

GROUP MENU

Italian Kitchen

INSALATE

Caprese	19	Beet Salad	18
heirloom tomatoes, buffalo mozzarella hand thorn basil, balsamic vinaigrette		goat cheese mousse, valencia almonds organic beets, grapefruit, watercress	
Caesar Salad	16		
baby kale, romaine, radicchio, white anchovies herbed garlic croutons, shaved parmesan			

ANTIPASTI

Canadian Prime Beef Carpaccio	20	30 Month Parma Prosciutto	19
pepper crusted beef, crispy shallots, arugula black garlic aioli, pickled mustard seeds		homemade pesto, peperonata, garlic toast	
Fritto Misto	17	Charred Spanish Octopus	22
baby prawn, bay scallops, calamari zucchini, eggplant, sage, basil aioli		romanesco, focaccia croutons, fingerling potatoes arugula, fennel, romesco sauce	

SECONDI PIATTI

Red Wine & Porcini Mushroom Braised Beef Cheeks	39		
creamy gorgonzola polenta, broccolini, heirloom carrots, roasted shallots, jus			
Chicken Milanese	31		
arugula & fennel salad, spaghetti pomodoro, charred lemon			
20oz Prime Bone-in Ribeye	89		
charred broccolini & asparagus, red wine jus			
King Crab Cioppino	65		
king crab, jumbo scallops, honey mussels, clams, BC salmon, black cod saffron tomato broth, grilled focaccia			
Parmesan Crusted Black Cod	46		
prawn, clam and sweet pea risotto, lemon saffron sauce			

SIDES

Brussels Sprouts	12	Sautéed Mushrooms	14
parmigiano, capers, lemon, chillies		chef's mushroom mix, herbed butter, porcini stock	
Grilled Asparagus & Broccolini	13	Garlic Bread	8
extra virgin olive oil and parsley		tuscan loaf, mozzarella, parmigiano herbed garlic oil	

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

PASTA

GLUTEN FREE PASTA + \$2

- TABLE SIDE -

Linguine Cacio e Pepe \$52

fresh atlantic lobster
cracked black pepper, salt cured egg yolk
shaved umbria black truffles

Truffle Spaghetti & Meatballs 32

black truffle cream sauce, tomato fondue
herbed ricotta

Vegetarian Tricolore Fusilli 28

chanterelle mushrooms, eggplant, house pesto
baby tomatoes, zucchini blossoms
toasted pine nuts

Black Squid Linguine Ink alla Vongole 32

manila & surf clams, aglio olio, chardonnay
butter, herbed crumbs

--- ADD ONS ---

King Crab	28
Jumbo Scallop	7
Jumbo Prawn	12
Lobster Tail	20
Chicken Breast	10
Black Truffle	13
Burrata	10
Ricotta Stuffed Zucchini Blossom	7