

Italian Kitchen

DINNER

ANTIPASTI

Carpaccio pepper crusted beef, black garlic aioli, ricotta salata marinated mushrooms, tuscan loaf	17
Burrata & Prosciutto prosciutto di parma, peperonata, pesto, garlic crosta	19
Calamari dill, lemon pepper, basil aioli	15
Scallops smoked pancetta wrapped jumbo scallops, fennel citrus beurre blanc	23
Ligurian Seafood Soup tomato & saffron scented broth, mussels, clams prawns, fregola	17

Antipasto Platter 39

prosciutto di parma, assorted salumi
buffalo mozzarella
daily selection of grilled & roasted marinated
vegetables
eggplant caponata, arancini

CARNE & PESCE

Parmesan Crusted Chicken lemon-basil artichoke butter, potato gratin seasonal vegetables	29
Veal Scallopini shaved bresaola, fontina, shaved black truffles roasted potatoes, green beans	32
Grilled Lamb Chops grilled marinated vegetables, cinzano rosemary jus	44
Sicilian Duck Two Ways roasted duck breast & confit leg blood orange jus, fingerling potatoes	34
Beef Tenderloin gorgonzola, red wine jus, potato gratin, seasonal vegetables	46
Pacific Salmon pan seared salmon, caramelized fennel citrus tarragon emulsion	32
Halibut Wrapped With Prosciutto bianco risotto, chive beurre blanc	38
Salt Baked Mediterranean Bass (For Two) peperonata, leeks, lemon, caponata	69

THE ART OF SHARING

Carne & Pesce Platter 99

Veal Scallopini, Halibut, Lamb Chops, Prawns
grilled & roasted vegetables, herb risotto

SIDES

Roasted Fingerling Potatoes 9 rosemary & parmesan	Seasonal Vegetables 9 herbs & olive oil	Brussels Sprouts 9 parmesan, capers, lemon, chillies
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INSALATA

Wild Mushroom & Brussels Sprouts Salad maple bacon vinaigrette, baby arugula shaved parmigiano-reggiano	17
Caprese vine ripened tomatoes, buffalo mozzarella, arugula crispy olives, basil vinaigrette	18
Beet Salad red & yellow beets, fennel, beet purée, preserved lemon pistachio crusted goats cheese, citrus vinaigrette	16
Mista Salad marinated artichokes, cucumber, tomato, radicchio grainy mustard vinaigrette	13

PASTA

GLUTEN FREE PASTA + \$2

Bucatini Carbonara guanciale, egg yolk, scallions pecorino cheese, black pepper	23
Truffle Spaghetti & Meatballs truffle cream sauce, herbed ricotta shaved black truffles	26
Seafood Linguine scallops & prawns, white wine, stewed tomatoes sicilian olives, capers, oregano	36
Lobster Tajarin atlantic lobster, tarragon, brandy lobster cream peperoncino	35
Short Rib Pansotti brown butter, red wine jus, porcini mushrooms swiss chard, horseradish bread crumbs	26
Torchio con Pollo roasted chicken, soleggiati tomatoes chicken stock, peas	23
Eggplant Parmesan Ravioli tomato scented pasta, fior di latte, tomato coulis roasted cherry tomatoes, pesto	25
Gnocchi Funghi wild mushrooms, sage, porcini stock ricotta salata	23
The Classics pomodoro - pesto - bolognese - puttanesca alfredo	21

THE ART OF SHARING

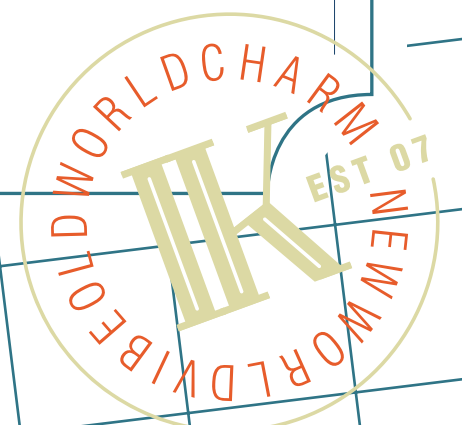
Pasta Platter 54

Truffle Spaghetti & Meatballs
Seafood Linguine & Gnocchi Funghi

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

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.

July 1-19



**Buon
Appetito**