

Italian Kitchen

VALENTINE'S DAY À LA CARTE FEBRUARY 12TH - 14TH

INSALATE

Caprese vine ripened tomatoes, buffalo mozzarella arugula, crispy olives, peperonata vinaigrette	17	Caesar Salad baby kale, romaine, herbed garlic croutons radicchio, shaved parmesan	15	Mista Salad cucumber, tomatoes, radicchio, fennel carrots, citrus vinaigrette	13
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ANTIPASTI

Canadian Prime Beef Carpaccio pepper crusted beef, fried capers, arugula black garlic aioli, mustard seeds	18	Charred Spanish Octopus carrot purée, caramelized shallot vinaigrette crispy onions	19	Dungeness Crab Cake arugula pesto, mixed greens charred tomato & olive salsa	18
Fritto Misto bay scallops, prawns, calamari baby peppers, cauliflower, zucchini	16	Burrata & Parma Prosciutto house made pesto, peperonata, garlic toast	18		

THE ART OF SHARING

Antipasto Platter 45

meatballs, prosciutto, burrata, wild mushroom & fontina arancini
fritto misto, ahi tuna, charred radicchio, caprese salad

Bistecca Fiorentina 160

44oz porterhouse, truffled spaghetti, seasonal roasted vegetables, veal jus

Seafood Mezze Maniche Alla Marinara For Two 90

atlantic lobster, wild argentinian prawns, clams, honey mussels
crab claws, jumbo scallops, salsa marinara

PASTA

GLUTEN FREE PASTA + \$2

Tableside Linguine Cacio e Pepe 42

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

Truffle Spaghetti & Meatballs 27

black truffle cream sauce, tomato fondue
herbed ricotta

Gnocchi Funghi 32

oregon chanterelle, yellowfoot, black trumpet
porcini stock, sage, ricotta salata

Penne Arrabbiata 28

pancetta, stewed tomatoes, burrata, chillie

— ADD TABLESIDE BLACK TRUFFLE +8 —

CARNE & PESCE

Veal Scaloppine bresaola, fontina cheese, white wine, roasted potatoes seasonal vegetables	29
Chicken Parmigiana stewed tomatoes, fior di latte, parmigiana roasted potatoes, seasonal vegetables	29
Canadian Prime Striploin seasonal roasted vegetables, balsamic jus	55
Artic Char & Jumbo Prawns gigante bean ragu, heirloom carrots charred broccolini, caper beurre blanc	37
Ahi Tuna charred radicchio, organic lettuce, grilled asparagus baby heirloom tomatoes, lemon puree	33

SIDES

Brussels Sprouts parmigiano, capers, lemon, chillies	12	Garlic Bread tuscan loaf, herbed garlic oil	7	Spaghetti Aglio & Olio calabrian chillies, garlic extra virgin olive oil	19
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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.

