

# DINNER

## PASTA

GLUTEN FREE PASTA AVAILABLE

truffled spaghetti & signature meatballs truffle cream, herbed ricotta	24 <sup>95</sup>
spaghetti bolognese anna's classic family recipe	17 <sup>95</sup>
pappardelle lamb sausage, potatoes, cabbage, peperoncino, olive oil	19 <sup>95</sup>
linguine carbonara pancetta, scallions, free range egg, parmigiano reggiano	18 <sup>95</sup>
penne arrabiata pancetta, garlic, tomatoes, burrata, peperoncino	17 <sup>95</sup>
seafood fettuccini mussels, salmon, prawns, lobster tail, fresh herbs, cream	25 <sup>95</sup>
linguine gamberi tiger prawns, capers, olives, oregano, roasted tomato aglio e olio	24 <sup>95</sup>
linguine vongole clams, tomatoes, white wine, herb bread crumbs	21 <sup>95</sup>

duck confit gnocchi pancetta, lemon, tomato, thyme cream	20 <sup>95</sup>
roasted chicken garganelli peas, sun-dried tomatoes, parmesan	19 <sup>95</sup>
ravioli of the day ask server	MP
the classics your choice pomodoro, alfredo, puttanesca, pesto	17 <sup>95</sup>

### The Art of Sharing

PRICED PER PERSON | MINIMUM ORDER OF TWO

## PASTA PLATTER 24<sup>95</sup>

truffled spaghetti & signature meatballs  
penne pomodoro, linguine gamberi  
lamb pappardelle

## PESCE

- trout saltimbocca  
prosciutto wrapped whole trout, truffled carrot salad 28<sup>95</sup>
- wild salmon  
grilled onions, olives, golden beet agrodolce, salmon caviar 28<sup>95</sup>
- whole grilled fish | fresh daily MP
- lemon & herb grilled vegetables, limited availability

## CARNE

### BEEF

- angus reserve beef tenderloin (8oz) 39<sup>95</sup>  
red wine jus, roasted mushrooms, crispy yukon gold potatoes
- angus reserve new york striploin (14oz) 46<sup>95</sup>  
red wine jus, roasted mushrooms, crispy yukon gold potatoes

### CHICKEN OR VEAL

scallopini bresaola, fontina cheese, shaved black truffles	28 <sup>95</sup>
piccata lemon, white wine, capers	26 <sup>95</sup>
milanese herb breading, grilled lemon	26 <sup>95</sup>
parmigiana herb breading, tomato fondue, fior di latte	28 <sup>95</sup>

### LAMB

- lamb chops 34<sup>95</sup>  
roasted eggplant caponata, olive jus
- braised lamb shank 27<sup>95</sup>  
crispy taleggio polenta, horseradish rapini

### The Art of Sharing

PRICED PER PERSON | MINIMUM ORDER OF TWO

## PESCE PIATTO 36<sup>95</sup>

grilled salmon, seared albacore tuna, kale salad  
grilled tiger prawns, seafood fettuccine

## CARNE PIATTO 38<sup>95</sup>

beef striploin, veal scallopini, chicken parmigiana  
truffled spaghetti, brussels sprouts

## The Art of Sharing

PRICED PER PERSON | MINIMUM ORDER OF TWO

### ANTIPASTO MISTO 18<sup>95</sup>

signature meatballs, caprese, fritto vegetables  
olives ascolana, grilled artichokes, seared tuna  
crispy calamari

### ANTIPASTO RUSTICO 13<sup>95</sup>

selection of imported cured meats, artisan cheese  
mostarda, olives, truffle honey, forno bread

## PRIMO

- bruschetta sampler** 13<sup>95</sup>  
chickpea, artichoke & asiago, pesto & fior di latte
- burrata sampler** 16<sup>95</sup>  
cherries & prosciutto, pesto bruschetta  
artichoke & pancetta on herb crostini
- burrata & prosciutto** 16<sup>95</sup>  
pesto, roasted tomatoes, forno bread
- crispy fried calamari** 14<sup>95</sup>  
spicy sicilian tomato sauce
- **beef carpaccio** 16<sup>95</sup>  
gorgonzola polenta, asiago cheese
- **mussels & clams** 18<sup>95</sup>  
soppressata, fennel, garlic, white wine broth
- signature garlic bread** 13<sup>95</sup>  
mozzarella, parmesan, garlic herb butter

## INSALATA

- **caprese** 16<sup>95</sup>  
vine ripened tomatoes, basil, olive oil  
burrata, sea salt
- **insalata mista** 10<sup>95</sup>  
arugula, radicchio, endive, pine nuts, grana padano  
grainy mustard vinaigrette
- **beets & arugula** 12<sup>95</sup>  
pistachio, pecorino, grapefruit, poppy seed vinaigrette
- **artichoke** 16<sup>95</sup>  
grilled artichokes, cucumber, watercress, burrata  
lemon olive oil

## PIZZA

- margherita** 15<sup>95</sup>  
tomatoes, basil, fior di latte
- formaggio** 17<sup>95</sup>  
provolone, fior di latte, asiago, caciocavallo
- pepperoni** 17<sup>95</sup>  
tomatoes, oregano, mozzarella
- prosciutto di parma** 18<sup>95</sup>  
arugula, tomato sauce, burrata

## SIDES

- brussels sprouts** 7<sup>95</sup>  
lemon, capers, parmigiano reggiano
- **sautéed kale** 7<sup>95</sup>  
parmigiano-reggiano
- **polenta** 8<sup>95</sup>  
bolognese sauce
- **roasted cauliflower** 7<sup>95</sup>  
soppressata, parmigiano reggiano
- **seasonal vegetables** 7<sup>95</sup>  
extra virgin olive oil

### ● Gluten Friendly Item

Before Placing Your Order: Please inform your server if a person in your party has a food allergy. Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish & shellfish.

Vancouver Coastal Health advises that by consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.

Parties of 8 or more subject to 18% gratuity