

Italian
Kitchen
The Art of Sharing

意大利美廚

Chinese Lunch Menu

午餐菜單

Italian Kitchen Lunch Menu

意大利美廚午餐菜單

PASTA

各式意麵

- Truffled Spaghetti & Signature Meatballs** truffle cream, herbed ricotta 21.95
招牌香烤肉丸松露意麵：松露奶油，香草，芝士
- Spaghetti Bolognese** anna's classic family recipe 16.95
肉醬意麵：安娜傳統配方
- Pappardelle** lamb sausage, potatoes, cabbage, peperoncino, olive oil 17.95
寬型薄意麵：羊肉香腸，土豆，卷心菜，意式辣椒，橄欖油
- Linguine Carbonara** pancetta, scallions, free range egg, parmigiano reggiano 17.95
奶油培根扁形意麵：脆培根，香蔥，雞蛋，帕瑪森芝士
- Penne Arrabiata** pancetta, garlic, tomatoes, burrata, peperoncino 16.95
香辣茄醬長通粉：脆培根，香蒜，布拉塔芝士，意式辣椒
- Seafood Fettucinni** mussels, salmon, prawns, lobster tail, fresh herbs, cream 26.95
海鮮緞帶意麵：青口，三文魚，大蝦，龍蝦尾，香草，奶油醬
- Linguine Gamberi** tiger prawns, capers, olives, oregano, roasted tomato aglio e olio 21.95
老虎蝦扁形意麵：老虎蝦，小酸豆，牛尾草，番茄香蒜橄欖油醬汁
- Linguine Vongole** clams, tomatoes, white wine, herb bread crumbs 19.95
經典扇貝扁形意麵：扇貝，番茄，白葡萄酒，香草麵包屑
- Duck Confit Gnocchi** pancetta, lemon, tomato, thyme cream 17.95
意式油封鴨麵團：意大利培根，檸檬，番茄，百里香奶油
- Roasted Chicken Garganelli** house made garganelli, peas, sun-dried tomatoes, parmesan 17.95
烤雞卷型通粉：自家製卷型通粉，青豆，乾製番茄，奶酪
- Ravioli of the Day** ask server MP
每日特選意式餛飩：詳情請詢問您的服務員 (市價)
- The Classics** your choice pomodoro, alfredo, puttanesca, pesto 16.95
意式經典：您可選擇任何一種醬汁：羅勒番茄醬汁，蒜香奶油醬汁，番茄橄欖香草醬汁，香蒜青醬汁

☞ gluten free pasta available upon request

☞ 可選不包含麩質意麵

PASTA PLATTER

各式意麵拼盤

22.95 (per person)

(Minimum 2 per order)

每位 22.95, 兩位起

truffled spaghetti & signature meatballs penne pomodoro

招牌香烤肉丸松露意麵及 羅勒番茄長通粉

linguine gamberi, lamb pappardelle

老虎蝦扁形意麵, 羊扒寬扁意麵

LUNCH 45

快捷午餐套餐

Vegetable Lasagna grilled marinated vegetables, parmesan, mozzarella 14.95

蔬菜千層麵: 烤蔬菜, 芝士

Baked Radiatore All'Amatriciana fennel sausage, fresh peas, creamy tomato rose 13.95

焗培根番茄醬曾層面: 茴香香腸, 豌豆, 奶油番茄醬

Burrata BLT grilled focaccia, tomato, iceberg, crispy pancetta 14.95

布拉塔火腿番茄三文治: 香草麵包, 番茄, 生菜, 香脆意大利烟肉

Lasagna beef, spinach, ricotta, tomato & arugula 15.95

千層麵: 牛肉, 菠菜, 芝士, 番茄芝麻菜沙拉

Grilled Mortadella Panini pickled mustard seeds, pepperoncini, caciocavallo 15.95

烤意大利大香腸三文治: 芥末子, 泡椒, 羊奶奶酪

Siena Panini roasted chicken, pesto aioli, arugula 15.95

西恩娜三文治: 香烤雞肉, 香草蛋黃醬, 芝麻菜

PESCE

魚類

Trout Saltimbocca prosciutto wrapped whole trout, truffled carrot salad 24.95
鱒魚火腿卷：鱒魚裹意式火腿
松露蘿蔔沙拉

