

## The Art of Sharing

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

### ANTIPASTO MISTO

19<sup>95</sup>

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

13<sup>95</sup>

selection of imported cured meats  
marinated olives, fomo bread

### PASTA PLATTER

18<sup>95</sup>

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

### CARNE & PESCE PIATTO

26<sup>95</sup>

veal milanese, fomo trout  
grilled tiger prawns, brussels sprouts  
penne arrabiata



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

EXECUTIVE CHEF  
Shaughn Halls

## BURRATA BAR

- 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

## PRIMO

- 16<sup>95</sup> Italian Kitchen Spreads** truffled white bean, artichoke, peperonata, fomo bread
- 8<sup>95</sup> Beef Carpaccio** gorgonzola polenta, asiago cheese
- 8<sup>95</sup> Bruschetta Sampler** chick pea, tomato basil, pesto & fior di latte
- 8<sup>95</sup> Crispy Fried Calamari** spicy sicilian tomato sauce
- 8<sup>95</sup> Honey Mussels** fresh herbs, parsley root, chiles, garlic, pinot grigio, dijon toast

## INSALATA

- 15<sup>95</sup> Caprese** vine ripened tomatoes, basil, olive oil, burrata, sea salt
- 13<sup>95</sup> Panzanella** tuscan bread, tomatoes, grapes, arugula, pine nuts, burrata, chianti vinaigrette
- 11<sup>95</sup> Spinach** portobello mushroom, roasted peppers, warm pancetta vinaigrette
- 15<sup>95</sup> Insalata Mista** baby organic greens, heirloom tomatoes, parmesan, citrus vinaigrette
- 9<sup>95</sup> Caesar** crispy pancetta, parmigiano reggiano, roasted garlic vinaigrette
- 11<sup>95</sup> Beets & Arugula** goat's cheese, shallot vinaigrette

## LUNCH 45

- Lasagna** beef, spinach, ricotta, arugula, with a tomato parmesan salad chickpea bruschetta
- Forno Penne** chicken, asparagus, caramelized onions, peas, cream arugula fennel salad
- Vegetable Lasagna** zucchini, spinach, eggplant, peppers, tomatoes, ricotta, mista salad chickpea bruschetta

## PANINI

- 13<sup>95</sup> Hero** prosciutto, mortadella, pepperoni, arugula, provolone, pepperoncini
- 13<sup>95</sup> Siena** chicken breast, eggplant, sun-dried tomato pesto, focaccia
- 14<sup>95</sup> Crab & Shrimp Monte Cristo** egg & parmesan batter, pancetta
- 13<sup>95</sup> Sicilian** breaded veal, mozzarella, spicy tomato sauce

## PIZZA

- 14<sup>95</sup> 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
- 14<sup>95</sup> Formaggio** taleggio, fior di latte, asiago, provolone
- 13<sup>95</sup> Potato & Lardo** roasted garlic, caramelized onions, pecorino, rosemary
- 16<sup>95</sup> Pepperoni** oven roasted tomatoes, oregano, mozzarella
- 17<sup>95</sup> Lamb Sausage** frito vegetables, zucchini, goat cheese

## PASTA

- 12<sup>95</sup> Rigatoni Pomodoro** tomatoes, garlic, fresh basil
- 21<sup>95</sup> Truffled Spaghetti & Wagyu Meatballs** truffle cream, herbed ricotta
- 17<sup>95</sup> Spaghetti & Wagyu Meatballs** spicy tomato basil sauce, herbed ricotta
- 14<sup>95</sup> Spaghetti Bolognese** anna's classic family recipe
- 16<sup>95</sup> Linguine Carbonara** pancetta, scallions, free range egg, parmigiano reggiano
- 15<sup>95</sup> Penne Arrabiata** pancetta, garlic, tomatoes, burrata, pepperoncino
- 12<sup>95</sup> Garganelli** herb roasted chicken, sun-dried tomatoes, peas, roasted chicken broth
- 15<sup>95</sup> Gnocchi** pesto cream, oven roasted tomatoes, pine nuts
- 17<sup>95</sup> Linguine Gamberi** tiger prawns, capers, olives, oregano, roasted tomato aglio e olio
- 14<sup>95</sup> Fusilli Lunghi** wild mushrooms, pancetta, oregano cream
- 16<sup>95</sup> Maltagliati** chick pea ragout, roasted cauliflower, baby arugula, herbed goats cheese

\*gluten free pasta available upon request

## CARNE & PESCE

- 23<sup>95</sup> Angus Reserve Striploin** red wine jus
- 18<sup>95</sup> Veal Scallopini with Bresaola** fontina cheese, shaved black truffles
- Veal Piccata** lemon, white wine, capers
- Veal Milanese** herb breading, grilled lemon
- Veal Saltimbocca** prosciutto, sage
- all served with seasonal vegetables & roasted potatoes*
- 18<sup>95</sup> Chicken Parmesan** herb breading, tomato fondue, fior di latte
- 18<sup>95</sup> Chicken Saltimbocca** prosciutto, ricotta, panzanella salad
- 17<sup>95</sup> Wild Salmon** warm potato & artichoke salad, baby arugula, citrus vinaigrette
- 17<sup>95</sup> Forno Roasted Trout** pesto fennel stuffed, arugula & tomato salad
- 18<sup>95</sup> Ahi Tuna** herb crusted, fricasee of smoked pancetta, cannellini beans  
grilled asparagus, basil chilli oil