

Italian Kitchen

DINNER

ANTIPASTI

Bison Carpaccio mustard, black garlic aioli, fritto mushrooms ricotta salata, tuscan loaf	16
Burrata prosciutto di parma, peperonata, pesto, garlic crosta	17
Bruschetta alla Toscana cannellini beans, cauliflower, spiced walnuts, garlic crosta	12
Vitello Tonnato roasted veal, ahi tuna, capers, castelvetrano olives, tuna sauce	15
Calamari Fritti spicy sicilan tomato sauce, capers, olives, chillies	14
Quail fritto gnocchi, fennel marmellata, parmesan foam	16
Tortelli in Brodo nduja, mascarpone, house ricotta & spinach tortellini	12

Antipasto Platter 36

peperonata, burrata, caprese, prosciutto,
meatballs, smoked scamorza arancini, eggplant
involtini, baccalà mantecato, shaved salame

PESCE

Salt Crusted Bass For Two peperonata, leeks, lemon, caponata	79
Marinated Sablefish smoked pancetta, bean ragout, cauliflower purée, lemon purée	39
Tonno Rosso ahi tuna, fregola, castelvetrano olives, caponata, romesco sauce, dill	34

CARNE

Veal Scaloppine shaved bresaola, fontina, shaved truffles	29
Lamb Rack creamy cheese polenta, roasted vegetables	48 ^{half} / 89 ^{full}
Veal Chop Milanese tomato coulis, peppered green salad shaved parmesan, charred lemon	43
Angus Ribeye 20oz salsa verde, roasted garlic, fresh herbs charred lemon, extra virgin olive oil	75
Beef Tenderloin 7oz ricotta & egg yolk ravioli, roasted vegetables extra virgin olive oil	46
Cornish Hen Fra Diavolo chillies, garlic, herbs, lemon, creamy cheese polenta roasted vegetables	32

SIDES

Brussels Sprouts 9 parmesan, capers lemon, chillies	Rosemary Potato Risotto 9 shaved fontina	Fritto Cauliflower 8 cauliflower purée
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INSALATA

Caprese mixed tomatoes, basil, burrata	16
Squash Panzanella guanciale, roasted squash, roasted carrots, pistachio gorgonzola, radicchio, chicory greens	14
Beets buffalo ricotta, valencia almond vinaigrette peppered greens, finger lime	14
Mista Salad grilled artichokes, cucumber, tomato, radicchio grainy mustard vinaigrette	13

PASTA

GLUTEN FREE PASTA + \$2

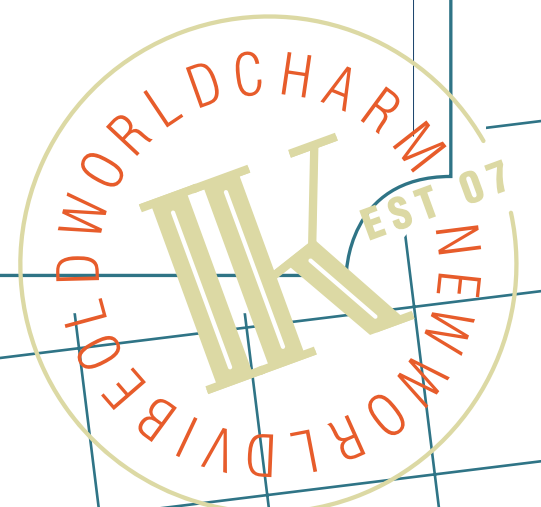
Bucatini Carbonara guanciale, pancetta, egg yolk scallion, black pepper	23
Truffle Spaghetti & Meatballs truffle cream sauce, herbed ricotta shaved truffles	26
Seafood Linguine scallops, lobster, jumbo prawns, white wine stewed tomatoes, sicilian olives	37
Torchio alle Verdure roasted squash, sunchokes, kale bell pepper succo	19
Fennel Pollen Casoncelli duck confit, cabbage, squash roasted duck stock	24
Spaghetti Amatriciana ground chicken, chillies, eggplant spicy tomato sauce	22
Paccheri Bolognese braised & ground boar, fresh herbs soffritto, red wine	23
Gnocchi Funghi wild mushrooms, porcini stock, ricotta salata	22

THE ART OF SHARING

Pasta Platter 46
Truffle Spaghetti & Meatballs
Torchio alle Verdure and Casoncelli

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.



**Buon
Appetito**