CAESAR SALAD 5 LARGE 10

with housemade roasted garlic dressing, lemon, toasted croutons

INSALATA DI POLLO 14

your choice of Badali or Caesar salad topped with sliced grilled chicken breast and roasted portobello mushrooms

GRILLED VEGETABLE AND ROASTED MUSHROOM SALAD 15

grilled eggplant, zucchini, mixed mushrooms, sweet peppers served warm with roma tomatoes and goat cheese over mixed California greens
with balsamic vinaigrette

GORGONZOLA STEAK SALAD 15

thinly sliced flat iron steak, crumbled gorgonzola, red onion and fresh California greens in a buttermilk pepper ranch dressing

Pizzas

CLASSIC NEW YORK 14

pepperoni, mushrooms, sweet peppers, onions, fresh tomato sauce, and mozzarella cheese

MARGHERITA 14

chopped plum tomato, bocconcini cheese, olive oil, onion, fresh basil, and roasted garlic

ITALIAN MEAT AND CHEESE 14

salami, capicollo and spicy Italian sausage with fresh tomato sauce and mozzarella cheese

GRILLED AND ROASTED VEGETABLE 15

caramelized onions, slow oven roasted tomatoes, roasted peppers, grilled portobello mushrooms, roasted garlic, sundried tomato,
kalamata olive tapenade, with goat cheese and fresh herbs

TUSCAN CHICKEN 14

grilled chicken breast, kalamata olives, red onions, spinach, roma tomato, with feta and mozzarella cheese

SMOKED CHICKEN, CHIPOTLE AND ASIAGO CHEESE 14

smoked grilled chicken breast, caramelized onions, mozzarella and asiago cheese, roasted chipotle pepper sauce

Pastas

LINGUINE FRUITTI DI MARE 19

black tiger shrimp, sea scallops, fresh mussels in a zesty tomato basil sauce

FETTUCCINE ALFREDO 12

classic egg fettuccine with romano cheese and black pepper
toss in slices of grilled chicken breast 6 | toss in sautéed tiger shrimp 6

BLACKENED CHICKEN AND BROCCOLI ALFREDO 17

fettuccine, blackened chicken breast and broccoli florets in an asiago cream sauce

SPAGHETTI AND MEATBALLS 14

spaghetti with housemade meatballs in a classic tomato basil sauce

PENNE POLLO ALL'OLIO 15

grilled chicken, sundried tomatoes, mushrooms, fresh herbs, garlic and white wine tossed with extra virgin olive oil

MEDITERRANEAN PASTA 17

grilled chicken breast, kalamata olives, sweet peppers, oregano, caramelized onions, plum tomatoes, crumbled feta and tri-coloured fusilli

FETTUCINE AL CURRY 12

fettuccine, root vegetables, Yukon gold potatoes in a Madras curry cream sauce
toss in slices of grilled chicken breast 6 | toss in sautéed tiger shrimp 6

LINGUINI CON SCAMPI 18

black tiger shrimp, arugula, sundried and plum tomatoes, red onions, grilled eggplant, broccoli with linguini tossed in extra virgin olive oil, garlic, and white wine

PENNE ARRABIATTA 12

penne pasta with fresh tomato basil sauce, chilies, and root vegetables.
toss in slices of grilled chicken breast 6 | toss in sautéed tiger shrimp 6 | toss in Badali Italian sausage 6

PAPPARDELLE JAMBALAYA 19

grilled chicken breast with black tiger shrimps, hot Italian sausage, sliced black olives, baby spinach, scallions, and pappardelle noodles in a spicy tomato basil sauce

LINGUINI POMODORO 12

linguini pasta tossed with fresh plum tomatoes, basil, spinach, caramelized onions, garlic, herbs, white wine and extra virgin olive oil
toss in slices of grilled chicken breast 6 | toss in sautéed tiger shrimp 6

POLLO A FUMICATA CON ASIAGO 17

whole wheat penne, smoked chicken breast with roasted sweet red pepper and broccoli in an asiago cream sauce

PENNE POLLO DI FORMAGGIO PECORA 17

whole wheat penne noodles with grilled chicken, button mushrooms, roasted red peppers, spinach and goat cheese in extra virgin olive oil, garlic, and white wine

