

METTAWAS STATION

MEAL DEALS

WEDNESDAY – SATURDAY 12PM - 8PM
519 -733 -2459

FAMILY PASTA NIGHT

Arancini, Caesar Salad,
Spaghetti and Meatballs, Tiramisu
(Minimum 2 people)

\$24 per person

LASAGNA DINNER

Just like Nonna's !!!

Layers of pasta noodles, mozzarella and
parmigiana cheeses and Bolognese sauce
9 x 12 pan plus a baguette of garlic bread
\$55

Make it deluxe add:

Caesar Salad \$18

Garden Salad \$15

Tiramisu \$4 per piece

Molten Chocolate Smokestack \$7 each

PIZZARIA NIGHT

Available only Thursday
Pizza pie bundles include:

THE MED SPREAD

Hummus, tabouleh and lebnah with olive
tapanade, served with warm pita chips

GARDEN SALAD

With house dressing

YOUR CHOICE OF:

Weekly Pizza Pie Feature

Greek Pie

Sporcaccione Pie

Grilled Vegetable Pie

Quattro Stagione Pie

Simple Pie

ONE PIE BUNDLE \$38

TWO PIE BUNDLE \$58

BEER AND WINE

\$20

Pinot Grigio
Sauvignon Blanc
Cabernet Franc
Cabernet Sauvignon
Shiraz

\$25

Merlot
Chardonnay
Rosé
Riesling

BANDED GOOSE BREWING

\$9.25

One of These Days American IPA
Larry Wiggy Lager

IMPORTED WINES – PLEASE ASK FOR AVAILABILITY



Available with any purchase

Red Wine Vinaigrette
Raspberry Vinaigrette
Vanilla Balsamic Vinaigrette
Mediterranean Hot Peppers
Mediterranean Sweet Peppers
Tomato Basil Sauce
Barbeque Sauce
Fig & Walnut Bread Dip
Rose Wine Jelly
Chardonnay Habanero Wine Jelly
Cranberry Cabernet Wine Jelly

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TAKEOUT MENU

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STARTERS

TODAY'S SOUP 5

Chef's choice . Ask for today's selection

MEDITERRANEAN BRUSCHETTA 13

A classic featuring feta cheese, roasted red peppers and kalamata olives

SICILIAN ARANCINI 13

Sicilian style risotto balls, served with our homemade meat sauce

THE MED SPREAD 18

Hummus, tabouleh and lebnah with olive tapanade, served with warm pita chips

ANTIPASTO PLATTER 20

Proscuitto, Genoa salami, tomato and feta cheese, kalamata olives, roasted red pepper and artichokes

SIGNATURE GREENS

SPINACH GORGONZOLA SALAD 16

Baby spinach, blue cheese crumble, sliced apples, candied pecans, and dried cranberries with vanilla balsamic vinaigrette dressing

MEDITERRANEAN SALAD 16

Romaine lettuce, tomatoes, kalamata olives, artichokes, cucumbers, roasted red peppers, red onions, pepperoncini, feta cheese and red wine vinaigrette dressing

CAESAR SALAD 14

Fresh romaine lettuce, crispy bacon, parmesan, croutons and creamy caesar dressing

GARDEN SALAD 11

Fresh baby greens, tomatoe, cucumber and red onion with your choice of dressing: Red Wine Vinaigrette, Raspberry Vinaigrette, Ranch, Blue Cheese or Tandoori Masala Vinaigrette

PIZZA PIES

GREEK PIE 18

Spinach, feta cheese, artichokes and roasted red peppers

SPORCACCIONE PIE 18

The Dirty pig! A meat lovers dream. Mortadella, Genoa salami, capicolo and pancetta

GRILLED VEGETABLE PIE 18

Zucchini, peppers, eggplant, goat cheese, arugula, balsamic reduction

QUATTRO STAGIONE 17

Four seasons pizza featuring ripe olives, artichokes, capicolo and mushrooms

SIMPLE PIE 15

As basic as it gets. Genoa and mozzarella

GLUTEN FREE CRUST \$3
STANDARD PIZZA CRUST IS VEGAN

SANDWICHES

FALAFEL BUDDAH WRAP 15

Hummus, tabouli, pickled beets, cucumber, spinach, falafel and turmeric tahini dressing wrapped in Naan bread

