

DINNER

Italian Kitchen

ALBERNI | PARK ROYAL

ANTIPASTO

burrata baby gem tomatoes, vegetable caponata marcona almonds, lemon-basil vinaigrette	16 ⁹⁵
burrata & prosciutto pesto, roasted tomatoes, forno bread	16 ⁹⁵
crispy fried calamari spicy sicilian tomato sauce	14 ⁹⁵
beef carpaccio gorgonzola polenta, asiago cheese, cipollini onion	16 ⁹⁵
mussels & clams soppresata, fennel, garlic, white wine broth	18 ⁹⁵

lobster & artichoke salad charred pepper vinaigrette, red & yellow beets fennel, spring greens	24 ⁹⁵
scallops cauliflower puree, morel mushrooms chardonnay gastrique	18 ⁹⁵

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ANTIPASTO PLATTER 18

PRICED PER PERSON | MINIMUM ORDER OF TWO

finocchiona salami, prosciutto di parma, coppa, burrata, piave
ashley goat cheese, fig marmellata, grissini

PASTAS & RISOTTO

GLUTEN FREE PASTA AVAILABLE

crab ravioli sun-dried tomato pesto cream, herb oil, fritto artichokes	26 ⁹⁵
linguine vongole clams, tomatoes, white wine	22 ⁹⁵
truffled spaghetti & meatballs truffle infused cream, signature meatballs herb ricotta, shaved truffles	22 ⁹⁵

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PASTA PLATTER 26

PRICED PER PERSON | MINIMUM ORDER OF TWO

your choice of any 3 pastas or risotto

roasted chicken garganelli sun-dried tomatoes, peas, parmesan roasted chicken jus	19 ⁹⁵
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mushroom risotto assorted wild mushrooms, porcini, sage parmigiano-reggiano	23 ⁹⁵
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cannelloni filled with spinach & ricotta, tri colored sauce - tomato gorgonzola cream, pesto	20 ⁹⁵
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daily risotto featuring seasonal ingredients	21 ⁰⁰
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daily pasta featuring seasonal ingredients	22 ⁰⁰
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PRINCIPALI

forno roasted chicken forno roasted, pancetta demi-glace, blistered tomatoes lemon & garlic broccolini	28 ⁹⁵
veal chop rocket pesto, charred lemon gremolata warm baby potato salad	45 ⁹⁵
new york striploin red wine jus, horseradish cream, roasted potatoes forno vegetables	44 ⁹⁵
salmon rock prawn & pea risotto, asparagus	28 ⁹⁵

halibut artichoke, fennel & tomato compote, crab ravioli lobster beurre blanc	36 ⁰⁰
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smoked sablefish smoked bacon & bean ragout, soft poached egg summer vegetables	35 ⁰⁰
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The Art of Sharing

PRINCIPALI PLATTER 42

PRICED PER PERSON | MINIMUM ORDER OF TWO

new york striploin, halibut, tiger prawns
truffled spaghetti & meatballs, crispy brussels sprouts

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.