

The Art of Sharing

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

ANTIPASTO MISTO

19⁹⁵

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

ANTIPASTO RUSTICO

13⁹⁵

selection of imported cured meats
marinated olives, fomo bread

PASTA PLATTER

19⁹⁵

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

CARNE & PESCE PIATTO

35⁹⁵

veal chop milanise, fomo trout
grilled tiger prawns, brussels sprouts
penne arrabiata

CARNE PIATTO

34⁹⁵

blue ribbon striploin, veal scallopini
chicken parmesan
truffled bianco risotto, brussels sprouts

PESCE PIATTO

32⁹⁵

grilled salmon, ahi tuna, grilled tiger prawns, lobster linguine
seasonal vegetables

EXECUTIVE CHEF
Shaughn Halls

BURRATA BAR PRIMO

Burrata & Prosciutto pesto, roasted tomatoes, fomo toast
Burrata & Eggplant roasted peppers, tomatoes, chili oil, on herb crostini
Burrata & Radicchio spiced walnuts, honey, rosemary
Burrata & Pancetta smoked pancetta, pesto, pine nuts, herb crostini
Burrata & Cantaloupe prosciutto di parma, balsamic reduction, herb crostini

16⁹⁵ **Italian Kitchen Spreads** truffled white bean, artichoke, peperonata, fomo bread 13⁹⁵
8⁹⁵ **Beef Carpaccio** gorgonzola polenta, asiago cheese 15⁹⁵
8⁹⁵ **Bruschetta Sampler** chick pea, tomato basil, pesto & fior di latte 13⁹⁵
8⁹⁵ **Crispy Fried Calamari** spicy sicilian tomato sauce 13⁹⁵
8⁹⁵ **Honey Mussels** fresh herbs, parsley root, chiles, garlic, pinot grigio, dijon toast 17⁹⁵
Bone Marrow garlic crostini 15⁹⁵

INSALATA

Caprese vine ripened tomatoes, basil, olive oil, burrata, sea salt
Panzanella tuscan bread, tomatoes, grapes, arugula, pine nuts, burrata, chianti vinaigrette
Spinach portobello mushroom, roasted peppers, warm pancetta vinaigrette

15⁹⁵ **Insalata Mista** baby organic greens, heirloom tomatoes, parmesan, citrus vinaigrette 9⁹⁵
13⁹⁵ **Caesar** crispy pancetta, parmigiano reggiano, roasted garlic vinaigrette 9⁹⁵
11⁹⁵ **Beets & Arugula** goat's cheese, shallot vinaigrette 11⁹⁵

PIZZA

Gorgonzola roasted squash, caramelized onions, sage
Margherita tomatoes, basil, fior di latte
Prosciutto di Parma arugula, tomato sauce, burrata
Carpaccio shaved rare beef tenderloin, asiago, pesto, baby arugula

15⁹⁵ **Formaggio** taleggio, fior di latte, asiago, provolone 16⁹⁵
14⁹⁵ **Potato & Lardo** roasted garlic, caramelized onions, pecorino, rosemary 15⁹⁵
17⁹⁵ **Pepperoni** oven roasted tomatoes, oregano, mozzarella 15⁹⁵
18⁹⁵ **Lamb Sausage** frito vegetables, zucchini, goat cheese 15⁹⁵

PASTA

Truffled Spaghetti & Wagyu Meatballs truffle cream, herbed ricotta
Spaghetti & Wagyu Meatballs spicy tomato basil sauce, herbed ricotta
Spaghetti Bolognese anna's classic family recipe
Linguine Carbonara pancetta, scallions, free range egg, parmigiano reggiano
Penne Arrabiata pancetta, garlic, tomatoes, burrata, peperoncino
Lobster Linguine atlantic lobster, fennel, charred citrus cream
The Classics - Your Choice alfredo, puttanesca, pesto

24⁹⁵ **Rigatoni Pomodoro** tomatoes, garlic, fresh basil 15⁹⁵
18⁹⁵ **Garganelli** herb roasted chicken, sun-dried tomatoes, peas, roasted chicken broth 17⁹⁵
16⁹⁵ **Occhi di Lupo** lamb sausage, fava beans, eggplant, pine nuts, parmesan bread crumbs 17⁹⁵
17⁹⁵ **Gnocchi** pesto cream, oven roasted tomatoes, pine nuts 17⁹⁵
17⁹⁵ **Linguine Gamberi** tiger prawns, capers, olives, oregano, roasted tomato aglio e olio 23⁹⁵
25⁹⁵ **Fusilli Lunghi** wild mushrooms, pancetta, oregano cream 17⁹⁵
16⁹⁵ **Maltagliati** chick pea ragout, roasted cauliflower, baby arugula, herbed goats cheese 17⁹⁵

*gluten free pasta available upon request

CARNE & PESCE

Angus Reserve Tenderloin red wine jus 31⁹⁵(6oz) / 37⁹⁵(8oz)
Blue Ribbon Striploin red wine jus 39⁹⁵(10oz) / 45⁹⁵(14oz)
Blue Ribbon Rib-Eye Bone-In red wine jus 42⁹⁵(16oz)
Veal Scallopini with Bresaola fontina cheese, shaved black truffles
Veal Piccata lemon, white wine, capers
Veal Chop Milanese herb breading, grilled lemon
Veal Saltimbocca prosciutto, sage

Chicken Parmesan herb breading, tomato fondue, fior di latte, penne arrabiata 24⁹⁵
Chicken Saltimbocca prosciutto, ricotta, panzanella salad 25⁹⁵
Seabass Cartoccio thyme, white wine, fennel lemon butter 35⁹⁵
26⁹⁵ **Wild Salmon** warm potato & artichoke salad, baby arugula, citrus vinaigrette 29⁹⁵
24⁹⁵ **Forno Roasted Trout** pesto fennel stuffed, arugula & tomato salad 28⁹⁵
26⁹⁵ **Ahi Tuna** herb crusted, fricassee of smoked pancetta, cannellini beans 33⁹⁵
25⁹⁵ grilled asparagus, basil chilli oil

all served with seasonal vegetables & roasted potatoes

SIDES

Brussels Sprouts lemon, capers, parmigiano reggiano
Polenta bolognese sauce
Cauliflower parmesan herb bread crumbs

7⁹⁵ **Braised Greens** mustard seeds 7⁹⁵
8⁹⁵ **Seasonal Vegetables** extra virgin olive oil 7⁹⁵
7⁹⁵ **Risotto 'Bianco'** parmigiano reggiano 9⁹⁵

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



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