POOR ITALIAN

ANTIPASTI

Antipasto Misto - 24
Traditional Italian Cured Meats with Cheese, Mediterranean Olives and Mixed Vegetables

Calamari Fritti - 16
Lightly Battered Calamari with Fresh Lemon

Calamari e Gamberi Grigliati - 24 (GF)
Grilled Seasoned Calamari with Scallops and Black Tiger Prawns, Extra Virgin Olive Oil, Garlic, and Fresh Lemon

Misto di Cozze e Vongole - 19 (GF)
Mussels and Clams Prepared 'alla Marinara' in a Light Tomato Sauce with Fresh Mediterranean Herbs and Dry White Wine

Carpaccio di Manzo - 18 (GF)
Beef Tenderloin, Capers, Baby Arugula, Extra Virgin Olive Oil, Shaved Parmigiano Reggiano

Poor Italian Bruschetta - 12
Toasted Bread Slices (Crostini) with Extra Virgin Olive Oil and a Hint of Garlic
~ Ask Your Server About Today's Toppings ~

Insalata Caprese - 16 (V/GF)
Decadent Buffalo Mozzarella with Vine Ripened Tomatoes and Peppery Arugula

Insalata Cesare - 9
Signature Traditional Caesar Dressing with Romaine Lettuce, Anchovies and House-Made Croutons

Insalata Mista - 9 (V/GF)
Mixed Baby Lettuces, Grape Tomatoes, House Vinaigrette

Pomodoro e Cipolla - 12.50 (V/GF)
Fresh Tomato and Onion Salad with Balsamic Reduction - Topped with Velvety Crumbled Blue Cheese Dressing

RISOTTO

Risotto ai Funghi Misti - 21 (V/GF)
Mixed Wild Mushrooms, Arborio Rice, Dry White Wine, Truffle Oil and Parmigiano Reggiano

Risotto ai Frutti di Mare - 24 (GF)
Mussels, Clams, Prawns and Calamari with Fresh Fish Fillet, Light Tomato Sauce and Extra Virgin Olive Oil

PRIMI

Spaghetti Pomodoro e Polpette - 18
Spaghetti with Traditional Home-Made Beef Meatballs in Tomato - Basil Sauce

Rigatoni con Salsiccia - 18
Rigatoni Pasta with Savoury, Lightly Spiced Italian Sausage, Tomato Sauce and Torn Basil

Linguine allo Scoglio - 24
Linguine Pasta with Mixed Seafood, Including West Coast Scallops, Tiger Prawns, Clams and Mussels in White Wine Sauce, Tomato Confit

Tagliatelle con Funghi - 21 (V)
Deeply Flavourful Pasta with Wild Mushrooms, White Wine, Truffle Oil and Shaved Parmigiano

Tortelloni Pancetta e Piselli - 19
Fresh Pasta Filled with Mozzarella, Grana Padano and Mascarpone Cheese in a Rich Cream Sauce - Topped with Smoked Pancetta and Peas

Linguine alle Vongole - 18
Linguine Pasta with Steamed Local Baby Clams, Garlic, White Wine and Extra Virgin Olive Oil

Gnocchi Pomodoro e Basilico - 19 (V)
House Favourite with Traditional Potato Dumplings, Tomato Sauce and Torn Basil
~ Delicious Gluten-Free Alternative Available - Ask Your Server ~

Paccheri con Ragu d'Agnello - 22
Paccheri Pasta with Pulled Braised Lamb Shoulder, White Wine and Roasted Lamb Jus

Spaghetti Carbonara - 18
Traditional Recipe with Spaghetti and Freshly Beaten Eggs, Smoked Pancetta, Parmigiano Reggiano and Cracked Black Pepper

Casarecce con Gamberi e Zafferano - 24
Casarecce Pasta with Saffron and Grilled Prawns, Crushed Pistachio, Grated Lemon Zest and Extra Virgin Olive Oil

Linguine al Pesto - 18 (V)
Fresh Basil, Toasted Pine Nuts, Parmigiano Reggiano and Extra Virgin Olive Oil

Lasagna al Forno - 18
Fresh Pasta Sheets Layered with Beef Ragu, Rich Béchamel, Mozzarella and Pecorino Romano

A Selection of Gluten - Free Pasta Is Available Upon Request

V = Vegetarian / GF = Gluten Free

SECONDI

Entrées are Served with Seasonal Vegetables ~ With the Exception of Tagliata di Manzo, Melanzane Parmigiana and Cioppino ~

Costolette di Agnello - 33 (GF)
Grilled Lamb Chops with Garlic and Rosemary Jus Finish

Tagliata di Manzo - 34 (GF)
10 Oz. Alberta Black Angus AAA New York Steak - Grilled to Your Preference, Served with Baby Greens Salad

Grigliata di Carne - 32 (GF)
Trio of Meats - Grilled with Mediterranean Herbs, Served with Calvados Demi-Glace
~ Please Inquire About Today's Selection ~

Vitello Parmigiana - 29
Tender Veal Scallops, Seasoned Breadcrumbs, Parmigiano Reggiano, Extra Virgin Olive Oil, Light Tomato Sauce

Vitello al Marsala - 29
Veal Scaloppine Sautéed in Butter with Mushrooms and Marsala Wine Reduction

Piccata di Pollo - 27 (GF)
Roasted Plump Chicken Breast with Lemon Caper Reduction and Mediterranean Herbs

Melanzane Parmigiana - 20 (V/GF)
Layers of Eggplant Baked with Tomato-Basil Sauce, Mozzarella and Parmigiano Reggiano

Capesante e Gamberi - 30 (GF)
Pan-Seared Scallops and Prawns, Lemon and White Wine-Caper Sauce, Served with Side of Butter and Sage Gnocchi

Cioppino - 26 (GF)
Traditional Italian Seafood Stew with Tiger Prawns, Clams, Mussels and Fresh Fish Medley in a Hearty Tomato Seafood Broth

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

First Bread Basket is Complimentary
Additional Bread Baskets - 3.00 Per Basket
Extra Virgin Olive Oil and Balsamic Vinegar - 1.50 Per Serving

THE AUTHENTIC ITALIAN TABLE

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