

# Italian Kitchen

*The Art of Sharing*

# Italian Kitchen Dinner Menu

## 意大利美廚晚餐菜單

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### PRIMO

#### 前菜

**Bison Carpaccio** mustard, black garlic aioli, crispy polenta, ricotta salata, tuscan loaf 17  
薄切生野牛刺身：芥末，黑蒜蓉蛋黃醬，香酥玉米糊，味瑞可達起司，托斯卡納麵包

**Burrata & Prosciutto** prosciutto di parma, peperonata, pesto, garlic crosta 19  
布拉塔芝士及火腿：帕爾瑪火腿、意式小菜辣椒、香蒜醬，蒜蓉麵包片

**Calamari** dill, lemon pepper, nduja aioli 14  
魷魚：蒔蘿，檸檬胡椒，卡拉布裡亞臘腸蒜泥蛋黃醬

**Mussels & Clams** steamed mussels & clams, sausage, tomato & saffron broth, grilled focaccia 23  
淡菜和蛤蜊：蒸淡菜和蛤蜊，香腸，番茄和茴香清湯，烤麵包片

**Truffled Sunchoke Soup** cappalletti stuffed with fior di tartufo, pea purée 13  
松露菊芋湯：意大利松露餃子，豌豆泥

### ANTIPASTO PLATTER

#### 蔬菜前菜拼盤

38

signature meatballs, burrata & prosciutto, assorted boutique salumi

招牌香烤肉丸，布拉塔芝士及火腿，煙熏肉拼盤

arancini, caprese salad

炸芝士米團子，卡不裡乳酪沙拉

charred seafood salad, eggplant caponata

海鮮沙拉，意式茄丁醬

roasted bone marrow with smoked onion marmellata

烤骨髓和烟熏洋葱

### INSALATA

#### 沙拉類

**Wild Mushroom & Brussels Sprouts Salad 17**

**野生蘑菇和球芽甘藍沙拉**

sautéed wild mushrooms, herbs, maple bacon vinaigrette, arugula, parmigiano-reggiano  
煎野生蘑菇, 香草, 焦糖培根醋汁, 芝麻菜, 帕馬森乾酪

**Panzanella Caprese 17**

**麵包卡不裡番茄乳酪沙拉**

vine ripened tomatoes, burrata, arugula, tuscan bread aged balsamic  
番茄, 布拉塔芝士, 芝麻菜, 托斯卡納麵包, 老黑醋

**Beet Salad 16**

**甜菜沙拉**

red & yellow beets, fennel, beet crema, preserved lemon pistachio crumble, peppered greens, ashed goat's cheese citrus vinaigrette  
紅和黃甜菜, 茴香, 甜菜泡沫, 檸檬脯, 開心果碎甜椒蔬菜, 羊奶酪, 香橙醋汁

**Mista Salad 13**

**什錦沙拉**

grilled artichokes, cucumber, tomato, radicchio grainy mustard vinaigrette  
烤洋薊, 黃瓜, 番茄, 菊苣, 意大利芥末油醋汁

