

The Art of Sharing

Share plates are priced per person and require a minimum order of 2 per table

ANTIPASTO MISTO

18⁹⁵

spicy wagyu meatballs, forno honey mussels, jumbo tiger prawns burrata caprese, vegetable fritto crispy stuffed gnocchi with prosciutto pepperoni & fior di latte calzone

ANTIPASTO RUSTICO

13⁹⁵

selection of imported cured meats marinated olives, forno bread

PASTA PLATTER

18⁹⁵

spaghetti & wagyu meatballs with truffle cream, penne pomodoro linguine gamberi, lumaconi stuffed with squash & ricotta

EXECUTIVE CHEF
Shaughn Halls

Italian
Kitchen

FRULLATO \$5⁹⁵

Strawberry Basil
strawberries, basil, honey, vanilla yogurt

Mango
mango purée, blood orange, yogurt

Blueberry Banana
blueberry, banana, yogurt, pineapple juice

MIMOSA \$7⁹⁵

Classic
fresh squeezed orange juice, prosecco

Venezia Sparkle
peach, raspberry, prosecco

Donna Grande
cointreau, blood orange, prosecco

PRIMA COLAZIONE

Classic Eggs Benedict crispy prosciutto, hollandaise sauce, potatoes

Italian Kitchen Breakfast eggs any style, tiroler bacon, fennel sausage, potatoes
grilled focaccia, mista salad

Mushroom Benny portabellini, roasted pepper hollandaise, goat cheese, caramelized onion

 **Smoked Salmon Omelet** smoked salmon, pickled red onion, arugula, mascarpone

Cassoulet poached eggs, beans, chickpea, fennel sausage, roasted peppers, orzo, tomato

Polenta di Nona polenta, fried eggs, smoked pancetta, tomato, spinach, burrata

Timballo Primavera baked pasta, seasonal vegetables, eggs, tomato sauce, fior di latte

Brioche "French Toast" fresh berry compote, amarena cherries

Breakfast Pizza boar bacon, roasted scallions, burrata, egg

 **Dungeness Crab Benedict** hollandaise, organic green salad

Grilled Angus Tenderloin poached egg, atlantic lobster hollandaise, caramelized onion hash

Stufato di Verdure (Italian Pot Pie) eggs, tomato, smoked pancetta, asparagus
spinach béchamel, italian pastry

Tagine tomato poached eggs, chicken sausage, eggplant, sun-dried tomatoes
arugula, charred scallions

INSALATA

Caprese vine ripened tomatoes, basil, olive oil, sea salt, choice of burrata or fior di latte

Spinach portobello mushroom, roasted peppers, warm pancetta vinaigrette

Caesar crispy pancetta, parmigiano reggiano, roasted garlic vinaigrette

Beets & Arugula goat cheese, shallot vinaigrette

SIDES

Fennel Sausage 6⁹⁵

Seasonal Organic Fruit 5⁵⁰

Grilled Focaccia 2⁵⁰

Roasted Potatoes 4⁵⁰

Tiroler Bacon 6⁹⁵

Chicken Sausage 6⁹⁵

PASTA

10⁹⁵ **Spaghetti & Wagyu Meatballs** 17⁹⁵

12⁹⁵ spicy tomato basil sauce, herbed ricotta

11⁹⁵ **Spaghetti Bolognese** 13⁹⁵

anna's classic family recipe

13⁹⁵ **Gnocchi** 14⁹⁵

pesto cream, pine nuts, oven roasted tomatoes

11⁹⁵ **Linguine Carbonara** 16⁹⁵

pancetta, scallions, free range egg
parmigiano reggiano

10⁹⁵ **Penne Arrabiata** 15⁹⁵

pancetta, garlic, tomatoes, burrata, peperoncino

11⁹⁵ **Linguine Gamberi** 20⁹⁵

tiger prawns, capers, olives, oregano

12⁹⁵ roasted tomato aglio e olio

12⁹⁵ *gluten free pasta available upon request

PIZZA

Margherita 12⁹⁵

tomatoes, basil, fior di latte

13⁹⁵ **Prosciutto di Parma** 14⁹⁵

arugula, tomato sauce, burrata

11⁹⁵ **Formaggio** 14⁹⁵

9⁹⁵ taleggio, fior di latte, asiago, provolone

10⁹⁵

PRIMO

Beef Carpaccio 14⁹⁵

gorgonzola polenta, asiago cheese

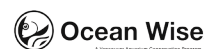
Bruschetta Sampler 13⁹⁵

chickpea, tomato basil, pesto & fior di latte

Crispy Fried Calamari 11⁹⁵

spicy sicilian tomato sauce

Brunch Menu



Recommended by the Vancouver Aquarium
as an ocean friendly seafood choice.

Please alert your server to any food allergies.
vegetarian dishes available upon request
parties of 8 or more subject to 18% gratuity