

House Specials (Piatta Della Casa)

All served with your choice of Badali salad, Caesar salad or Soup

POLLO SALTIMBOCCA | 23

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

BADALI SAUSAGES | 18

Joe's Italian sausages grilled and served with sautéed sweet peppers and sautéed mushrooms, Badali's roasted potatoes, fresh vegetables, and a side of grainy pommery mustard

VITELLO ALLA PARMIGIANO | 21

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 | 21

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

VEAL CHOP | 27

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

VITELLO MARSALA | 23

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 | 25

tonight's fresh seafood selection - market-priced

FILETTO DI MAIALE | 22

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

POLLO ALLA PARMIGIANO | 21

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 | 25

10 oz. USDA CHOICE centre cut TOP SIRLOIN steak with choice of green peppercorn and shallot sauce or a mixed mushroom demi-glace served with Badali roasted potatoes and fresh garden vegetables

Add two skewers of grilled tiger shrimp \$6

Desserts

BADALI'S FAMOUS TIRA MISU | 6

Our housemade version of this classic Italian dessert is prepared with fresh marscapone cheese and lady fingers generously soaked in Kahula, amaretto and the finest espresso beans, a must for the uninitiated and a comfort to the savvy

IN ADDITION

In addition we have a ever changing selection of fresh dessert. Please ask your server or telephone operator about our current selection

Beverages

San Pellegrino 500 ml | 4

Still Water 500 ml | 4

San Pellegrino Aranciata 330 ml | 3

San Pellegrino Limonata 330 ml | 3

Coke, Diet Coke, Sprite 330 ml | 2

Bottled Water 500 ml | 2



Carry-out Menu



EXECUTIVE CHEF ~ NORMAN K. WONG

Soup (Zuppa)

ZUPPA DEL GIORNO | 5

made fresh daily

ROASTED SWEET RED PEPPER AND ASIAGO CHEESE | 5

a Joe Badali signature soup

Appetizers (Antipasti)

BRUSCHETTA | 8

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

MUSSELS DEL GIORNO | 10

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

CHEESE, SPINACH AND ROASTED RED PEPPER DIP | 11

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

RISOTTO AND MOZZARELLA FRITTERS | 8

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

TIGER SHRIMP COCKTAIL | 11

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

QUATTRO FORMAGGIO GARLIC BREAD | 8

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

BADALI'S APPETIZER HOUSE OR CAESAR SALAD | 5

house salad: mixed California greens with choice of *fresh lemon herb*
vinaigrette or *butter milk pepper ranch* or *balsamic vinaigrette*

caesar salad: crisp romaine, *house made roasted garlic* dressing,
lemon and toasted croutons

Salads (Insalata)

Add two skewers of three grilled shrimp to any salad for just \$6 extra

INSALATA DI POLLO | 13

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

GORGONZOLA STEAK SALAD | 13

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

**GRILLED VEGETABLE AND ROASTED
MUSHROOM SALAD | 14**

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

Sandwiches (Panini)

all the Badali sandwiches include your choice of: Soup, Badali salad
or Caesar salad

**BADALI'S STONE BAKED VEAL OR
CHICKEN PARMIGIANA FLAT BREAD PANINO | 12**

your choice of breaded veal or chicken baked with tomato basil sauce and
mozzarella cheese on a baked herb flatbread

*Add roasted red sweet peppers or caramelized onions or sauteed button
mushrooms for just .75 each*

**BADALI'S FAMOUS GRILLED AND
ROASTED VEGETABLE WRAP | 12**

a warm serving of grilled eggplant, grilled zucchini, roasted red sweet
peppers, grilled portobellos, with smoked mozzarella, house ripened roma
tomatoes, mayonnaise, red leaf lettuce all in a fresh tortilla wrap

Pizza

TUSCAN CHICKEN | 13

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

MARGHERITA | 11

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

CLASSIC NEW YORK | 12

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

ITALIAN MEAT AND CHEESE | 12

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

GRILLED AND ROASTED VEGETABLE | 13

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

SMOKED CHICKEN, CHIPOTLE AND ASIAGO CHEESE | 13

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

Pasta

LINGUINI FRUITTI DI MARE | 19

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

FETTUCINE ALFREDO | 12

classic egg fettuccine with romano cheese and black pepper
toss in slices of grilled chicken breast 5 | 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 MEAT BALLS | 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 | 16

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 5 | toss in sautéed tiger shrimp 6

TODAY'S FRESH STUFFED PASTA | 17

a fresh stuffed pasta feature for you to try

LINGUINI CON SCAMPI | 17

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

PAPPARDELLE JAMBALAYA | 18

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 5 | toss in sautéed tiger shrimp 6

POLLO A FUMICATA CON ASIAGO | 16

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

PENNE POLLO DI FROMAGE PECORA | 16

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

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

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