Wild Salmon grilled onions, golden beer agrodolce, salmon caviar 24.95
香煎野生三文魚：烤洋蔥
啤酒酸甜醬，三文魚子醬

CARNE

肉類

BEEF
牛肉

Angus Reserve Beef Tenderloin (6oz)
red wine jus, roasted mushrooms, crispy golden potatoes 32.95
安格斯特選牛柳 (6 盎司)：紅酒醬汁，
烤蘑菇，香脆土豆

CHICKEN OR VEAL

雞肉及小牛排

Scallopini bresaola, fontina cheese, shaved black truffles 21.95
嫩煎牛仔薄肉片配番茄醬汁：風乾牛肉，坊緹娜芝士，碎削黑松露

Piccata lemon, white wine, capers 20.95
嫩煎牛仔薄肉片：檸檬，白葡萄酒，小酸豆

Milanese herb breading, grilled lemon 20.95
香炸米蘭式牛仔扒：麵包屑，檸檬

Parmigiano herb breading, tomato fondu, fondue, fior di latte 21.95
帕瑪森芝士：香草麵包碎，番茄醬汁，
意大利鮮奶奶酪

ANTIPASTO MISTO

蔬菜前菜拼盤

18.95 (per person)
(Minimum 2 per order)
每位 18.95，兩位起

signature meatballs, caprese
招牌香烤肉丸，卡布裡拉沙拉
fritto vegetables
香炸蔬菜
olives ascolana, grilled artichokes
橄欖，烤洋薊
seared tuna, crispy calamari
香煎吞拿魚，香脆魷魚

ANTIPASTO RUSTICO

芝士前菜拼盤

13.95 (per person)
(Minimum 2 per order)
每位 13.95，兩位起

selection of imported cured meats
大廚特選進口腌肉
artisan cheese
手工芝士
mostarda, olives, truffle honey
糖漬蜜餞，橄欖，鬆露蜂蜜
Forno bread
佛諾麵包

PRIMO

前菜

Bruschetta Sampler chickpea, tomato basil, pesto & fior di latte 13.95

三式酥烤香油麵包: 鷹嘴豆, 番茄羅勒, 蒜蓉青醬及莫薩裡拉芝士

Burrata Sampler cherries & prosciutto, pesto bruschetta, minted peas & pancetta on herb crostini 16.95

三式布拉塔芝士: 櫻桃及意式火腿, 意式青醬蒜蓉麵包, 青豆及培根配香蒜麵包

Burrata & Prosciutto pesto, roasted tomatoes, forno bread 16.95

布拉塔芝士及火腿: 香草青醬, 番茄, 烤麵包

Crispy Fried Calamari spicy sicilian tomato sauce 14.95

脆炸魷魚: 配辣味西西里式番茄醬

Beef Carpaccio gorgonzola polenta, asiago cheese 15.95 *

薄切生牛肉刺身: 古岡左拉芝士玉米茸, 阿奇雅戈芝士

Mussels & Clams soppressata, fennel, garlic, white wine broth 17.95

青口及扇貝: 香腸, 茴香, 香蒜, 白酒清湯

Signature garlic bread mozzarella, parmesan, garlic herb butter 13.95

蒜蓉麵包: 芝士, 帕馬森芝士, 蒜蓉香草奶油

INSALATA

沙拉類

Caprese vine ripened tomatoes, basil, olive oil, burrata, sea salt 16.95

卡布裡拉沙拉: 藤蔓培育營養蕃茄, 羅勒, 橄欖油, 海鹽, 布拉塔芝士

Insalata Mista arugula, radicchio, endive, pine nuts, grana padano, grainy mustard vinaigrette 10.95

