

Italian Kitchen

LUNCH

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
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

Marinated Sablefish smoked pancetta, bean ragout, cauliflower purée, lemon purée	29
Tonno Rosso ahi tuna, fregola, castelvetrano olives, caponata, romesco sauce, dill	29

CARNE

Veal Scaloppine shaved bresaola, fontina, shaved truffles	26
Lamb Shank creamy cheese polenta, roasted vegetables	26
Veal Chop Milanese tomato coulis, peppered greens salad shaved parmesan, charred lemon	39
Beef Tenderloin Medallion ricotta & egg yolk ravioli, roasted garlic, fresh herbs charred lemon, extra virgin olive oil	29
Cornish Hen Fra Diavolo chillies, garlic, herbs, lemon, creamy cheese polenta roasted vegetables	28

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
Insalata di Pollo salami, 7 minute egg, beans, avocado, balsamic vinaigrette	18
Seafood Salad jumbo prawns, scallops, peperonata buttermilk herb dressing, spelt, charred fennel	21

PASTA

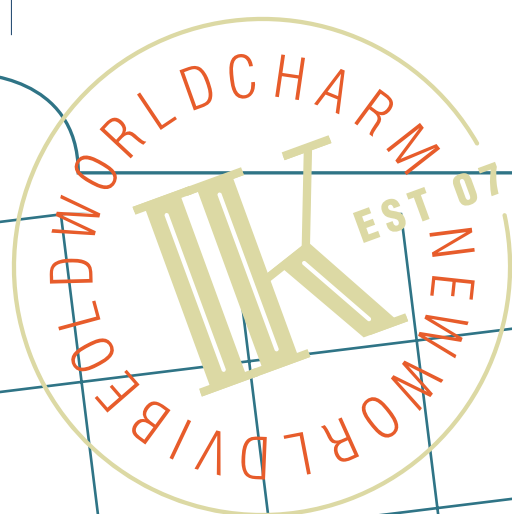
GLUTEN FREE PASTA + \$2

Bucatini Carbonara guanciale, pancetta, egg yolk scallion, black pepper	23
Truffle Spaghetti & Meatballs truffle cream sauce, herbed ricotta shaved truffles	26
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
Tagliolini Pomodoro tomato sauce, basil, extra virgin olive oil	16
Seafood Linguine scallops, lobster, jumbo prawns, white wine stewed tomatoes, sicilian olives	37

THE ART OF SHARING

Pasta Platter 38

Tagliolini Pomodoro, Paccheri Bolognese & Bucatini Carbonara



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**