

APPETIZERS

ANTIPASTO DELLA CASA FOR TWO cured Italian meats, tiger prawns, provolone	19.95	SEAFOOD ANTIPASTO fresh oyster, prawn, seared rare tuna, split crab legs	29.95
BRUSCHETTA tomato, red onion, basil, olive oil, crostini, parmesan	7.95	CARPACCIO arugula, grana Padano, frizzled capers, lemon aioli	15.95
MUSSELS shallot, garlic, lemongrass, chorizo, marinara sauce	12.95	CALAMARI deep fried squid, red onion bruschetta, Chef's tartar	12.95
SEARED AHI TUNA ginger-sesame and ponzu, seared rare, apple fennel salad, citrus dressing	12.95	SMOKED SALMON BC Nanook Salmon, arugula, red onion, frizzled capers, caviar	12.95
ARANCINI Sicilian rice balls, olives, sundried tomato, fior de latte, wild mushroom Pomodoro sauce	10.95	STEAK TARTARE anchovy, egg yolk, shallots, capers, chives, Tabasco, brandy, Dijon, olive oil, cornichons, Worcestershire	16.95
PIZZA BREAD olive oil, oregano, garlic, fior de latte, mozzarella, Reggiano parmesan	9.95	OYSTERS raw, shallot, black pepper, rosemary mignonette the consumption of raw oysters poses an increased risk of food-borne illness	Six 18.95 Twelve 34.95

SOUP AND SALAD

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 grilled beef tenderloin medallions, spring mix greens	18.95		

PRESTO LUNCH – includes soup and Caesar salad, your choice of pasta or risotto 16.95 | with * 19.95 or pizza 17.95

PIZZA

house-made dough, San Marzano DOP, 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	GAMBERONI prawns, garlic, parsley, olive oil	16.95
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	15.95

PIZZA ADD-ONS

\$1.00 banana pepper, black olives, red pepper, onion, caper, mushroom 15.95

\$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	45.95
CIOPPINO clams, mussels, prawns, scallops, fish, chorizo, pernod, tomato, crab claw, white wine, fennel	29.95	WILD BC SALMON grilled medium rare, maple chili glaze drizzle, sweet pea and saffron risotto	28.95
ALASKAN KING CRAB one pound, beurre blanc for dipping, sweet pea and saffron risotto	MARKET	SCALLOPS AND PRAWNS seared jumbo prawns, sweet pea and saffron risotto, pernod herb butter	39.95

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	29.95	RACK OF LAMB Dijon herb crusted, vegetables, truffle mashed potato puree	39.95
OSSO BUCO grain-fed veal shank, gremolata, red wine, tomato and vegetable reduction, lemon and herb risotto	45.95	VEAL MARSALA veal scaloppine, oyster mushroom, sweet marsala sauce, roast potatoes, seasonal vegetables	29.95

BISTECCA – CANADIAN PRIME

aged for 28 days. served with your choice of green peppercorn cause or a port wine demi-glace

8 OZ GRILLED BEEF TENDERLOIN seasonal vegetables, mashed potatoes	45.95	12 OZ NEW YORK STEAK seasonal vegetables, mashed potatoes	45.95
8 OZ STRIPLOIN 8oz New York, pan seared with gremolata. served spaghetti aglio	24.95	ADD-ON 10OZ-12OZ KING CRAB ADD-ON 8OZ LOBSTER TAIL	MARKET 38.95

PASTA AND RISOTTO

al dente. gluten free fusilli pasta available

SPAGHETTI BOLOGNESE ground beef and veal ragu, marinara sauce	14.95	SPAGHETTI POLPETTE house-made meatballs, marinara sauce	14.95
SPAGHETTI CARBONARA smoked bacon, egg yolk, parmesan	14.95	FETTUCCINE BUONGUSTAIO chicken, sweet pea, mushroom, garlic cream sauce	14.95
PENNE SALCSICCIA Italian sausage, merguez, sun-dried tomato, chili, marinara sauce	14.95	CANELLONI DI VERDURA ricotta, spinach, pomodoro pesto cream sauce	*16.95
GNOCCHI CHEFS CHOICE house made, fresh pasta	*15.95	WILD MUSHROOM RISOTTO grilled beef tenderloin medallions, shaved parmesan	*19.95
VEAL LASAGNA braised veal, mushroom, spinach, ricotta, marinara sauce	*16.95	LINGUINE PESCATORE prawns, mussels, clams, scallops, salmon, halibut, tomato	*19.95
SEAFOOD RISOTTO prawns, mussels, clams, scallops, salmon, halibut	*19.95	LINGUINE VONGOLE clams, white wine, brodo, butter	*16.95