




# brunch



## Antipasto Platters *The Art of Sharing*

-  **Antipasto Misto** ossobucco croquettes, spicy kobe meatballs, eggplant parmigiana, polenta bolognese, prosciutto wrapped tiger prawns, crispy calamari, salami & mozzarella stromboli, grilled radicchio with cherry balsamic reduction, pistachio caprino **19<sup>95</sup> per person - minimum of 2**
- Antipasto Rustico** selection of imported cured meats, marinated olives **12<sup>95</sup> per person - minimum of 2**




## Antipasto

-  **Bruschetta Sampler** chick pea, tomato basil, pesto, burrata **12<sup>95</sup>**
- Beef Carpaccio** soft gorgonzola polenta, asiago cheese **14<sup>95</sup>**
- Crispy Fried Calamari** spicy sicilian tomato sauce **13<sup>95</sup>**
-  **Honey Mussels** fennel sausage, lemon, pinot grigio **16<sup>95</sup>**
- Caprese Salad** heirloom tomatoes, basil, extra virgin olive oil choice of burrata, bufala or fior di latte **13<sup>95</sup>**
- Spinach Salad** marinated radicchio, shaved parmesan, crispy onion rings, figs, balsamic **11<sup>95</sup>**
- Beet & Arugula** goat's cheese, shallot vinaigrette **11<sup>95</sup>**
- Panzanella Salad** tuscan bread, heirloom tomatoes, grapes, arugula, burrata cheese, chianti vinaigrette **12<sup>95</sup>**

## Brunch

- Classic Benedict** ~ thin sliced prosciutto, hollandaise, organic green salad **14<sup>95</sup>**
- Wild Mushroom Benedict** ~ truffle hollandaise, parmesan potato hash **16<sup>95</sup>**
-  **Dungeness Crab Benedict** hollandaise, organic green salad **18<sup>95</sup>**
- Panettone French Toast** vanilla whipped cream, fresh berries **12<sup>95</sup>**
- Smoked Salmon & Spinach Frittata** organic green salad **15<sup>95</sup>**
- Grilled AAA Tenderloin** poached egg, atlantic lobster hollandaise, caramelized onion hash **19<sup>95</sup>**
- Australian Lamb Hash** merguez sausage, marinated lamb chop, poached free range eggs **18<sup>95</sup>**
-  **Smoked Sablefish Hash** poached free range eggs, paprika dusted hash browns, hollandaise sauce **20<sup>95</sup>**


## Pizze

- Breakfast Pizza** bacon, free range eggs, fingerling potatoes, burrata, scallions **14<sup>95</sup>**
-  **Prosciutto di Parma** arugula, tomato sauce, burrata cheese **16<sup>95</sup>**
-  **Tartufo Funghi** portobello mushroom, truffle cheese **17<sup>95</sup>**
- Quattro Formaggio "Bianco"** caciocavallo, fontina, asiago, mozzarella **15<sup>95</sup>**
-  **Lamb Sausage** peppered goat cheese wild mushrooms, free range egg **15<sup>95</sup>**
- Pepperoni** oven dried tomatoes, mozzarella, oregano **15<sup>95</sup>**

## Pasta Platter *The Art of Sharing*

- spaghetti and spicy kobe meatballs with truffle cream, braised veal cannelloni with wild mushroom cream  
pappardelle with lamb sausage, cabbage and potatoes, rigatoni pomodoro **16<sup>95</sup> per person - minimum of 2**

## Pasta

-  **Spaghetti with Spicy Kobe Meatballs** spicy tomato basil sauce, garlic confit, herbed ricotta **16<sup>95</sup>**
- Linguine Carbonara** pancetta, scallions, free range egg, parmesan **16<sup>95</sup>**
- Pappardelle Lamb Sausage** cabbage, potatoes, peperoncino, olive oil **16<sup>95</sup>**
- Linguine with Jumbo Prawns** oregano, capers, roasted tomato aglio olio **19<sup>95</sup>**
- Penne Arrabbiata** crispy pancetta, peperoncino, basil, tomatoes **15<sup>95</sup>**
- Garganelli Pollo** roasted chicken, sun-dried tomatoes, peas, roasted chicken broth **16<sup>95</sup>**
- Spaghetti Bolognese** anna's traditional recipe **14<sup>95</sup>**

## Panini

- Lobster and Crab Monte Cristo** egg and parmesan battered sandwich **14<sup>95</sup>**
- Spicy Kobe Meatball** roasted portabellini, provolone, crispy onion ring **13<sup>95</sup>**
- Forno Chicken** roasted chicken, smoked caciocavallo, burrata **13<sup>95</sup>**

**Italian  
Kitchen**  
*The Art of Sharing*



**Italian Kitchen signature item**

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

**Ocean Wise**



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