

EXECUTIVE CHEF ~ NORMAN K. WONG

Soup (Zuppa)

ZUPPA DEL GIORNO 6 made fresh daily • **MIXED MUSHROOM CHOWDER 6**

Appetizers (Antipasti) Great for sharing!

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 11

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

MUSSELS DEL GIORNO 12

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

GRILLED CALAMARI 11

finished with a roasted garlic rice wine vinegar glaze, topped with a fresh Puttanesca salsa

RISOTTO & 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 apricot chutney

MEATBALLS 8

4 of our house made veal ricotta meatballs with tomato basil sauce

CRAB CAKES 15

three baked crab shells stuffed with lump crab cake, melted cheeses, house made tartar sauce

ATLANTIC SALMON CARPACCIO 13

field greens, red onions, capers, wasabi sauce

CHEESE, SPINACH & ROASTED RED PEPPER DIP 13

a fontina and cream cheese dip with sour cream, sautéed spinach and roasted red pepper, room temperature with warm house made herbed pizza dough

BUTTERNUT SQUASH RAVIOLI 12

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

TURKEY MEATBALLS 8

three ground turkey and ricotta meatballs with tomato chipotle fondue and horseradish

QUATTRO FORMAGGIO GARLIC BREAD 11

fresh baked ciabatta 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 any of: Grilled Boneless Chicken Breast or Sea Scallops or Atlantic Salmon or Sautéed Tiger Shrimp or Flat Iron Steak - 6 extra

BADALI'S HOUSE SALAD 5 LARGE 11

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

BADALI'S CAESAR SALAD 5 LARGE 11

with housemade roasted garlic dressing, lemon, toasted croutons

BLUE CHEESE & STEAK SALAD 15

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

NIAGARA SALAD 15

sliced grilled chicken breast or sautéed shrimp, baby spinach, sundried cranberries, seasonal berries, candied pecans with raspberry vinaigrette

GRILLED VEGETABLE & ROASTED MUSHROOM SALAD 15

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

INSALATA DI POLLO 14

seasonal greens or Caesar salad topped with sliced grilled chicken breast and roasted portobello mushrooms

Pizzas

Great for sharing as an appetizer. House made dough using imported Italian "00" flour. Served with spicy olio peperoncino.

SICILIAN 16

pepperoni, house made meat balls, banana peppers, spicy Italian sausage, tomato sauce, mozzarella and provolone cheese

MARGHERITA 16

san marzano tomatoes, bocconcini, E.V.O.O., fresh basil

CLASSIC NEW YORK 16

pepperoni, mushrooms, sweet peppers, onions, tomato sauce, mozzarella

BACON, CHEDDAR CHEESEBURGER PIZZA 16

ground beef sirloin, tomato sauce, double smoked bacon, cheddar cheese, lettuce, and tomatoes

GRILLED & ROASTED VEGETABLE 16

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

SMOKED CHICKEN, CHIPOTLE & ASIAGO CHEESE 16

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

PROSCUITTO & ARUGULA 16

Niagara proscuitto, san marzano tomatoes, fresh arugula, shaved pecorino romano cheese

Pastas

FETTUCCINE ALFREDO 14

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

SPAGHETTI & MEATBALLS 15

spaghetti with housemade veal and ricotta meatballs in a classic tomato basil sauce

PENNE POLLO ALL'OLIO 16

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

MEDITERRANEAN PASTA 18

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

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

LINGUINI FRUITTI DI MARE 21

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

PENNE ARRABIATTA 14

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 20

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

MADRAS CURRY-CREAM GNOCCHI 18

pan seared chicken breast, roasted red peppers, julienne carrot, crimini mushrooms, in a madras curry cream sauce

GLUTEN FREE PESTO SCALLOPS ALL'OLIO 18

rice corn penne, San Marzano tomatoes, fresh pesto, sea scallops, E.V.O.O., garlic, white wine

LINGUINI POMODORO 14

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 18

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

PENNE POLLO DI FORMAGGIO PECORA 18

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

LOBSTER PRIMAVERA 21

linguini pasta tossed with Atlantic lobster, carrots, snow peas, and broccoli in a parmesan cream sauce

PENNE BOLOGNESE 15

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

PAPPARDELLE & TURKEY MEATBALLS 16

turkey ricotta meatballs, tomato basil sauce, romano cheese

BAKED LOBSTER PENNE & CHEESE 21

penne pasta, with Atlantic lobster and cauliflower, baked with romano, mozzarella, and aged cheddar cheese

CHEESE TORTELLONI 17

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

STEAK DIOVOLO PASTA 20

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

House Specials (Piatta Della Casa)

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

VITELLO ALLA PARMIGIANO 25

provimi veal breaded and 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

BADALI SAUSAGES 20

Joe's Italian sausages grilled and served with a light mixed mushroom demi-glace, tonight's risotto, fresh garden vegetables, and apricot chutney

VEAL CHOP 29

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

GRILLED U.S. GULF SWORDFISH 23

puttanesca salsa, featured risotto, fresh garden vegetables, grilled lemon

BISTECCA TOP SIRLOIN 29

USDA Choice 10 oz. top sirloin with demi glace, oven roasted potatoes and fresh garden vegetables
Add sautéed tiger shrimp \$6

POLLO TOSCANO 25

oven baked chicken breast, sautéed baby spinach, Niagara prosciutto, melted fontina cheese with featured risotto and fresh garden vegetables

POLLO ALLA PARMIGIANO 24

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

BISTECCA CUCINA 22

grilled marinated AAA flank steak, thinly sliced, teriyaki marinade, sautéed spanish onions, oven roasted potato, fresh garden vegetables
Add sautéed tiger shrimp \$6