



STARTERS

MIXED ANTIPASTO - 24

Traditional Italian Cured Meats with Artisan Cheese, Mediterranean Olives and Mixed Vegetables

CRISPY CHEESE TOAST - 12 (V)

Thick Slices of Italian Baguette (Stirato) with a Blend of Sharp Cheeses and Mozzarella

TOMATO BRUSCHETTA - 12 (V)

Toasted Bread Slices (Crostoni) with Tomato, Basil, Extra Virgin Olive Oil and a Hint of Garlic

FRIED CALAMARI - 16

Lightly Floured, Deep Fried Calamari with Fresh Lemon

MIXED SEAFOOD GRILL - 24 (GF)

Seasoned Grilled Calamari with Scallops and Black Tiger Prawns, Extra Virgin Olive Oil, Garlic and Fresh Lemon

PRAWN PROVENÇAL - 18

Sautéed Tiger Prawns with Garlic, Shallots, Mild Chili Pepper and White Wine - Extra Virgin Olive Oil Reduction

BEEF CARPACCIO - 18 (GF)

Thinly Sliced Raw Beef Tenderloin with Capers, Baby Greens, Extra Virgin Olive Oil and Parmigiano

WARM OLIVES - 10 (V)

Mixed Mediterranean Olives with Extra Virgin Olive Oil, Oregano and Garlic

CAPRESE SALAD - 16 (V/GF)

Decadent Buffalo Mozzarella with Vine Ripened Tomatoes and Extra Virgin Olive Oil

CAESAR SALAD - 12

Traditional Caesar Dressing, Crisp Romaine Lettuce, Anchovies, House-Made Croutons and Parmigiano

MIXED GREEN SALAD - 12 (V/GF)

Organic Baby Lettuces with Grape Tomatoes and House Vinaigrette

RISOTTO

WILD MUSHROOM RISOTTO - 21 (V/GF)

Mixed Wild Mushrooms, Arborio Rice, Dry White Wine, Truffle Oil and Parmigiano Reggiano

SEAFOOD RISOTTO - 24 (GF)

Arborio Rice & Prawns, Mussels, Clams, Calamari with Fresh Fish Fillet in Light Tomato Sauce

PASTA

SPAGHETTI AND MEATBALLS - 20

Spaghetti with Traditional Home-Made Beef Meatballs in Tomato Sauce with Fresh Basil

MIXED SEAFOOD LINGUINE - 24

Linguine Pasta with a Bounty of Seafood - Tiger Prawns and Scallops, Clams and Mussels in White Wine Sauce with Tomato Confit

TAGLIATELLE WITH MUSHROOMS - 24 (V)

Tagliatelle Pasta with Wild Mushrooms, White Wine, Truffle Oil and Shaved Parmigiano

SPAGHETTI ALLA CARBONARA - 19

A Rich Tangle of Spaghetti and Freshly Beaten Eggs, Smoked Pancetta, Parmigiano Reggiano and Cracked Black Pepper

TORTELLONI WITH PANCETTA & PEAS - 20

Fresh Pasta Filled with Mozzarella, Grana Padano and Mascarpone Cheese in a Rich Cream Sauce - Topped with Smoked Pancetta and Peas

CLASSIC LINGUINE WITH CLAMS - 22

Linguine with Steamed Local Baby Clams, Crushed Garlic, Extra Virgin Olive Oil and White Wine

WILD MUSHROOM GNOCCHI - 24 (V)

Traditional Potato and Flour Dumplings with Mixed Wild Mushrooms, Truffle Oil and Herbs

GORGONZOLA GNOCCHI - 24 (V)

One of Chef's Most Decadent Dishes - Potato and Flour Dumplings with Rich Gorgonzola Reduction

PESTO LINGUINE - 19 (V)

Fresh Basil, Parmigiano Reggiano, Ground, Toasted Pine Nuts and Extra Virgin Olive Oil

PAPPARDELLE AND LAMB - 22

Broad Pappardelle Pasta with Pulled, Braised Lamb, White Wine and Roasted Lamb Jus with Tomato Sauce

RIGATONI WITH SAUSAGE - 20

Rigatoni Pasta with Savoury, Lightly Spiced Italian Sausage, Roasted Bell Peppers and Caramelized Onions in Tomato Sauce

NONNA'S BAKED LASAGNA - 22

Fresh Pasta Sheets Layered with Beef Ragù, Rich Béchamel, Pecorino Romano and Mozzarella

A SELECTION OF GLUTEN - FREE PASTA
(INCLUDING GNOCCHI)

IS AVAILABLE UPON REQUEST

V = Vegetarian / GF = Gluten Friendly

- Please Advise Server of Food Allergies Prior to Ordering -
- 18% Gratuity Will Be Added to Large Parties of 6 or More -

ENTRÉES

Entrées are Served with
Seasonal Vegetables

~ With the Exception of Eggplant
Parmigiana, and Cioppino ~

NEW YORK STEAK - 38 (GF)

Prime Certified Alberta Black Angus Beef - 10 Oz. Cut - Grilled to Your Preference, Served with Baby Greens Salad

GRILLED LAMB CHOPS - 44

Grilled Lamb Chops with Garlic and Rosemary Jus Finish

VEAL PICCATA - 29

Pan-Seared Veal Scaloppine with Fresh Lemon, Capers, Extra Virgin Olive Oil and White Wine

VEAL MARSALA - 29

Veal Scaloppine Sautéed in Butter with Mushrooms and Marsala Wine Reduction

EGGPLANT PARMIGIANA - 24 (V/GF)

Layers of Eggplant Baked with Tomato-Basil Sauce, Mozzarella and Parmigiano Reggiano

LEMON CHICKEN PICCATA - 27 (GF)

Roasted Plump Chicken Breast, Lemon Reduction with Capers and Herbs

TODAY'S CATCH - PESCE DEL GIORNO

MARKET PRICE ~ Please Ask Your Server
About Today's Seafood Selection

CIOPPINO - 26 (GF)

Traditional Italian Seafood Stew with Tiger Prawns, Clams, Mussels and Calamari in Hearty Tomato - Seafood Broth

- ADD-ONS / SIDE DISHES -

Grilled Tiger Prawns - 3 Each (GF)


Grilled Chicken Breast Fillet - 9 (GF)

Meatballs - 3 Each

Sautéed Wild Mushrooms - 9 (V/GF)

Seasonal Vegetables - 6 (V/GF)



We Are Partnered with the Vancouver Aquarium's
Ocean Wise Programme - Serving Ethically 
Sourced Local, Fresh and Sustainable Seafood