

COLAZIONE

American Breakfast two eggs (any style), crispy potatoes, bacon, sausage roasted tomato, asiago scone	15
Mushroom Frittata roasted truffle mushrooms, pecorino cheese, thyme roasted potatoes and arugula salad	17
Gnocchi & Italian Sausage Hash peperonata, poached eggs, pesto hollandaise	18
Carbonara Uova soft scrambled eggs, pecorino, scallions, black pepper guanciale, roasted potatoes & seasonal greens	16
Eggs Benedict two poached eggs, crispy pancetta, toasted asiago scone hollandaise sauce, roasted potatoes & seasonal greens	17
Smoked Salmon Benedict two poached eggs, smoked salmon, sautéed spinach toasted asiago scone & hollandaise sauce, crispy capers roasted potatoes & seasonal greens	18
French Toast cranberry & white chocolate panettone orange & white chocolate mousse, moscato poached peaches	15

SIDES

Egg	3	Roasted Potatoes	5
Extra Thick Bacon (2pcs)	7	Italian Sausage	7

Italian Kitchen

BRUNCH

IT'S NEVER TOO EARLY IN ITALY

11:00AM - 3:00PM

SPECIALTY



COCKTAILS

Amalfi Coast Daquiri (2oz) grappa, maraschino liqueur, lemon juice	12
I Need a Bloody Drink (2oz) freshly juiced tomatoes, clamato, spices grappa, vodka, antipasto garnish	12
Italiano Sunset (4oz) amaretto, orange juice, raspberry sorbet, prosecco	12
IK Bellini (4oz) peach purée, peach sorbet, peach infused vodka, prosecco	12
IK Paloma (2oz) tequila, grappa, grapefruit juice, lime juice, habanero bitters, soda	12

ANTIPASTI

Carpaccio pepper crusted beef, black garlic aioli, ricotta salata marinated mushrooms, tuscan loaf	17
Burrata & Prosciutto prosciutto di parma, peperonata, pesto, garlic crosta	19
Calamari dill, lemon pepper, basil aioli	15
Caprese vine ripened tomatoes, buffalo mozzarella, arugula crispy olives, peperonata vinaigrette	18
Beet Salad red & yellow beets, fennel, beet purée, preserved lemon pistachio, herbed goat's cheese, citrus vinaigrette	16

SECONDO

Eggplant Parmesan breaded eggplant, tomato coulis, fior di latte parmigiano reggiano, arugula salad	20
Parmesan Crusted Chicken spaghetti pomodoro, lemon-basil artichoke butter	26
Truffle Spaghetti & Meatballs truffle cream sauce, herbed ricotta	26
Gnocchi Funghi wild mushrooms, porcini stock, sage, ricotta salata	19
Seafood Linguine scallops & prawns, white wine, stewed tomatoes, olives capers, oregano	26
The Classics pomodoro - pesto - puttanesca - alfredo	17

Vancouver Coastal Health advises that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.

Before Placing Your Order: Please inform your server if a person in your party has a food allergy. Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish & shellfish.