

Italian Kitchen

LUNCH

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
Ligurian Seafood Soup tomato & saffron scented broth, mussels, clams prawns, fregola	17

Antipasto Platter 39

prosciutto di parma, assorted salumi
buffalo mozzarella
daily selection of grilled & roasted
marinated vegetables
eggplant caponata, arancini

CARNE & PESCE

Pacific Salmon pan seared salmon, caramelized fennel citrus tarragon emulsion	27
Ahi Tuna tomato melange, olive tapenade, green beans roasted fingerling potatoes	27
Seafood Salad prawns, scallops, mussels, peperonata, green beans buttermilk herb dressing, spelt, charred fennel	25
Veal Scallopini shaved bresaola, fontina, shaved black truffles roasted potatoes, green beans	27
Steak Salad beef tenderloin, roasted mushrooms & squash ancient grains, gorgonzola, mustard agrodolce	24
Eggplant Parmesan breaded eggplant, tomato coulis, fior di latte parmigiano-reggiano, arugula salad	20
Parmesan Crusted Chicken spaghetti pomodoro, lemon-basil artichoke butter	26

THE ART OF SHARING

Carne & Pesce Platter 69

Veal Scallopini, Ahi Tuna, Prawns
grilled & roasted vegetables, herb risotto

INSALATA

Wild Mushroom & Brussels Sprouts Salad maple bacon vinaigrette, baby arugula shaved parmigiano-reggiano	17
Caprese vine ripened tomatoes, buffalo mozzarella, arugula crispy olives, basil vinaigrette	16
Beet Salad red & yellow beets, fennel, beet purée, preserved lemon pistachio crusted goats cheese, citrus vinaigrette	16
Mista Salad marinated artichokes, cucumber, tomato, radicchio grainy mustard vinaigrette	13

PASTA

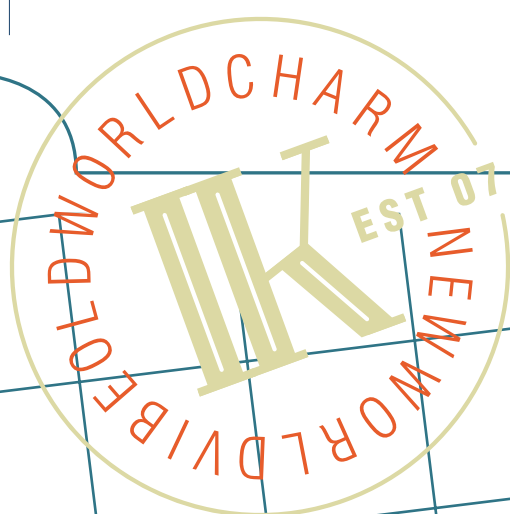
GLUTEN FREE PASTA + \$2

Bucatini Carbonara guanciale, egg yolk, scallions pecorino cheese, black pepper	19
Truffle Spaghetti & Meatballs truffle cream sauce, herbed ricotta shaved black truffles	26
Torchio con Pollo roasted chicken, soleggiati tomatoes chicken jus, peas	19
Fettuccine Primavera spinach & beet fettuccine, seasonal vegetables pesto, herbs	19
Gnocchi Funghi wild mushrooms, porcini stock, sage ricotta salata	19
Seafood Linguine scallops & prawns, white wine, oregano stewed tomatoes, olives, capers	26
The Classics pomodoro - pesto - bolognese - puttanesca alfredo	17

THE ART OF SHARING

Pasta Platter 48

Truffle Spaghetti & Meatballs
Seafood Linguine & Gnocchi Funghi



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.

July 1-19

**Buon
Appetito**