蔬菜沙拉: 芝麻菜, 菊苣, 玉蘭菜, 松子, 格拉納芝士, 芥末油醋汁

Beets & Arugula pistachio, pecorino, grapefruit, poppy seed vinaigrette 12.95

甜菜及芝麻菜: 開心果, 佩克利諾芝士, 葡萄柚, 罌粟籽油醋汁

Artichoke grilled artichokes, cucumber, arugula, burrata, lemon olive oil 16.95

鮮薊: 烤鮮薊, 青瓜, 芝麻菜, 芝士, 檸檬橄欖油 16.95

PIZZA

香烤比薩

Margherita tomatoes, basil, fior di latte 15.95

瑪格裡拉: 番茄, 羅勒, 莫薩利拉芝士

Formaggio provolone, fior di latte, asiago, caciocavallo 17.95

富爾瑪秋芝士: 博洛夫羅芝士, 莫薩利拉芝士, 阿奇雅戈芝士, 卡修卡瓦羅芝士

Pepperoni tomatoes, oregano, mozzarella 17.95

辣味香腸片: 番茄, 牛尾草香料, 水牛芝士

Prosciutto di Parma arugula, tomato sauce, burrata 18.95

帕爾瑪薄片火腿: 芝麻菜, 番茄醬汁, 布拉塔芝士

SIDES

附加餐品

Brussels Sprouts lemon, capers, parmigiano reggiano 7.95
香烤小椰菜：檸檬，酸豆，帕瑪森芝士

Sautéed Kale parmigiano reggiano 7.95
清炒甘藍：帕瑪森芝士

Polenta bolognese sauce 8.95
香濃玉米茸：博隆尼斯肉醬

Roasted Cauliflower soppressata, taleggio 7.95
香烤花椰菜：斑點香腸，塔雷吉歐芝士

Seasonal Vegetables extra virgin olive oil 7.95
時令蔬菜：特級初榨橄欖油

- Ocean Wise
有利海洋生態

Recommended by the Vancouver Aquarium
as an ocean friendly seafood choice.
溫哥華水族館推舉此選擇為“有利海洋生態”的選擇。

- Please alert your server to any food allergies.
請將個人食物過敏歷史知會您的服務員
- vegetarian dishes available upon request
如有需要請詢問餐廳所供應的全素餐點
- parties of 8 or more subject to 18% gratuity
八人或以上的聚會將依照 18%小費收取

-  Gluten Free Items
 本菜不包含麩質

- EXECUTIVE CHEF: Simona Bonelli
行政總廚： Simona Bonelli

Italian
The Art of Sharing

意大利美廚

Chinese Dinner Menu

晚餐菜單

Italian Kitchen Dinner Menu

意大利美廚晚餐菜單

PASTA

各式意麵

- Truffled Spaghetti & Signature Meatballs** truffle cream, herbed ricotta 24.95
招牌香烤肉丸松露意麵：松露奶油，香草，芝士
- Spaghetti Bolognese** anna's classic family recipe 17.95
肉醬意麵：安娜傳統配方
- Pappardelle** lamb sausage, potatoes, cabbage, peperoncino, olive oil 19.95
寬型薄意麵：羊肉香腸，土豆，卷心菜，意式辣椒，橄欖油
- Linguine Carbonara** pancetta, scallions, free range egg, parmigiano reggiano 18.95
奶油培根扁形意麵：脆培根，香蔥，雞蛋，帕瑪森芝士
- Penne Arrabiata** pancetta, garlic, tomatoes, burrata, peperoncino 17.95
香辣茄醬長通粉：脆培根，香蒜，布拉塔芝士，意式辣椒
- Seafood Fettucinni** mussels, salmon, prawns, lobster tail, fresh herbs, cream 25.95
海鮮緞帶意麵：青口，三文魚，大蝦，龍蝦尾，香草，奶油醬
- Linguine Gamberi** tiger prawns, capers, olives, oregano, roasted tomato aglio e olio 24.95
老虎蝦扁形意麵：老虎蝦，小酸豆，牛尾草，番茄香蒜橄欖油醬汁
- Linguine Vongole** clams, tomatoes, white wine, herb bread crumbs 21.95
經典扇貝扁形意麵：扇貝，番茄，白葡萄酒，香草麵包屑
- Duck Confit Gnocchi** pancetta, lemon, tomato, thyme cream 20.95
意式油封鴨麵團：意大利培根，檸檬，番茄，百里香奶油
- Roasted Chicken Garganelli** house made garganelli, peas, sun-dried tomatoes, parmesan 19.95
烤雞卷型通粉：自家製卷型通粉，青豆，乾製番茄，奶酪
- Ravioli of the Day** ask server MP
每日特選意式餛飩：詳情請詢問您的服務員 (市價)
- The Classics** your choice pomodoro, alfredo, puttanesca, pesto 17.95
意式經典：您可選擇任何一種醬汁：羅勒番茄醬汁，蒜香奶油醬汁，番茄橄欖香草醬汁，香蒜青醬汁