**PASTA**

**各式意麵**

**Bucatini Carbonara** guanciale, pancetta, egg yolk, scallion, black pepper 23

**奶油培根細管麵**：豬臉肉, 脆培根, 蛋黃, 香蔥, 胡椒 **Truffled Spaghetti & Truffle**

**Spaghetti & Meatballs** truffle cream sauce, herbed ricotta shaved truffles 26

**招牌香烤肉丸松露意麵**：松露奶油, 香草芝士, 松露

**Seafood Linguine** jumbo scallops & prawns, white wine saffron stewed tomatoes, sicilian olives 35

**海鮮扁麵條**：扇貝和大蝦，白酒藏紅花燉番茄，西西里橄欖

**Lobster Pansotti** poached lobster tail, cauliflower almond crumble, tarragon brandy cream 34

**意大利龍蝦餃子**：水煮龍蝦尾，花椰菜，杏仁，龍蒿白蘭地奶油

**Fennel Pollen Casoncelli** duck confit, cabbage, squash roasted duck stock 24

**茴香花粉意大利餛飩**：油封鴨，白菜、南瓜烤鴨肉高湯

**Torchio con Pollo** roasted chicken, soleggiati tomatoes chicken glace, peas 22

**雞肉手壓意大利麵**：烤雞，番茄，雞肉汁，豌豆

**Maccheroncini Bolognese** braised & ground boar, fresh herbs soffrito, red wine 23

**肉醬意粉**：燉野豬，香草，西班牙番茄辣醬，紅酒

**Gnocchi Funghi** wild mushrooms, porcini stock, ricotta salata 22

**蘑菇麵疙瘩**：野生蘑菇，牛肝菌高湯，乳酪

🚫 **GLUTEN FREE PASTA + \$2**

· **不包含麩質意麵 + \$2**

## **PASTA PLATTER**

### **意麵拼盤**

46

Truffled spaghetti & signature meatballs

Lobster Pansotti & Gnocchi Funghi

招牌香烤肉丸松露意麵

意大利龍蝦餃子和蘑菇麵疙瘩

## **PESCE**

### **魚類**

**Salt Crusted Bass For Two** peperonata, leeks, lemon, caponata 79

**鹽烤鱸魚量兩吃**：三色甜椒、韭菜、檸檬、西西裡島燉菜

**Sablefish** asparagus & artichoke orzotta, pea purée 38

**鱈魚**：蘆筍和朝鮮薊燴薏米仁，豌豆泥

**Pacific Salmon** pan seared salmon, caramelized fennel, smoked salmon cannelloni, citrus tarragon emulsion 32

太平洋三文魚：香煎三文魚，焦糖茴香，烟熏三文魚春捲，柑桔龍蒿醬汁

## CARNE

### 肉類

**Veal Scaloppine** shaved bresaola, fontina, shaved truffles, roasted potatoes, green beans, roasted squash purée 29

嫩煎牛仔薄肉片：牛肉乾、豐丁干酪，松露片，烤土豆，青豆，烤南瓜泥

**Australian Rack of Lamb** creamy cheese polenta, roasted vegetables 49

澳洲羊架：奶油奶酪玉米粥，烤蔬菜

**Sicilian Duck** roasted duck, pan fried gnocchi, seasonal vegetables porcini & orange jus 31

西西里鴨：烤鴨，香煎麵疙瘩，時蔬，牛肝菌和橙子醬汁

**Canadian Prime Beef Tenderloin** squash & torta di mascarpone ravioli, roasted fingerling potatoes seasonal vegetables, red wine jus 46

加拿大特級菲力牛排：南瓜和馬斯卡普尼干酪意大利餃子，烤土豆，時蔬，紅酒醬汁

**Canadian Prime Bone-In New York Steak (18 oz)** crispy onions, rocket salad, parmigiano-reggiano balsamic jus, extra virgin olive oil 59

加拿大頂級帶骨紐約牛排 (18

盎司)：香脆洋葱，火箭沙拉，帕馬森乾酪，黑醋汁，特級初榨橄欖油

**Parmesan Crusted Chicken** gnocchi pomodoro, truffle jus, seasonal salad 29

帕爾馬干酪裹雞：番茄麵疙瘩，松露醬汁，時蔬沙拉

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## SIDES

### 附加餐品

**Brussels Sprouts**

香烤羽衣甘藍

parmesan, capers lemon, chillies 9

帕馬森芝士，小酸豆，檸檬，辣椒

**Roasted Fingerling Potatoes** 9

## 烤土豆

rosemary & parmesan  
迷迭香與帕爾瑪芝士

## Bianco Risotto 8

### 白酒燴飯

Parmigiano-reggiano  
帕爾瑪奶酪

- 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.  
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- 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

**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

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### ANTIPASTI

#### 前菜

**Bison Carpaccio** mustard, black garlic aioli, crispy polenta, ricotta salata, tuscan loaf 16  
薄切生野牛刺身：芥末，黑蒜蓉蛋黃醬，香酥玉米糊，味瑞可達起司，托斯卡納麵包

**Burrata & Prosciutto** prosciutto di parma, peperonata, pesto, garlic crosta 17  
布拉塔芝士及火腿：帕爾瑪火腿、意式小菜辣椒、香蒜醬，蒜蓉麵包片

**Calamari** dill, lemon pepper, nduja aioli 14  
魷魚：蒔蘿，檸檬胡椒，卡拉布裡亞臘腸蒜泥蛋黃醬

**Mussels & Clams** steamed mussels & clams, sausage, tomato & saffron broth, grilled focaccia 19  
淡菜和蛤蜊：蒸淡菜和蛤蜊，香腸，番茄和茴香清湯，烤麵包片

**Truffled Sunchoke Soup** cappalletti stuffed with fior di tartufo, pea purée 13  
松露菊芋湯：意大利松露餃子，豌豆泥

### ANTIPASTO PLATTER

#### 蔬菜前菜拼盤

38

signature meatballs, burrata & prosciutto, assorted boutique salumi

招牌香烤肉丸，布拉塔芝士及火腿，煙熏肉拼盤

arancini, caprese salad

炸芝士米團子，卡不裡乳酪沙拉

charred seafood salad, eggplant caponata

海鮮沙拉，意式茄丁醬

roasted bone marrow with smoked onion marmellata

烤骨髓和烟熏洋葱

### INSALATA

#### 沙拉類

**Wild Mushroom & Brussels Sprouts Salad** 17  
野生蘑菇和球芽甘藍沙拉



sautéed wild mushrooms, herbs, maple bacon vinaigrette, arugula, parmigiano-reggiano  
煎野生蘑菇, 香草, 焦糖培根醋汁, 芝麻菜, 帕馬森乾酪

