

Italian Kitchen

DINNER

ANTIPASTI

Bison Carpaccio mustard, black garlic aioli, fritto mushrooms ricotta salata, tuscan loaf	17
Burrata & Prosciutto prosciutto di parma, peperonata, pesto, garlic crosta	19
Vitello Tonnato roasted veal, ahi tuna, capers, castelvetrano olives, tuna sauce	15
Calamari grilled humbolt squid, roasted tomatoes, olives, fennel sausage arugula, putranesca sauce	14
Hunter Ragù roasted duck leg, lentils & wild boar ragù, petite salad, truffle jus	19
Zuppa di Giorno changes daily, see server	12

Antipasto Platter 38

peperonata, burrata, prosciutto
roasted cauliflower & wild mushrooms
meatballs, salami, smoked scamorza arancini
eggplant involtini, baccalà mantecato

PESCE

Salt Crusted Bass For Two peperonata, leeks, lemon, caponata	79
Marinated Sablefish smoked pancetta, bean ragù, cauliflower purée, lemon purée	39
Pacific Salmon pan seared salmon, caramelized fennel, smoked salmon cannelloni, citrus tarragon emulsion	32
Diver Scallops pan seared scallops, tomato & artichoke mélange risotto nero arugula & fennel salad	38

CARNE

Veal Scaloppine shaved bresaola, fontina, shaved truffles roasted potatoes, green beans, roasted squash purée	29
Australian Rack of Lamb creamy cheese polenta, roasted vegetables	49
Sicilian Duck For Two roasted duck crown, pan fried gnocchi, seasonal vegetables porcini & orange jus	59
Canadian Prime Bone-In New York Steak 18oz crispy onions, rocket salad, parmigiano-reggiano balsamic jus, extra virgin olive oil	59
Canadian Prime Beef Tenderloin squash & ricotta ravioli, roasted fingerling potatoes seasonal vegetables, red wine jus	46
Parmesan Crusted Chicken roasted brussels sprouts & cauliflower, kale gnocchi mushroom mélange, truffle jus	29

SIDES

Brussels Sprouts 9 parmesan, capers lemon, chillies	Roasted Fingerling Potatoes 9 rosemary & parmesan	Fritto Cauliflower 8 cauliflower purée
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INSALATA

Mushroom Salad sauteed wild mushrooms, herbs, warm bacon vinaigrette torn bread, arugula, parmigiano-reggiano	17
Squash Panzanella guanciale, roasted squash, roasted carrots, pistachio gorgonzola, radicchio, chicory greens	15
Beet Salad roasted red & yellow beets, fennel, beet crema, preserved lemon pistachio crumble, peppered greens, citrus vinaigrette	16
Mista Salad grilled artichokes, cucumber, tomato, radicchio grainy mustard vinaigrette	13
Roasted Cauliflower & Brussels Sprouts Salad roasted vegetables, salsa verde, parmigiano-reggiano	16

PASTA

GLUTEN FREE PASTA + \$2

Bucatini Carbonara guanciale, pancetta, egg yolk scallion, black pepper	23
Truffle Spaghetti & Meatballs truffle cream sauce, herbed ricotta shaved truffles	26
Seafood Linguine scallops, lobster, jumbo prawns, white wine saffron, stewed tomatoes, sicilian olives	37
Torchio alle Verdure roasted squash, sunchokes, kale bell pepper succo	22
Fennel Pollen Casoncelli duck confit, cabbage, squash roasted duck stock	24
Spaghetti Amatriciana ground chicken, chillies, eggplant spicy tomato sauce	22
Maccheroncini Bolognese braised & ground boar, fresh herbs soffritto, red wine	23
Gnocchi Funghi wild mushrooms, porcini stock, ricotta salata	22

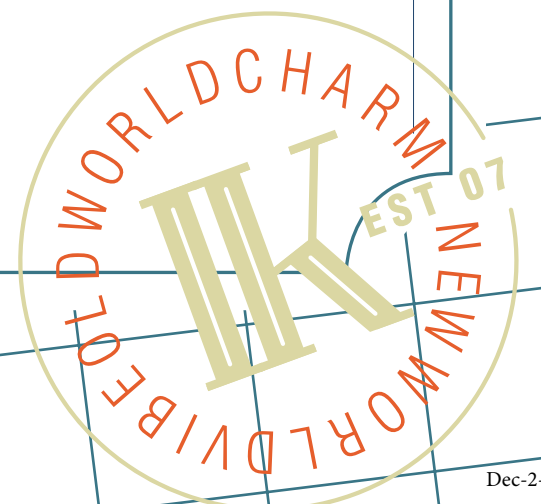
THE ART OF SHARING

Pasta Platter 46

Truffle Spaghetti & Meatballs
Torchio alle Verdure & Casoncelli

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.



**Buon
Appetito**