

Italian Kitchen

LUNCH

ANTIPASTI

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| Bison Carpaccio mustard, black garlic aioli, fritto mushrooms ricotta salata, tuscan loaf | 16 |
| Burrata prosciutto di parma, peperonata, pesto, garlic crosta | 17 |
| Bruschetta alla Toscana cannellini beans, cauliflower, spiced walnuts, garlic crosta | 12 |
| Vitello Tonnato roasted veal, ahi tuna, capers, castelvetrano olives, tuna sauce | 15 |
| Calamari Fritti spicy sicilan tomato sauce, capers, olives, chillies | 14 |
| Tortelli in Brodo nduja, mascarpone, house ricotta & spinach tortellini | 12 |

Antipasto Platter 36

peperonata, burrata, caprese, prosciutto, meatballs, smoked scamorza arancini, eggplant involtini, baccalà mantecato, shaved salame

PESCE

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| Marinated Sablefish smoked pancetta, bean ragout, cauliflower purée, lemon purée | 29 |
| Tonno Rosso ahi tuna, fregola, castelvetrano olives, caponata, romesco sauce, dill | 29 |

CARNE

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| Veal Scaloppine shaved bresaola, fontina, shaved truffles | 26 |
| Lamb Shank creamy cheese polenta, roasted vegetables | 26 |
| Veal Chop Milanese tomato coulis, peppered greens salad shaved parmesan, charred lemon | 39 |
| Beef Tenderloin Medallion ricotta & egg yolk ravioli, roasted garlic, fresh herbs charred lemon, extra virgin olive oil | 29 |
| Cornish Hen Fra Diavolo chillies, garlic, herbs, lemon, creamy cheese polenta roasted vegetables | 28 |

INSALATA

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| Caprese mixed tomatoes, basil, burrata | 16 |
| Squash Panzanella guanciale, roasted squash, roasted carrots, pistachio gorgonzola, radicchio, chicory greens | 14 |
| Beets buffalo ricotta, valencia almond vinaigrette peppered greens, finger lime | 14 |
| Mista Salad grilled artichokes, cucumber, tomato, radicchio grainy mustard vinaigrette | 13 |
| Insalata di Pollo salami, 7 minute egg, beans, avocado, balsamic vinaigrette | 18 |
| Seafood Salad jumbo prawns, scallops, peperonata buttermilk herb dressing, spelt, charred fennel | 21 |

PASTA

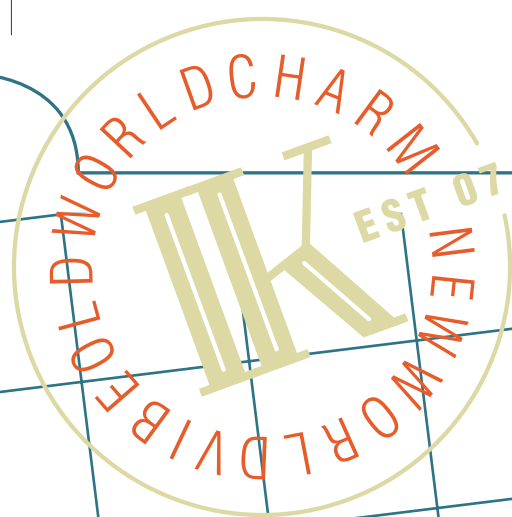
GLUTEN FREE PASTA + \$2

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| 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 |
| Paccheri Bolognese braised & ground boar, fresh herbs soffritto, 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 stewed tomatoes, sicilian olives | 37 |

THE ART OF SHARING

Pasta Platter 38

Tagliolini Pomodoro, Paccheri 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**