

Bruschetta

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


Insalata

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

Pizze

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

Antipasto

Beef Carpaccio with soft gorgonzola polenta, asiago cheese	12
Crispy Fried Calamari with a spicy sicilian tomato sauce	10
 Honey Mussels fennel, sausage, lemon, pinot grigio	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 spicy tomato basil sauce, garlic confit, herbed ricotta	15
Pappardelle with Lamb Sausage cabbage, potatoes, peperoncino, olive oil	14
Linguini with Jumbo Prawns oregano, capers, roasted tomato aglio olio	19
Veal Rigatoni veal cheeks, spinach, roasted garlic	16
Penne Arrabbiata crispy pancetta, peperoncino, basil, tomatoes, burrata cheese	14
Chicken Garganelli sundried tomatoes, peas, roasted chicken broth	15
Rigatoni Pomodoro tomatoes, garlic, fresh basil	12
Linguine Carbonara pancetta, scallions, free range egg, parmesan	13
Risotto of the Day	MP

Pasta Platter The Art of Sharing

spaghetti and spicy meatballs with tomato fondue, braised veal cannelloni with wild mushroom cream, pappardelle with lamb sausage cabbage and potatoes, rigatoni pomodoro	16 per person - minimum of 2
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Lunch 45

Feature Ravioli	12
Spaghetti Bolognese Anna's family recipe	12
Conchiglioni filled with seafood, mascarpone, prawn cream	12
Lasagne kobe meat, ricotta, organic greens	12

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.

Sandwiches

Lobster and Crab Monte Cristo egg and parmesan battered sandwich	14
Spicy Kobe Meatball roasted portabellini, provolone, crispy onion ring	13
Warm Chicken roasted chicken, smoked caciocavallo, burrata	12

Carne

Chicken Saltimbocca prosciutto, ricotta, panzanella salad	15
Veal Scaloppini with Bresaola fontina cheese, roasted potatoes	16
Braised Lamb Shank squash caponata, lamb jus	20
Grilled New York Striploin Salad quail egg, wild greens, shaved grana padano grilled lemon	18
'Classic Veal Scaloppini' - your choice piccata, milanese, saltimbocca	16
Capricciosa pancetta, avocado, roasted chicken gorgonzola vinaigrette	16

Pesce

 Wild Salmon celery root puree, sautéed spinach, prawn salad	18
 Roasted Trout arugula and tomato salad	18
Crab-stuffed Prawns wrapped in pancetta, italian bean ragout	24
Seared Ahi Tuna Salad oranges, artichokes, fennel, cerignola olive vinaigrette	16

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