

APPETIZERS

ANTIPASTO DELLA CASA FOR TWO 21.95 cured Italian meats, tiger prawns, provolone	SEAFOOD ANTIPASTO 29.95 fresh oysters, mignonette, poached prawn cocktail, smoked salmon, seared rare tuna
BRUSCHETTA 9.95 tomato, red onion, basil, olive oil, balsamic reduction, crostini	CARPACCIO 15.95 arugula, grana padano, frizzled capers, lemon aioli
MUSSELS 16.95 Salt Spring Island, shallot, garlic, coconut curry	CALAMARI 15.95 deep fried squid, red onion bruschetta, Chef's tartar
SEARED AHI TUNA 16.95 ginger-sesame and ponzu, seared rare, apple fennel salad, citrus dressing	SMOKED SALMON 13.95 BC Nanook Salmon, arugula, red onion, frizzled capers
POLPETTE 12.95 house-made meatballs, crushed tomatoes, herbed ricotta, shaved asiago cheese	STEAK TARTARE 18.95 anchovy, egg yolk, shallots, capers, chives, tabasco, dijon, olive oil, cornichons, worcestershire
PIZZA BREAD 10.95 olive oil, oregano, garlic, fior de latte, mozzarella, Reggiano parmesan	OYSTERS Six Twelve 16.95 29.95 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 8.95 daily seasonal creation	MINISTRONE 7.95 vegetables, herbs, tomatoes, pasta
INSALATA MISTA 10.95 organic greens, marinated artichoke, cherry tomatoes, Dijon vinaigrette, provolone	INSALATA CAPRESE 11.95 arugula, bocconcini, tomato, basil, olive oil, aged balsamic reduction
INSALATA CAESAR 11.95 romaine hearts, classic caesar dressing, parmesan, croutons	CHOPPED SALAD 12.95 peppers, cucumber, tomato, romaine, olives, prosciutto, feta
INSALATA BISTECCA 17.95 4 oz grilled beef tenderloin medallions, spring mix greens	

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

\$35 any main course with soup or salad

\$30 any pasta with soup or salad

Early dinner Osso Buco, Veal, 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 cheese. gluten-free crust available \$4.95

ARRABBIATA 21.95 mushrooms, Capocollo ham, Merguez lamb sausage, egg, banana peppers, oregano	SALSICCIA 21.95 chorizo, Italian sausage, mushrooms, banana peppers, oregano
PEPPERONI 19.95 pepperoni, oregano	QUATTRO STAGIONI 21.95 Capocollo ham, artichokes, sun-dried olives, mushrooms, oregano
QUATTRO FORMAGGI 19.95 gorgonzola, Reggiano parmesan, feta	MARGHERITA 16.95 fresh basil, olive oil
GIOVANNI 19.95 chicken, feta, pesto	HAWAIIAN 20.95 pancetta, Capocollo ham, pineapple, Reggiano parmesan
NAPOLETANA 18.95 capers, sun-dried olives, anchovy, oregano	PESCATORE 22.95 prawns, garlic, parsley, olive oil
CALZONE 19.95 Capocollo ham, egg, olive oil, Reggiano parmesan	SICILIANA 16.95 capers, sun-dried olives, anchovy, oregano, no cheese
CANADESE 19.95 mushrooms, pepperoni, Genoa salami, red and green peppers, onions	MEDITERRANEA VEGETARIAN 16.95 red onions, button mushrooms, garlic, sun-dried olives, banana peppers, red and green peppers, artichokes, basil

PIZZA ADD-ONS

\$1.00 banana pepper, sun-dried olives, red peppers, onions, capers, mushrooms

\$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 cooking what the waters give us	MARKET	LOBSTER TAIL beurre blanc for dipping, sweet pea saffron risotto, seasonal vegetables	39.95
CIOPPINO clams, mussels, prawns, scallops, salmon, chorizo, pernod, tomato, new potato, white wine, fennel	34.95	WILD BC SALMON grilled medium rare, maple chili glaze drizzle, sweet pea saffron risotto, seasonal vegetables	31.95
ALASKAN KING CRAB one pound, beurre blanc for dipping, sweet pea saffron risotto, seasonal vegetables	59.95	SCALLOPS AND PRAWNS seared jumbo scallops and prawns, sweet pea saffron risotto, seasonal vegetables, pernod herb butter	34.95

POLLO

CHICKEN VAL D'AOSTANO pancetta, chicken, stuffed with bocconcini, tomato, basil, roast potatoes, seasonal vegetables, natural au jus	28.95	CHICKEN PICCATA chicken scaloppine, parsley, white wine, capers, roast potatoes, seasonal vegetables, lemon butter	25.95
CHICKEN PARMIGIANA with spaghetti, marinara sauce, seasonal vegetables	23.95		

CARNE

VEAL SALTIMBOCCA veal scaloppine, prosciutto, sage, seasonal vegetables, roast potatoes, red wine demi	32.95	RACK OF LAMB dijon herb crusted, seasonal vegetables, truffed potato puree	39.95
OSSO BUCO grain-fed veal shank, gremolata, red wine, tomato and vegetable reduction, lemon and herb risotto, seasonal vegetables	39.95	VEAL MARSALA veal scaloppine, roast potatoes, seasonal vegetables, sweet Marsala sauce	32.95

BISTECCA-CANADIAN PRIME

Aged for 28 days

Served with your choice of green peppercorn sauce or port wine demi glace

8 OZ GRILLED BEEF TENDERLOIN seasonal vegetables, mashed potatoes	39.95	12 OZ NEW YORK STEAK seasonal vegetables, mashed potatoes	39.95
16 OZ BONE-IN RIB STEAK seasonal vegetables, mashed potatoes	47.95	ADD-ON 10OZ-12OZ KING CRAB	45.95
		ADD-ON 8OZ LOBSTER TAIL	33.95

PASTA AND RISOTTO

Al dente. Gluten-free fusilli pasta available

SPAGHETTI BOLOGNESE ground beef and veal ragu, marinara sauce	21.95	SPAGHETTI POLPETTE house-made meatballs, marinara sauce	22.95
SPAGHETTI CARBONARA smoked bacon, egg yolk, parmesan	21.95	FETTUCCINE BUONGUSTAIO chicken, sweet pea, mushroom, garlic cream sauce	22.95
GNOCCHI QUATTRO FORMAGGI ricotta, gorgonzola, grana padano, fior de latte, herb cream	22.95	CANELLONI DI VERDURA ricotta, spinach, pomodoro pesto cream sauce	22.95
VEAL LASAGNA braised veal, mushroom, spinach, ricotta, marinara sauce	24.95	BEET RISOTTO grilled beef tenderloin medallions, shaved parmesan	22.95
SEAFOOD RISOTTO prawns, mussels, clams, scallops, salmon, halibut	27.95	LINGUINE PESCATORE prawns, mussels, clams, scallops, salmon, halibut, tomato	27.95
PENNE SALSICCIA Italian sausage, merguez, sun-dried tomato, chili, marinara sauce	21.95	LINGUINE VONGOLE clams, white wine, brodo, butter	22.95