### **Panzanella Caprese 15**

#### **麵包卡不裡番茄乳酪沙拉**

vine ripened tomatoes, burrata, arugula, tuscan bread aged balsamic  
番茄, 布拉塔芝士, 芝麻菜, 托斯卡納麵包, 老黑醋

### **Beet Salad 15**

#### **甜菜沙拉**

red & yellow beets, fennel, beet crema, preserved lemon pistachio crumble, peppered greens, ashed goat's cheese citrus vinaigrette  
紅和黃甜菜, 茴香, 甜菜泡沫, 檸檬脯, 開心果碎甜椒蔬菜, 羊奶酪, 香橙醋汁

### **Mista Salad 13**

#### **什錦沙拉**

grilled artichokes, cucumber, tomato, radicchio grainy mustard vinaigrette  
烤洋蔥, 黃瓜, 番茄, 菊苣, 意大利芥末油醋汁

## **PASTA**

### **各式意麵**

**Bucatini Carbonara** guanciale, pancetta, egg yolk, scallion, black pepper 23

**奶油培根細管麵**: 豬臉肉, 脆培根, 蛋黃, 香蔥, 胡椒

**Truffled Spaghetti & Truffle Spaghetti & Meatballs** truffle cream sauce, herbed ricotta shaved truffles 26

**招牌香烤肉丸松露意麵**: 松露奶油, 香草芝士, 松露

**Torchio con Pollo** roasted chicken, soleggiati tomatoes chicken glaze, peas 22

**雞肉手壓意大利麵**: 烤雞, 番茄, 雞肉汁, 豌豆

**Maccheroncini Bolognese** braised & ground boar, fresh herbs soffritto, red wine 23

**肉醬意粉**: 燉野豬, 香草, 西班牙番茄辣醬, 紅酒

**Gnocchi Funghi** wild mushrooms, porcini stock, ricotta salata 22

**蘑菇麵疙瘩**: 野生蘑菇, 牛肝菌高湯, 乳酪

**Seafood Linguine** jumbo scallops & prawns, white wine saffron stewed tomatoes, sicilian olives 35

**海鮮扁麵條**: 扇貝和大蝦, 白酒藏紅花燉番茄, 西西里橄欖

**Fennel Pollen Casoncelli** duck confit, cabbage, squash roasted duck stock 24

**茴香花粉意大利餛飩**: 油封鴨, 白菜、南瓜烤鴨肉高湯

🌿 **GLUTEN FREE PASTA + \$2**

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## PASTA PLATTER

### 意麵拼盤

39

Truffled spaghetti & meatballs

Casoncelli & Gnocchi Funghi

招牌香烤肉丸松露意麵

意大利餃子和蘑菇麵疙瘩

## PESCE

### 魚類

**Pacific Salmon** pan seared salmon, caramelized fennel, smoked salmon cannelloni, citrus tarragon emulsion 27

**太平洋三文魚**：香煎三文魚，焦糖茴香，烟熏三文魚春捲，柑桔龍蒿醬

**Ahi Tuna** tomato melange, olive tapenade, green beans roasted fingerling potatoes 27

**金槍魚**：番茄雜燴·橄欖·四季豆，烤土豆

**Seafood Salad** jumbo prawns, scallops, peperonata, buttermilk herb dressing, spelt, charred fennel 25

**海鮮沙拉**：大蝦，扇貝，意式小菜辣椒，酪乳香草醬汁，斯佩耳特小麥，烤茴香

## CARNE

### 肉類

**Veal Scaloppine** shaved bresaola, fontina, shaved truffles, roasted potatoes, green beans, roasted squash purée 26

**嫩煎牛仔薄肉片**：牛肉乾、豐丁干酪，松露片，烤土豆，青豆，烤南瓜泥

**Bistecca Salad** beef tenderloin, roasted mushrooms, fingerling potatoes winter greens, mustard argo dolce 23

**大牛排沙拉**：牛肉裡脊，烤蘑菇，土豆，時蔬，芥末醬

**Eggplant Parmesan** breaded eggplant, tomato coulis, burrata, parmigiano-reggiano arugula salad 20

**茄子干酪**：茄子，番茄醬汁，布拉塔芝士，帕馬森乾酪，芝麻菜沙拉

**Parmesan Crusted Chicken** gnocchi pomodoro, truffle jus, seasonal salad 24

**帕爾馬干酪裹雞**：番茄麵疙瘩，松露醬汁，時蔬沙拉

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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