☞ gluten free pasta available upon request

☞ 可選不包含麩質意麵



PASTA PLATTER

各式意麵拼盤

24.95 (per person)

(Minimum 2 per order)

每位 24.95, 兩位起

truffled spaghetti & signature meatballs penne pomodoro

招牌香烤肉丸松露意麵及 羅勒番茄長通粉

linguine gamberi, lamb pappardelle

老虎蝦扁形意麵, 羊扒寬扁意麵

PESCE

魚類

Trout Saltimbocca prosciutto wrapped

whole trout, truffled carrot salad 28.95

鱒魚火腿卷: 鱒魚裹意式火腿

松露蘿蔔沙拉

Wild Salmon grilled onions, golden beer
agrodolce, salmon caviar 28.95

香煎野生三文魚: 烤洋葱

啤酒酸甜醬, 三文魚子醬

Whole Grilled Fish / fresh daily MP

lemon & herb grilled vegetables, limited
availability

烤全魚/每日新鮮: 檸檬及香草烤蔬
菜, 售完即止 市價

PESCE PIATTO

深海拼盤

36.95 (per person)

(Minimum 2 per order)

每位 36.95, 兩位起

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

fettuccine

烤三文魚, 香煎黃鱔吞拿魚, 甘藍沙
拉, 炙烤大蝦, 海鮮緞帶意麵

CARNE PIATTO

陸地拼盤

38.95 (per person)

(Minimum 2 per order)

每位 38.95, 兩位起

beef striploin, veal scallopini

前腰脊肉牛扒, 嫩煎牛仔薄肉片配番茄
醬汁

chicken parmigiana

帕瑪森芝士香炸雞扒

truffled spaghetti, brussels sprouts

濃香松露意麵, 香烤小椰菜

CARNE

肉類

BEEF

牛肉

Angus Reserve Beef Tenderloin (8oz)

red wine jus, roasted mushrooms, crispy
golden potatoes 39.95

安格斯特選牛柳 (8 盎司): 紅酒醬汁,
烤蘑菇, 香脆土豆

Angus Reserve New York Striploin

(14oz) red wine jus, roasted mushrooms,
crispy yukon gold potatoes 46.95

安格斯頂級西冷牛扒 (14 盎司): 紅酒醬汁, 烤蘑菇, 香脆土豆

CHICKEN OR VEAL

雞肉及小牛排

Scallopini bresaola, fontina cheese, shaved black truffles 28.95

嫩煎牛仔薄肉片配番茄醬汁: 風乾牛肉, 坊緹娜芝士, 碎削黑松露

Piccata lemon, white wine, capers 26.95

嫩煎牛仔薄肉片: 檸檬, 白葡萄酒, 小酸豆

Milanese herb breading, grilled lemon 26.95

香炸米蘭式牛仔扒: 麵包屑, 檸檬

Parmigiano herb breading, tomato fondue, fior di latte 28.95

帕瑪森芝士: 香草麵包碎, 番茄醬汁, 意大利鮮奶奶酪

LAMB

羊

Lamb Chops eggplant caponata, olive jus 34.95

扒羊架: 茄子沙拉, 橄欖醬汁

braised Lamb Shank crispy taleggio polenta, horseradish rapini 27.95

嫩羊膝: 香脆玉米糊奶酪, 山葵油菜花

ANTIPASTO MISTO

蔬菜前菜拼盤

18.95 (per person)

(Minimum 2 per order)

每位 18.95, 兩位起

signature meatballs, caprese

招牌香烤肉丸, 卡布裡拉沙拉

fritto vegetables

香炸蔬菜

olives ascolana, grilled artichokes

橄欖, 烤洋蔥

seared tuna, crispy calamari

香煎吞拿魚, 香脆魷魚

ANTIPASTO RUSTICO

芝士前菜拼盤

13.95 (per person)

(Minimum 2 per order)

