



Lunch Menu A

\$35.95/++

insalata caprese

vine tomato, bocconcini, olive oil, arugula, basil

OR

insalata mista

organic mixed greens, dijon and olive oil vinaigrette

spaghetti bolognese

veal ragu, tomato

OR

cannelloni

ricotta, spinach

OR

parmigiana di pollo

breaded chicken breast, fettuccini, seasonal vegetables

tiramisu

lady fingers, espresso, amaretto

coffee or tea



Lunch Menu B

\$39.95/++

insalata caprese

vine tomato, bocconcini, olive oil, arugula, basil

OR

insalata mista

organic mixed greens, dijon and olive oil vinaigrette

penne marinara

shaved parmesan

parmigiana di pollo

breaded chicken breast, fettuccini, seasonal vegetables

OR

salmone

grilled wild bc salmon, lemon and tarragon sauce, saffron risotto

OR

veal marsala

veal scaloppini, sweet marsala sauce, roasted herb nugget potatoes

tiramisu

lady fingers, espresso, amaretto

coffee or tea



Lunch Menu C

\$46.96/++

insalata caesar

romaine, traditional caesar dressing, parmesan

OR

insalata mista

organic mixed greens, dijon and olive oil vinaigrette

penne marinara

shaved parmesan

salmone

grilled wild bc salmon, lemon and tarragon sauce, saffron risotto

OR

canadian prime new york steak

grilled, 28 day aged, mashed potatoes

with your choice of:

green peppercorn sauce

or

demi-glace

OR

parmigiana di pollo

breaded chicken breast, fettuccini, seasonal vegetables

tiramisu

lady fingers, espresso, amaretto

coffee or tea



Lunch Menu D

\$51.95/++

antipasto misto
italian cold cuts, grilled vegetables

penne marinara
shaved parmesan

cioppino
seafood, shellfish, and vegetables in a fennel scented broth
OR

canadian prime new york steak
grilled, 28 day aged, mashed potatoes
with your choice of:
green peppercorn sauce
or
demi-glace

OR
parmigiana di pollo
breaded chicken breast, fettuccini, seasonal vegetables

tiramisu
lady fingers, espresso, amaretto

coffee or tea



Cocktail Reception

Available only as an add-on to one of our group menus

Crostini \$19.95/Dozen ++

tomato and fresh basil
mushrooms
roasted peppers
olive tapenade
pesto and bocconcini
paté

Canapés \$29.95/Dozen ++

HOT

seasonal shucked oysters with mignonette
seared jumbo prawns with lemon and herbs
margherita pizza slices
pesto beef tenderloin with parmesan
grilled spicy merguez
polpetini with marinara
miniature crab cakes with chili aioli
mini mozzarella in carrozza
prosciutto and melon
veggie brochettes with tomato, zucchini, bell pepper, and red onion

COLD

tuna tartar
smoked salmon, caviar crème fraîche, lime zest
seasonal shucked oysters with champagne vinaigrette

Prices do not include tax or gratuity
321 Water Street. Vancouver BC V6B 1B8