

## Bruschetta

Vine Ripened Tomatoes, Basil, Olive Oil	4
Sicilian Olives roasted peppers, burrata	5
Chick Pea, Sun-dried Tomato, Roasted Garlic	4
Bruschetta Sampler	11


## Insalata

Caprese Salad	13
buffalo mozzarella, roasted amorosa tomatoes, basil	
Spinach Salad	10
marinated radicchio, shaved parmesan crispy onion rings, fig balsamic	
Organic Beets	10
baby arugula, ash goat's cheese, shallot vinaigrette	
Panzanella Salad	10
tuscan bread, heirloom tomatoes, grapes arugula, burrata cheese, chianti vinaigrette	

## Pizze

Roasted Squash	15
double smoked bacon, taleggio, pistachios	
Prosciutto di Parma	15
arugula, tomato sauce, burrata cheese	
Carpaccio - Shaved Beef Tenderloin	15
asiago, pesto, baby arugula	
Quattro Formaggio "Bianco"	14
caciocavallo, fontina, asiago, buffalo mozzarella	
Lamb Sausage, Peppered Goat Cheese	14
wild mushrooms, free range egg	
Pepperoni	14
oven dried tomatoes, mozzarella, oregano	

## Antipasto

Beef Carpaccio with soft gorgonzola polenta, asiago cheese	13
 Crispy Fried Calamari with spicy sicilian tomato sauce	11
Bone Marrow with Beef Tenderloin Tartare, garlic crostini	16
 Honey Mussels fennel sausage, lemon, pinot grigio	16
Ahi Tuna Carpaccio tuna arancini, preserved lemon and chile vinaigrette	14

## Antipasto Platters The Art of Sharing

Antipasto Misto tuna arancini, spicy kobe meatballs, baby lobster tails, king crab salad truffle and fontina ravioli frito, fried brussel sprouts, beef carpaccio, grilled octopus salad	19 per person - minimum of 2
Antipasto Rustico prosciutto, bresaola, calabrese salami, mortadella capicola, marinated olives	12 per person - minimum of 2

## Pasta

Spaghetti with Spicy Kobe Meatballs	23
truffle cream sauce, tomato garlic confit, herb ricotta	
Rigatoni Pomodoro	13
tomatoes, garlic, fresh basil	
Linguine Carbonara	14
pancetta, scallions, free range egg, parmesan	
Pappardelle with Lamb Sausage	16
cabbage, potatoes, peperoncino, olive oil	
Linguini with Jumbo Prawns	22
oregano, capers, roasted tomato aglio olio	
Penne Arrabbiata	16
crispy pancetta, peperoncino, basil, tomatoes, burrata cheese	
Hand-rolled Gnocchi	16
roasted tomato and basil cream	
Veal Rigatoni	16
veal cheeks, spinach, roasted garlic	
Mushroom Tagliatelle	16
wild mushrooms, asparagus, chives	
Chicken Garganelli	16
sundried tomatoes, peas, roasted chicken broth	
Risotto of the day	MP
Feature Ravioli	MP

## Pasta Platter The Art of Sharing

spaghetti and spicy meatballs with truffle cream, braised veal cannelloni with wild mushroom cream pappardelle with lamb sausage, cabbage and potatoes, rigatoni pomodoro	18 per person - minimum of 2
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## Sides

Soft Polenta Bolognese	8
Pan-fried Brussel Sprouts capers and lemon	5
Braised Greens white wine, peperoncino	5
Asparagus with Pecorino Zabaglione	6
Sicilian Olives with citrus and peperoncino	7



## Carne alla Griglia

10oz AAA '40 Day Dry Aged' Strip Loin	34
6oz AAA Tenderloin	30
9oz AAA Tenderloin	39
16oz AAA Bone-in Ribeye	39
Feature Chop MP	
Chicken Saltimbocca	22
prosciutto, ricotta, panzanella salad	
Veal Scaloppini with Bresaola	23
fontina cheese, shaved truffles	
'Classic Veal Scaloppini'	21
your choice piccata, milanese, saltimbocca	

## Meat Platter The Art of Sharing

grilled ribeye, veal piccata, chicken parmigiana fried brussel sprouts, soft polenta bolognese	31 per person - minimum of 2
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## Pesce

 Wild Salmon	27
celery root puree, sautéed spinach, prawn salad	
 Forno Roasted Trout	28
arugula and tomato salad	
Smoked Sablefish	28
italian bean ragout, double smoked bacon, free range egg	

## Fish Platter The Art of Sharing

crab stuffed jumbo prawns wrapped in pancetta seared wild salmon, seared scallops italian bean ragout, lobster aglio olio	29 per person - minimum of 2
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## Mixed Platter The Art of Sharing

veal milanese, linguini carbonara, forno roasted trout, crab stuffed jumbo prawns wrapped in pancetta, fried brussel sprouts	33 per person - minimum of 2
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Ocean Wise



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

Executive Chef  
Ryan Gauthier

Executive Sous Chef  
Paul Marshall

Split charge \$3 - Parties of 8 or more subject to 18% gratuity  
Please advise your server of any allergies or dietary restrictions.

Italian  
Kitchen  
The Art of Sharing

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