CRISPY CHICKEN CLUB 14

Crispy chicken strips, apple wood smoked bacon, lettuce, tomato, cheddar cheese and mayo on grilled Naan bread

TRAIN WRECK 14

Breaded veal cutlets, tomato sauce and provolone cheese topped with sautéed peppers, mushrooms and onions on cibatta

GRILLED CHICKEN PITA 14

Grilled chicken, feta cheese, olives, lettuce, onions, and tzatziki sauce on grilled Naan bread

STATION SIDES

SIGNATURE GREENS 7

SOUP OF THE DAY 5

GARDEN SALAD 4

CAESAR SALAD 6

YUKON GOLD FRIES 5

GRILLED CHICKEN BREAST 7

SHRIMP SKEWER 14

STEAK STRIPS 11

FALAFEL 6

MEATBALL 3

KIDS MENU

PITA PIZZA 7

Mozzarella and Genoa Salami

PASTA 8

Spaghetti or Penne with your choice of tomato basil sauce, meat sauce or blush sauce

CHICKEN FINGER & FRIES 10

PASTAS

SPAGHETTI AND MEATBALLS 19

Sebastian's favourite! Spaghetti with bolognese sauce served with meatballs

FETTUCCINE EGGPLANT PARMIGIANA 18

Fettuccini noodles with strips of sautéed eggplant, tossed in a creamy Alfredo sauce topped with marinara

PENNE ATHENA 18

Penne noodles combined with artichokes, roasted red peppers, black olives, tomatoes and feta cheese in a white wine sauce

TORTELLINI CARBONARA 21

Cheese filled tortellini in a cream sauce with pancetta and parmesan

SMOKED MOZZARELLA RAVIOLI 22

Ravioli filled with smoked mozzarella, baked in a rich cheesy cream sauce

LINGUINI PESCATORE 23

Jumbo shrimps, scallops, clams and mussels in a light tomato basil sauce

RIGATONI ARRABBIATA 19

Angry pasta! Italian sausage, sautéed peppers and onions tossed in a spicy tomato sauce

GNOCCHI ARIA 19

Handmade potato dumplings smothered in our own rich bolognese sauce

SUBSTITUTE GLUTEN FREE NOODLES ON SELECT PASTA ENTREES \$3

MAIN ENTREES

ROASTED RACK OF LAMB 37

Marinated and grilled to perfection with garlic, olive oil and rosemary

NEW YORK STRIP STEAK 8OZ 29

45 day aged in house

AAA Angus reserve striploin

10OZ 33
Hand cut and char-grilled topped with sautéed button mushrooms

FILET MIGNON 35

8 oz bacon wrapped AAA beef tenderloin served with peppercorn sauce

BABY BACK RIBS 29

Slow roasted and delicately basted in our own tangy barbecue sauce

GRILLED TUSCAN CHICKEN BREAST 28

Topped with tomatoes, roasted red peppers, olives, artichokes and feta cheese

CHICKEN PARMIGIANA 28

Breaded chicken breast topped with tomato basil sauce, mozzarella and parmesan cheese

VEAL MARSALA 27

Sautéed veal scallopini in a mushroom and marsala wine reduction

LAKE ERIE PICKEREL 27

Fresh fillets of perch and pickerel broiled or pan fried

BALSAMIC AND MAPLE GLAZED SALMON 29

On spinach quinoa risotto and vegetable of the day

TASTY ADD-ONS

Garlic Broiled Shrimp Skewer 14

Make it Steak Oscar 13

Grilled Portobello Mushrooms 4

Sautéed Peppers and Onions 3

DESSERT

CHEESECAKE OF THE MONTH 9

May – Vanilla Bean White Chocolate & Pistachio

TIRAMISU 8

MOLTEN CHOCOLATE SMOKESTACK 7

BEVERAGE

COCA-COLA PRODUCTS 2.50

Coke, Diet Coke, Sprite, Gingerale

BANDED GOOSE BREWING

CROWLER 9.25

Larry Wiggy Lager, One of these Days American IPA

WINE \$20/BOTTLE

Pelee Island Pinot Grigio

Sprucewood Shores Cabernet Sauvignon

Oxley Estate Weather Rock Cabernet Franc

TO PLACE AN ORDER PLEASE CALL 519-733-2459

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