



APPETIZERS

ANTIPASTO DELLA CASA FOR TWO 18.95 cured Italian meats, tiger prawns, provolone	SEAFOOD ANTIPASTO 26.95 fresh oyster, mignonette, poached prawn cocktail, smoked salmon, seared rare tuna
BRUSCHETTA 8.95 tomato, red onion, basil, olive oil, balsamic reduction, crostini	CARPACCIO 13.95 arugula, grana padano, frizzled capers, EVOO, lemon aioli
MUSSELS 14.95 Salt Spring Island, shallot, garlic, coconut curry	CALAMARI 12.95 deep fried squid, red onion bruschetta, Chef's tartar
SEARED AHI TUNA 14.95 ginger-sesame and ponzu, seared rare, apple fennel salad, citrus dressing	SMOKED SALMON 11.95 BC Nanook Salmon, arugula, red onion, frizzled capers
POLPETTE 10.95 house-made meatballs, crushed tomatoes, herbed ricotta, shaved asiago cheese	STEAK TARTARE 14.95 anchovy, egg yolk, shallots, capers, chives, Tabasco, Dijon, olive oil, cornichons, Worcestershire
PIZZA BREAD 8.95 olive oil, oregano, garlic, fior de latte, mozzarella, parmesan	OYSTERS Three 6.95 Six 12.95 raw, shallot, black pepper, rosemary mignonette the consumption of raw oysters poses an increased risk of food-borne illness

SOUP AND SALADS

ZUPPA DEL GIORNO 6.95 daily seasonal creation	MINISTRONE 6.95 vegetables, herbs, tomatoes, pasta
INSALATA MISTA 9.95 organic greens, marinated artichoke, cherry tomatoes, Dijon vinaigrette, provolone	INSALATA TOMATO BOCCONCINI 9.95 arugula, tomato, basil, olive oil, aged balsamic reduction
INSALATA CEASAR 9.95 romaine hearts, classic caesar dressing, parmesan, crouton	CHOPPED SALAD 10.95 peppers, cucumber, tomato, romaine, olives, prosciutto, feta
INSALATA BISTECCA 15.95 4 oz grilled beef tenderloin medallions, spring mix greens	

EARLY DINNER SPECIAL 4:30pm to 6:30pm

\$30 any main course with soup or salad

\$26 any pasta with soup or salad

Early dinner Osso Buco, Lamb and Steak ADD \$5

Excludes Insalata Bistecca, Lobster and King Crab. Not valid with any other promotion

PIZZA

house-made dough, san marzano tomato sauce, fior de latte, mozzarella cheeses. gluten-free crust available \$4.00

ARRABBIATA 18.95 mushroom, ham, lamb sausage, egg, banana pepper, oregano	SALSICCIA 18.95 chorizo, Italian sausage, mushroom, banana pepper, oregano
PEPPERONI 16.95 pepperoni, oregano	QUATTRO STAGIONI 18.95 ham, artichoke, black olive, mushroom, oregano
QUATTRO FROMAGGI 17.95 gorgonzola, parmesan, feta	MARGHERITA 14.95 fresh basil, olive oil
GIOVANNI 17.95 chicken, feta, pesto	HAWAIIAN 18.95 pancetta, ham, pineapple, parmesan
NAPOLETANA 16.95 caper, olive, anchovy, oregano	PESCATORE 18.95 prawns, garlic, parsley, olive oil
CALZONE 17.95 ham, egg, olive oil, parmesan	SICILIANA 15.95 caper, olive, anchovy, oregano, marinara sauce, no cheese
CANADESE 18.95 mushroom, pepperoni, salami, red and green peppers, onion	MEDITERRANEA 15.95 red onion, calabrese, garlic, sun-dried olive, banana pepper, roasted red pepper

PIZZA ADD-ONS

\$1.00 banana pepper, black olives, red pepper, onion, caper, mushroom

\$2.00 salami, pancetta, lamb sausage, calabrese sausage, chorizo, chicken, extra cheese, anchovy, pepperoni, ham, Italian sausage, prawn (per)

