


Lunch



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 **19⁹⁵ per person - minimum of 2**
- Antipasto Rustico** selection of imported cured meats, marinated olives **12⁹⁵ per person - minimum of 2**


Mozzarella Bar

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| Mozzarella Tasting burrata, bufala & fior di latte | 16 ⁹⁵ | Burrata bacon, marinated escarole, caramelized shallots | 8 ⁹⁵ |
| Burrata prosciutto di parma, olive oil, sea salt | 14 ⁹⁵ | Burrata leek vinaigrette, mustard breadcrumbs | 8 ⁹⁵ |
| Burrata speck, peas, mint | 8 ⁹⁵ | Burricotta radicchio, spiced walnuts, honey, rosemary | 8 ⁹⁵ |

Antipasto

-  **Beef Carpaccio** soft gorgonzola polenta, asiago cheese 14⁹⁵
- Crispy Fried Calamari** spicy sicilian tomato sauce 13⁹⁵
-  **Honey Mussels** fennel sausage, lemon, pinot grigio 16⁹⁵
- Bruschetta Sampler** chick pea, tomato basil, pesto burrata 12⁹⁵

Pizze

-  **Prosciutto di Parma** arugula, tomato sauce, burrata cheese 16⁹⁵
- Tartufo Funghi** portobello mushroom, truffle cheese 17⁹⁵
- Quattro Formaggio "Bianco"** cacioavallo, fontina, asiago buffalo mozzarella 15⁹⁵
- Lamb Sausage** peppered goat's cheese, wild mushrooms, free range egg 15⁹⁵
- Pepperoni** oven dried tomatoes, mozzarella, oregano 15⁹⁵


Insalata

- Caprese Salad** heirloom tomatoes, basil, extra virgin olive oil choice of burrata, bufala or fior di latte 13⁹⁵
- Spinach** marinated radicchio, shaved parmesan crispy onion rings, figs, balsamic 11⁹⁵
- Beet & Arugula** goat's cheese, shallot vinaigrette 11⁹⁵
- Panzanella** tuscan bread, heirloom tomatoes, grapes arugula, burrata, chianti vinaigrette 12⁹⁵
- Filetto** quail egg, wild greens, grana padano, grilled lemon 17⁹⁵




Panini

- Lobster and Crab Monte Cristo** egg and parmesan battered sandwich 14⁹⁵
- Spicy Kobe Meatball** roasted portabellini, provolone, crispy onion ring 13⁹⁵
- Forno Chicken** roasted chicken, smoked cacioavallo, burrata 13⁹⁵


Lunch 45

-  **Lasagna** kobe beef, spinach, ricotta, arugula, with a tomato parmesan salad, chickpea bruschetta 13⁹⁵
- Vegetable Lasagna** zucchini, spinach, eggplant, peppers, tomatoes, ricotta, mista salad chickpea bruschetta 12⁹⁵
- Forno Penne** chicken, asparagus, caramelized onion, peas, cream arugula fennel salad 12⁹⁵
- Porchetta Panini** pork loin, amarena jus, quince mostarda, pesto nocciolo salad 13⁹⁵
- Filletto Panini** striploin, grilled foccacia, onion rings, provolone, red wine jus, roasted fingerling potatoes 14⁹⁵
- Prosciutto Panini** prosciutto di parma, fior di latte, roasted peppers & soup of the day 12⁹⁵
- Risotto of the Day** 13⁹⁵


Pasta

-  **Spaghetti & Spicy Kobe Meatballs** spicy tomato basil sauce, garlic confit, herbed ricotta 16⁹⁵
- Rigatoni Pomodoro** tomatoes, garlic, fresh basil 14⁹⁵
- Linguine Carbonara** pancetta, scallions, free range egg, parmesan 16⁹⁵
-  **Pappardelle Lamb Sausage** cabbage, potatoes, peperoncino, olive oil 16⁹⁵
- Linguine with Jumbo Prawns** oregano, capers, roasted tomato aglio olio 19⁹⁵
- Penne Arrabbiata** crispy pancetta, peperoncino, basil, tomatoes 15⁹⁵
- Rigatoni Vitello** veal cheeks, spinach, red wine jus, roasted garlic 16⁹⁵
- Tagliatelle Funghi** wild mushrooms, asparagus, porcini jus, chives 16⁹⁵
-  **Garganelli Pollo** roasted chicken, sun-dried tomatoes, peas, roasted chicken broth 16⁹⁵
- Spaghetti Bolognese** anna's traditional recipe 14⁹⁵



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 **16⁹⁵ per person - minimum of 2**

Carne

- Braised Lamb Shank** squash caponata, lamb jus 20⁹⁵
- Chicken Saltimbocca** prosciutto, ricotta, panzanella salad 18⁹⁵
-  **Veal Scallopini with Bresaola** fontina cheese, shaved truffles 17⁹⁵
- 'Classic Veal Scallopini'** your choice piccata, milanese or saltimbocca 17⁹⁵

Pesce

-  **Wild Salmon** celery root puree, sautéed spinach, prawn salad 18⁹⁵
- Forno Roasted Trout** arugula and tomato salad 18⁹⁵
- Seared Ahi Tuna** oranges, artichokes, fennel, cerignola olive vinaigrette 19⁹⁵
-  **Smoked Sablefish** italian bean ragout, double smoked bacon 19⁹⁵

Carne & Pesce Piatto *The Art of Sharing*

- veal milanese, linguine carbonara, forno trout, crab stuffed prawns wrapped in pancetta, fried brussel sprouts **25⁹⁵ per person - minimum of 2**



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

Italian Kitchen



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

April 12/11