每位 13.95, 兩位起

selection of imported cured meats

大廚特選進口腌肉

artisan cheese

手工芝士

mostarda, olives, truffle honey

糖漬蜜餞, 橄欖, 鬆露蜂蜜

Forno bread

佛諾麵包

PRIMO

前菜

Bruschetta Sampler chickpea, tomato basil, pesto & fior di latte 13.95
三式酥烤香油麵包: 鷹嘴豆, 番茄羅勒, 蒜蓉青醬及莫薩裡拉芝士

Burrata Sampler cherries & prosciutto, pesto bruschetta, minted peas & pancetta on herb crostini 16.95
三式布拉塔芝士: 櫻桃及意式火腿, 意式青醬蒜蓉麵包, 青豆及培根配香蒜麵包

Burrata & Prosciutto pesto, roasted tomatoes, forno bread 16.95
布拉塔芝士及火腿: 香草青醬, 番茄, 烤麵包

Crispy Fried Calamari spicy sicilian tomato sauce 14.95
脆炸魷魚: 配辣味西西里式番茄醬

Beef Carpaccio gorgonzola polenta, asiago cheese 16.95 *
薄切生牛肉刺身: 古岡左拉芝士玉米茸, 阿奇雅戈芝士

Mussels & Clams soppressata, fennel, garlic, white wine broth 18.95
青口及扇貝: 香腸, 茴香, 香蒜, 白酒清湯

Signature garlic bread mozzarella, parmesan, garlic herb butter 13.95
蒜蓉麵包: 芝士, 帕馬森芝士, 蒜蓉香草奶油

INSALATA

沙拉類

Caprese vine ripened tomatoes, basil, olive oil, burrata, sea salt 16.95
卡布裡拉沙拉: 藤蔓培育營養蕃茄, 羅勒, 橄欖油, 海鹽, 布拉塔芝士

Insalata Mista arugula, radicchio, endive, pine nuts, grana padano, grainy mustard vinaigrette 10.95
蔬菜沙拉: 芝麻菜, 菊苣, 玉蘭菜, 松子, 格拉納芝士, 芥末油醋汁

Beets & Arugula pistachio, pecorino, grapefruit, poppy seed vinaigrette 12.95
甜菜及芝麻菜: 開心果, 佩克利諾芝士, 葡萄柚, 罌粟籽油醋汁

Artichoke grilled artichokes, cucumber, watercress, burrata, lemon olive oil 16.95
鮮薊: 烤鮮薊, 青瓜, 豆瓣菜, 芝士, 檸檬橄欖油 16.95

PIZZA

香烤比薩

Margherita tomatoes, basil, fior di latte
15.95

瑪格裡拉: 番茄, 羅勒, 莫薩利拉芝士

Formaggio provolone, fior di latte,
asiago, caciocavallo 17.95

富爾瑪秋芝士: 博洛夫羅芝士, 莫薩利拉芝士, 阿奇雅戈芝士, 卡修卡瓦羅芝士

Pepperoni tomatoes, oregano, mozzarella
17.95

辣味香腸片: 番茄, 牛尾草香料, 水牛芝士

Prosciutto di Parma arugula, tomato
sauce, burrata 18.95

帕爾瑪薄片火腿: 芝麻菜, 番茄醬汁, 布拉塔芝士

SIDES

附加餐品

Brussels Sprouts lemon, capers, parmigiano reggiano 7.95

香烤小椰菜: 檸檬, 酸豆, 帕瑪森芝士

Sautéed Kale parmigiano reggiano 7.95

清炒甘藍: 帕瑪森芝士

Polenta bolognese sauce 8.95

香濃玉米茸: 博隆尼斯肉醬

Roasted Cauliflower soppressata, taleggio, reggiano 7.95

香烤花椰菜: 斑點香腸, 塔雷吉歐芝士



Seasonal Vegetables extra virgin olive oil 7.95

時令蔬菜: 特級初榨橄欖油

- Ocean Wise
有利海洋生態

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

溫哥華水族館推舉此選擇為“有利海洋生態”的選擇。

- Please alert your server to any food allergies.
請將個人食物過敏歷史知會您的服務員
- vegetarian dishes available upon request
如有需要請詢問餐廳所供應的全素餐點
- parties of 8 or more subject to 18% gratuity
八人或以上的聚會將依照 18%小費收取
 -  Gluten Free Items
 本菜不包含麩質
- EXECUTIVE CHEF: Simona Bonelli
行政總廚: Simona Bonelli