Di Mario’S Trattoria Menu

Address : **1455 Lakeshore Rd., Burlington, ON L7S 2J1, Canada**

Phone : **+1 905-333-8889**

Opening times : **11:30 AM - 09:30 PM**

FOR THE TABLE

POLENTA FRIES	**CA$13.00**
ARANCINI	**CA$15.00**
CHARCUTERIE BOARD	**CA$42.00**
BURRATA	**CA$24.00**
MEATBALLS	**CA$15.00**

STARTERS

ARUGULA & ENDIVE SALAD	**CA$18.00**
CAESAR SALAD	**CA$18.00**
BEET ROOTS	**CA$17.00**
SQUASH SALAD	**CA$17.00**
CALAMARI & SHISHITO PEPPER FRITO	**CA$22.00**

PASTAS

DI MARIO’S LASAGNA	**CA$31.00**
RICOTTA GNOCCHI	**CA$28.00**
LINGUINE FRUTTI DI MARE	**CA$34.00**
SPICY RIGATONI	**CA$26.00**
AGNOLOTTI	**CA$28.00**

MAINS

CHICKEN PICCATA	**CA$34.00**
BRAISED BEEF SHORT RIBS	

	CA$45.00
DRY AGED STRIPLOIN STEAK	CA$48.00
BONE-IN VEAL MARSALA	CA$51.00
VEAL PARMIGIANO	CA$58.00

SIDES

ROASTED BRUSSEL SPROUTS	CA$12.00
GRILLED CUCUMBER	CA$14.00
BROCCOLINI	CA$15.00

DESSERTS

RICOTTA CHEESE CAKE	CA$17.00
TIRAMISU	CA$14.00
ORANGE	CA$19.00
STICKY TOFFEE PUDDING	CA$15.00
CANNOLI	CA$8.00

Tucked along Burlington's scenic Lakeshore Road, Di Mario's Trattoria offers a dining experience that feels like a warm Italian hug - and its menu is truly the heart of it all. The **Di Mario's Trattoria Menu** perfectly blends rustic Italian traditions with refined presentation, creating a feast that feels both authentic and indulgent. From the first bite to the last, every dish seems designed to tell a story of Italian comfort and culinary craftsmanship.

Starting "For the Table," Di Mario's invites you to share, laugh, and dip into simple pleasures like **Polenta Fries**, golden and crisp on the outside with that soft, creamy core that melts beautifully alongside a zesty aioli. The **Arancini**, deep-fried risotto balls stuffed with rich cheese, are a must-try - crispy perfection giving way to gooey, savory goodness. If you're dining with friends, the **Charcuterie Board** is a centerpiece worth lingering over, offering cured meats, cheeses, and house-made accompaniments that pair delightfully with a glass of Italian red. The **Burrata** is another highlight: a cloud of creamy mozzarella, drizzled with olive oil and served with ripe tomatoes, balancing freshness with decadence.

Before the main course, the **Starters** section shines with salads and small bites that celebrate freshness and flavor. The **Arugula & Endive Salad** is light and peppery, with shaved Parmesan and a vinaigrette that sings. For something classic, the **Caesar Salad** stays true to form - crisp romaine, bold dressing, and a dusting of aged cheese that ties everything together. The **Beet Roots Squash Salad** is earthy and slightly sweet, a beautiful burst of color on the table. Seafood lovers will be drawn to the **Calamari & Shishito Pepper Frito**, where tender calamari meets a gentle kick from the peppers - a satisfying crunch followed by a soft, savory bite that keeps you coming back for more.

The **Pasta** dishes are the soul of the **Di Mario's Trattoria Menu**, each one prepared with a respect for tradition and a love for texture. The **Di Mario's Lasagna** layers rich Bolognese sauce, creamy béchamel,

and pasta sheets into a comforting masterpiece. The **Ricotta Gnocchi** is pillow-soft, a dreamy combination that almost melts in your mouth. For those craving the taste of the sea, the **Linguine Frutti di Mare** delivers - a medley of shrimp, mussels, and clams tossed in a light tomato sauce that carries a hint of the ocean. If you prefer a little heat, the **Spicy Rigatoni** offers just enough fire to elevate the creamy tomato sauce, while the **Agnolotti**, filled with delicate ricotta and spinach, is pure elegance on a plate.

When it comes to **Mains**, Di Mario's showcases its culinary finesse. The **Chicken Piccata** is a classic - tender chicken cutlets bathed in a lemon-caper sauce that's bright and buttery. The **Braised Beef Short Ribs** fall apart at the touch of a fork, rich and deeply flavorful, paired perfectly with mashed potatoes or roasted vegetables. Meat lovers will revel in the **Dry Aged Striploin Steak**, cooked to perfection and full of robust, smoky flavor. The **Bone-In Veal Marsala** and **Veal Parmigiano** bring an old-world touch, both hearty, comforting, and perfectly balanced with their sauces.

No Italian experience is complete without sides, and here, simplicity reigns supreme. The **Roasted Brussel Sprouts** have that irresistible char, **Grilled Cucumber** adds a fresh twist, and the **Broccolini** is crisp yet tender, rounding out any meal beautifully.

At **Di Mario's Trattoria**, every plate feels personal, prepared with care and rooted in Italian heritage. The menu isn't just a list of dishes - it's an invitation to slow down, savor, and share. Whether you're there for a romantic dinner or a family celebration, the **Di Mario's Trattoria Menu** captures the essence of Italy with warmth, authenticity, and a dash of Burlington charm.