



## Antipasto

Beef Carpaccio with soft gorgonzola polenta, asiago cheese	14
 Crispy Fried Calamari with Tomato Bordetto	14
 Forno Baked Clams, pancetta, thyme, breadcrumbs	12
Honey Mussels, fennel, tomatoes, peperoncino and pinot grigio broth	15
Ahi Tuna Carpaccio, Ahi Tartare, fried artichoke, lemon, caper vinaigrette	16

## Antipasto Platters *The Art of Sharing*

**Antipasto Misto:** eggplant parmesan, asparagus wrapped with prosciutto, forno baked clams, caprese salad, ossu bucco crocchette, spicy kobe meatballs, jumbo prawns, fried brussel sprouts with parmesan 18 per person - minimum of 2

**Antipasto Rustico:** prosciutto, bresaola, calabrese salami, mortadella capocolli, marinated olives 12 per person - minimum of 2

## Pasta

Spaghetti with Spicy Kobe Meatballs truffle cream sauce, tomato garlic confit, herb ricotta	23
Pappardelle with Lamb Sausage cabbage, potatoes, peperoncino, olive oil	16
Linguini with Jumbo Prawns oregano, capers, roasted tomatoes, aglio olio	22
Penne Arrabbiata crispy pancetta, peperoncino, basil, tomatoes, burrata cheese	16
Dungeness Crab Ravioli mascarpone, lemon, pesto cream	21
Hand-rolled Gnocchi basil pesto-pecorino cream	16
Rigatoni veal cheeks, sun-dried tomatoes, spinach	16
Fusilli Funghi wild mushrooms, pesto, porcini jus	16
Rigatoni Pomodoro tomatoes, garlic, fresh basil	??
Linguine Carbonara pancetta, scallions, free range egg, parmesan	??
Risotto of the day	MP

## Pasta Platter *The Art of Sharing*

spaghetti and spicy meatballs with truffle cream, agnollotti stuffed with squash and mascarpone  
pappardelle with lamb sausage, cabbage and potatoes, penne pomodoro 18 per person - minimum of 2

## Sides

Soft Polenta Bolognese	8
Pan-fried Brussel Sprouts, capers and lemon	5
Braised greens, white wine, peperoncino	5
Asparagus with Pecorino Zabaglione	6
Eggplant alla Parmigiana	5



**Ocean Wise**

Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

Executive Chef  
Ryan Gauthier

Executive Sous Chef  
Erik Heck

*Split charge \$3 - Parties of 8 or more subject to 18% gratuity  
Please advise your server of any allergies or dietary restrictions.*