



## ANTIPASTI

### MIXED ANTIPASTO - 24

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

### FRIED CALAMARI - 16

Lightly Floured, Deep Fried Calamari with Fresh Lemon

### GRILLED CALAMARI MISTO - 24 (GF)

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

### SEAFOOD SALAD - 18 (V/GF)

Calamari, Baby Shrimp and Scallops with Fresh Lemon and Extra Virgin Olive Oil

### PRAWN PROVENÇAL - 18

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

### POOR ITALIAN BRUSCHETTA - 12

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

~ Ask Your Server About Today's Toppings ~

### BEEF CARPACCIO - 18 (GF)

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

### CAPRESE SALAD - 16 (V/GF)

Decadent Buffalo Mozzarella with Vine Ripened Tomatoes, Grilled Eggplant and Mixed Baby Greens

### CAESAR SALAD - 9

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

### MIXED GREEN SALAD - 9 (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 - 19

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 AND MUSHROOMS - 24 (V)

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

### SPAGHETTI CARBONARA - 18

Traditional Recipe with 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 - 20

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

### MUSHROOM GNOCCHI - 24 (V)

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

### GORGONZOLA GNOCCHI - 23 (V)

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

### PESTO LINGUINE - 18 (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 Ragu, Rich Béchamel, Pecorino Romano and Mozzarella

**A SELECTION OF GLUTEN - FREE PASTA  
(INCLUDING GNOCCHI)**

**IS AVAILABLE UPON REQUEST**

**V = Vegetarian / GF = Gluten Friendly**

## ENTRÉES

Entrées are Served with Seasonal Vegetables

~ With the Exception of Eggplant Parmigiana, Lamb Ossobuco and Cioppino ~

### NEW YORK STEAK - 36 (GF)

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

### RACK OF LAMB - 44

Roast Rack of Lamb with Grainy Mustard Crust, Bread Crumbs and Fresh Herbs with Lamb Jus

### LAMB OSSOBUCO - 28 (GF)

Slow-Braised Lamb Shank Ragu Served with Saffron Risotto Milanese

### VEAL PICCATA - 29

Pan-Seared Veal Scaloppine with Capers, Extra Virgin Olive Oil, Lemon & 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

### CHICKEN ALLA ROMANA - 27 (GF)

Roasted Plump Chicken Breast Served with Gorgonzola - Brandy Sauce and Mediterranean Sun-Dried Olives

### TODAY'S CATCH - PESCE DEL GIORNO

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

### CIOPPINO - 26 (GF)

Traditional Italian Seafood Stew with Tiger Prawns, Clams, Mussels and Fresh Fish Medley in a Hearty Tomato and 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

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