

APPETIZERS

ANTIPASTO DELLA CASA FORTWO cured Italian meats, tiger prawns, provolone	18.95	SEAFOOD ANTIPASTO fresh oyster, mignonette, poached prawn cocktail, smoked salmon, seared rare tuna	25.95
BRUSCHETTA tomato, red onion, basil, olive oil, balsamic reduction, crostini	7.95	CARPACCIO arugula, grana padano, frizzled capers, lemon aioli	15.95
MUSSELS Salt Spring Island, shallot, garlic, coconut curry	12.95	CALAMARI deep fried squid, red onion bruschetta, Chef's tartar	10.95
SEARED AHI TUNA ginger-seesame and ponzu, seared rare, apple fennel salad, citrus dressing	12.95	SMOKED SALMON BC Nanook Salmon, arugula, red onion, frizzled capers	10.95
POLPETTE house-made meatballs, crushed tomatoes, herbed ricotta, shaved asiago cheese	10.95	STEAK TARTARE anchovy, egg yolk, shallots, capers, chives, Tabasco, Dijon, olive oil, cornichons, Worcestershire	14.95
PIZZA BREAD olive oil, oregano, garlic, fior de latte, mozzarella, Reggiano parmesan	8.95	OYSTERS raw, shallot, black pepper, rosemary mignonette the consumption of raw oysters poses an increased risk of food-borne illness	Six 16.95 Twelve 29.95

SOUP AND SALADS

ZUPPA DEL GIORNO daily seasonal creation	6.95	ZUPPA MINISTRONE vegetables, herbs, tomatoes, pasta	6.95
INSALATA MISTA organic greens, marinated artichoke, cherry tomatoes, Dijon vinaigrette, provolone	8.95	INSALATA CAPRESE arugula, tomato, bocconcini basil, olive oil, aged balsamic reduction	8.95
INSALATA CAESAR romaine hearts, classic caesar dressing, parmesan, crouton	8.95	CHOPPED SALAD peppers, cucumber, tomato, romaine, olives, prosciutto, feta	9.95
INSALATA BISTECCA 4 oz grilled beef tenderloin medallions, spring mix greens	15.95		

PRESTO LUNCH-includes soup and ceaser salad
pasta or risotto 15.95 | with * 18.95
pizza 16.95

PIZZA

House-made dough, San Marzano tomato sauce, fior de latte, mozzarella cheese. gluten-free crust available \$4.95

ARRABBIATA mushrooms, Capocollo ham, Merguez lamb sausage, egg, banana peppers, oregano	14.95	SALSICCIA chorizo, Italian sausage, mushrooms, banana peppers, oregano	14.95
PEPPERONI pepperoni, oregano	14.95	QUATTRO STAGIONI Capocollo ham, artichokes, sun-dried olives, mushrooms, oregano	14.95
QUATTRO FORMAGGI gorgonzola, Reggiano parmesan, feta	14.95	MARGHERITA fresh basil, olive oil	14.95
GIOVANNI chicken, feta, pesto	14.95	HAWAIIAN pancetta, Capocollo ham, pineapple, Reggiano parmesan	14.95
NAPOLETANA capers, sun-dried olives, anchovy, oregano	14.95	PESCATORE prawns, garlic, parsley, olive oil	14.95
CALZONE Capocollo ham, egg, olive oil, Reggiano parmesan	14.95	SICILIANA capers, sun-dried olives, anchovy, oregano, no cheese	14.95
CANADESE mushrooms, pepperoni, Genoa salami, red and green peppers, onions	14.95	MEDITERRANEA VEGETARIAN red onions, button mushrooms, garlic, sun-dried olives, banana peppers, red and green peppers, artichokes, basil	15.95

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
\$3.00 fried egg, prawn (per)

FRUTTI DI MARE

CATCH OF THE DAY cooking what the waters give us	MARKET	8 OZ LOBSTER TAIL beurre blanc for dipping, sweet pea and saffron risotto	39.95
CIOPPINO clams, mussels, prawns, scallops, salmon, chorizo, pernod, tomato, new potato, white wine, fennel	25.95	WILD BC SALMON grilled medium rare, maple chili glaze drizzle, sweet pea and saffron risotto	25.95
ALASKAN KING CRAB one pound, beurre blanc for dipping, sweet pea and saffron risotto	59.95	SCALLOPS AND PRAWNS seared jumbo scallops and prawns, sweet pea and saffron risotto, pernod herb butter	34.95

POLLO

CHICKEN PARMIGIANA with spaghetti and marinara sauce	19.95	CHICKEN PICCATA chicken scaloppine, parsley, white wine, capers, roast potatoes, vegetables, lemon butter	23.95
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CARNE

VEAL SALTIMBOCCA veal scaloppine, prosciutto, sage, vegetables, roast potatoes, red wine demi	24.95	RACK OF LAMB Dijon herb crusted, vegetables, truffed potato purée	39.95
OSSO BUCO grain-fed veal shank, gremolata, red wine, tomato and vegetable reduction, lemon and herb risotto	28.95	VEAL MARSALA veal scaloppine, roast potatoes, vegetables, sweet Marsala sauce	24.95

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
OPEN FACE STEAK SANDWICH 8oz new york, pan seared with gremolata. served spaghetti aglio	19.95	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	13.95	SPAGHETTI POLPETTE house-made meatballs, marinara sauce	13.95
SPAGHETTI CARBONARA smoked bacon, egg yolk, parmesan	13.95	FETTUCCINE BUONGUSTAIO chicken, sweet pea, mushroom, garlic cream sauce	13.95
PENNE SALCSICCIA Italian sausage, merguez, sun-dried tomato, chili, marinara sauce	13.95	CANELLONI DI VERDURA ricotta, spinach, pomodoro pesto cream sauce	*15.95
GNOCCHI QUATTRO FORMAGGI ricotta, gorgonzola, grana padano, fior de latte, herb cream	*15.95	BEEF RISOTTO grilled beef tenderloin medallions, shaved parmesan	*15.95
VEAL LASAGNA braised veal, mushroom, spinach, ricotta, marinara sauce	*15.95	LINGUINE PESCATORE prawns, mussels, clams, scallops, salmon, halibut, tomato	*18.95
SEAFOOD RISOTTO prawns, mussels, clams, scallops, salmon, halibut	*18.95	LINGUINE VONGOLE clams, white wine, brodo, butter	*15.95