PENNE BOLOGNESE 12

penne pasta tossed in a rich, house made, meat and tomato basil sauce

MARCO POLLO 17

black tiger shrimp and chicken breast in a ginger/soya/cilantro/chili infusion with julienne carrots, baby corn, celery and snow peas crowned with bean sprouts and green onions and served with chop sticks

CHEESE TORTELLONI 16

ricotta cheese and fresh herb stuffed tortelloni with a sundried tomato and pesto cream sauce baked in its own dish

STEAK DIOVOLO PASTA 19

grilled steak slices marinated in a Montreal spice rub, accompanied by portobello mushrooms and caramelized onions, with linguine in a port wine and beef jus reduction

House Specials (Piatta Della Casa)

All served with Joe's bread and your choice of Badali salad, Caesar salad or Soup

POLLO SALTIMBOCCA 24

chicken breast stuffed with prosciutto, marjoram, and fontina baked and served with our featured risotto and fresh garden vegetables

VITELLO ALLA PARMIGIANO 22

panfried breaded provimi veal baked with tomato sauce and topped with mozzarella cheese. Served with pasta and fresh garden vegetables
If you're hungry, why not add an extra portion of our veal for \$6

VEAL SCALLOPINE AL LIMONE 22

tender panfried veal cutlets in a light lemon sauce served with our featured risotto and fresh garden vegetables

BADALI SAUSAGES 19

Joe's Italian sausages grilled and served with a light mixed mushroom demi-glaze, our featured risotto, fresh garden vegetables, and a side of grainy pommery mustard

VEAL CHOP 28

10 oz. provimi veal chop with roasted garlic and fresh rosemary rub. served with Badali roasted potatoes and fresh garden vegetables

VITELLO MARSALA 24

provimi veal, panfried and finished with marsala wine and butter glaze. Served with pasta, portobello mushrooms and fresh garden vegetables

FRUITTI DI MARE DEL GIORNO

tonight's fresh seafood selection - market-priced

CENTRE CUT PORK CHOP 22

center cut grilled pork loin chop served with our featured risotto and fresh garden vegetables

POLLO ALLA PARMIGIANO 22

lightly breaded boneless chicken breast with fresh tomato basil sauce and topped with mozzarella cheese. Served with pasta and fresh vegetables
For the "Big Badali" appetite, an extra helping of chicken for \$6

BISTECCA CUCINA 26

10 oz. centre cut TOP SIRLOIN steak with choice of green peppercorn and shallot sauce or a mixed mushroom demi-glaze served with Badali roasted potatoes and fresh garden vegetables
Add a skewer of four grilled shrimp \$6

Joe's Heart Friendly ...

We're proud to have a "Heart Friendly Menu". Please ask your server and they will be pleased to bring one for you.

Just who is Joe Badali?

Joe is a first generation Italian immigrant from a small village in central Italy. His family owned and operated a country Italian piazza located at their family home. Although he loved helping with the piazza, Joe wanted to see more of his beloved country, so he took a year off and toured the piazzas of Italy, playing his accordian and serenading patrons for keep.

While visiting relatives in Toronto, Joe fell in love with our city (as well as his darling Cucina) and decided to relocate. He looked long and hard for the perfect venue in which to present his family heritage of fine food and country hospitality to his new home city; the restaurant had to reproduce the quality and heritage of the family business back home.

Joe Badali's Piazza on Front represents everything Joe is proud of: tradition, hospitality and family.

Joe entrusts his guests to members of his extended family, so you will find only the Badali family working at Joe's restaurant ... maintaining the tradition.

Finding Joe here is not quite so easy, as he is constantly searching for new and exciting wines and food products. But ask ... and if you are lucky he may be here and would certainly be honoured to meet you.



Joe insists on only the finest & freshest ingredients, with impeccable service, and does not want anyone to leave without being completely satisfied. Suggestions or concerns about anything we do would be greatly appreciated.

Just ask to see one of Joe's managers ... or Joe, himself.

*Mike O'Connor, Vice President
(Joe's 3rd cousin on his mother's side and head pizza guy)
can be reached at (416) 977-3064 or mike@joebadalis.com*

Grazie!

Badali's is available for parties! Groups from 9 to 900.

Call: (416) 977-3064

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Downstairs, visit the ...



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