

Italian Kitchen

LUNCH

ANTIPASTI

Bison Carpaccio mustard, black garlic aioli, fritto mushrooms ricotta salata, tuscan loaf	16
Burrata & Prosciutto prosciutto di parma, peperonata, pesto, garlic crosta	17
Vitello Tonnato roasted veal, ahi tuna, capers, castelvetrano olives, tuna sauce	15
Calamari grilled humbolt squid, roasted tomatoes, olives, fennel sausage arugula, puttanesca sauce	14
Zuppa di Giorno changes daily, see server	10

Antipasto Platter 38

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

PESCE

Pacific Salmon pan seared salmon, caramelized fennel, smoked salmon cannelloni, citrus tarragon emulsion	29
Diver Scallops pan seared scallops, tomato & artichoke mélange risotto nero arugula & fennel salad	33
Mussels & Clams steamed mussels & clams, sausage tomato & saffron broth, grilled focaccia	23

CARNE

Veal Scallopini shaved bresaola, fontina, shaved truffles roasted potatoes, green beans, roasted squash purée	26
Duck roasted duck leg, mushroom & sage gnocchi, roasted brussels sprouts, caramelized onion puree, truffle jus	23
Eggplant Parmesan breaded eggplant, tomato coulis, burrata, parmigiano-reggiano arugula salad	20
Lamb Sandwich braised lamb, green olive bread, fig compote, peppered greens pecorino, lamb jus	19
Parmesan Crusted Chicken spaghetti pomodoro, seasonal salad	24
Tuna Sandwich ahi tuna, olive tapanade, salsa pomodoro, pickled shallots petite greens	19

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	14
Beet Salad roasted red & yellow beets, fennel, beet crema, preserved lemon pistachio crumble, peppered greens, citrus vinaigrette	15
Mista Salad grilled artichokes, cucumber, tomato, radicchio grainy mustard vinaigrette	13
Roasted Cauliflower & Brussels Sprouts Salad roasted vegetables, salsa verde, parmigiano-reggiano	16
Seafood Salad jumbo prawns, scallops, peperonata buttermilk herb dressing, spelt, charred fennel	23

PASTA

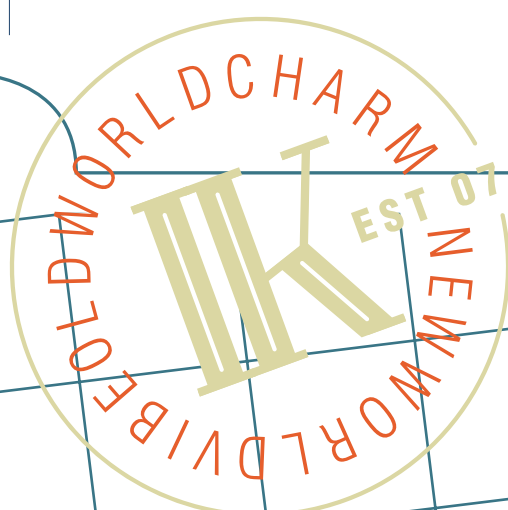
GLUTEN FREE PASTA + \$2

Bucatini Carbonara guanciale, pancetta, egg yolk scallion, black pepper	23
Truffle Spaghetti & Meatballs truffle cream sauce, herbed ricotta shaved truffles	26
Spaghetti Amatriciana ground chicken, chillies, eggplant spicy tomato sauce	22
Maccheroncini Bolognese braised & ground boar, fresh herbs sofrito, red wine	23
Gnocchi Funghi wild mushrooms, porcini stock, ricotta salata	22
Tagliolini Pomodoro tomato sauce, basil, extra virgin olive oil	16
Seafood Linguine scallops, lobster, jumbo prawns, white wine saffron, stewed tomatoes, sicilian olives	37

THE ART OF SHARING

Pasta Platter 39

Tagliolini Pomodoro
Maccheroncini Bolognese
Bucatini Carbonara



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**