\$3.00 fried egg



FRUTTI DI MARE

CATCH OF THE DAY	MARKET	8 OZ LOBSTER TAIL	36.95
cooking what the waters give us		beurre blanc for dipping, sweet pea and saffron risotto	

CIOPPINO	29.95	WILD BC SALMON	28.95
clams, mussels, prawns, scallops, salmon, chorizo, pernod, tomato, new potato, white wine, fennel		grilled medium rare, maple chili glaze drizzle, sweet pea and saffron risotto	

ALASKAN KING CRAB	54.95	SCALLOPS AND PRAWNS	30.95
one pound, beurre blanc for dipping, sweet pea and saffron risotto		seared jumbo scallops and prawns, sweet pea and saffron risotto, pernod herb butter	

POLLO

CHICKEN VAL D'AOSTANO	25.95	CHICKEN PICCATA	23.95
pancetta, chicken, stuffed with bocconcini, tomato, basil, roast potatoes, vegetables, natural au jus		chicken scaloppine, parsley, white wine, capers, roast potatoes, vegetables, lemon butter	

CHICKEN CACCIATORE	19.95
chicken scaloppine, peppers, olives, onion, celery, fettucine	

CARNE

VEAL SALTIMBOCCA	28.95	RACK OF LAMB	33.95
veal scaloppine, prosciutto, sage, vegetables, roast potatoes, red wine demi		Dijon herb crusted, vegetables, truffed potato puree	

VEAL PICCATA	28.95	VEAL MARSALA	28.95
veal scaloppine, parsley, white wine, capers, roast potatoes, vegetables, lemon butter sauce		veal scaloppine, roast potatoes, vegetables, sweet Marsala sauce	

OSSO BUCO	35.95
grain-fed veal shank, gremolata, red wine, tomato and vegetable reduction, lemon and herb risotto	

BISTECCA-CANADIAN PRIME

Aged for 28 days

Served with your choice of mashed potato or fries

8 OZ GRILLED BEEF TENDERLOIN	35.95	12 OZ NEW YORK STEAK	35.95
grilled to perfection, green peppercorn sauce		green peppercorn sauce	

16 OZ BONE-IN RIB STEAK	42.95	ADD-ON 10OZ-12OZ KING CRAB	39.95
port wine demi		ADD-ON 8OZ LOBSTER TAIL	30.95

PASTA AND RISOTTO

al dente. gluten-free fusilli pasta available

SPAGHETTI BOLOGNESE	19.95	SPAGHETTI POLPETTE	19.95
ground beef and veal ragu, marinara sauce		house-made meatballs, marinara sauce	

SPAGHETTI CARBONARA	19.95	FETTUCCINE BUONGUSTAIO	19.95
smoked bacon, egg yolk, parmesan		chicken, sweet pea, mushroom, garlic cream sauce	

GNOCCHI QUATTRO FORMAGGI	20.95	CANELLONI DI VERDURA	19.95
ricotta, gorgonzola, grana padano, fior de latte, herb cream		ricotta, spinach, pomodoro pesto cream sauce	

VEAL LASAGNA	20.95	BEET RISOTTO	19.95
braised veal, mushroom, spinach, ricotta, marinara sauce		grilled beef tenderloin medallions, shaved parmesan	

SEAFOOD RISOTTO	24.95	LINGUINE PESCATORE	24.95
prawns, mussels, clams, scallops, salmon, halibut		prawns, mussels, clams, scallops, salmon, halibut, tomato	

FRESH SPAGHETTINI PESTO POMODORO	24.95	LINGUINE VONGOLE	20.95
fresh basil, pesto, vine ripened tomato sauce		clams, white wine, brodo, butter	

PENNE SALSICCIA	19.95
Italian sausage, merguez, sun-dried tomato, chili, marinara sauce	