

ANTIPASTI

Calamari Genoves sautéed in a marinara sauce	10 ²⁵
Crispy Dry Ribs coarse sea salt and black pepper	9 ⁵⁰
Hot Spinach, Crab and Artichoke Dip served with gluten-free flat bread	9 ⁹⁵
Beef Tenderloin Carpaccio parmesan, Dijon, capers, extra virgin olive oil, arugula	10 ⁵⁰
Forno Roasted Elephant Garlic goat cheese, gluten-free flat bread, balsamic réduction	8 ⁷⁵
Prawns Napoli white wine, garlic, tomato salsa, Pernod, basil	10 ⁹⁵

ZUPPE E INSALATA

Tuscan Minestrone basil pesto, parmesan cheese	5 ⁵⁰
Caesar Salad parmesan, anchovies, garlic ~for two 10 ²⁵ ~	6 ⁹⁵
Mozzarella Alla Caprese roma tomatoes, salsa verde	8 ⁷⁵
Insalata Mista fresh basil and red wine vinaigrette	5 ⁵⁰
Roasted Golden Beet and Spinach Salad goat cheese, grape tomatoes and dill vinaigrette	8 ⁹⁵



Antipasto Campagna cured meats, cheese, olives (Daily selection)

7⁵⁰ per person (minimum of two)

PIZZA

Made with gluten-free pizza crust

Margarita fresh tomato, fresh basil, bocconcini mozzarella	15 ⁷⁵
Italian Sausage Forno roasted sweet peppers, hot peppers, mushrooms, mozzarella	16 ⁷⁵
Portobello Mushroom & Goat Cheese grilled zucchini, roasted red peppers, pesto, mozzarella	16 ⁹⁵
Capricciosa Genovese Prosciutto salami, hot capicola, artichoke hearts, mushrooms, black olives, mozzarella	17 ²⁵
Prosciutto Pizza bocconcini mozzarella, tomato, fresh arugula	16 ²⁵
Grilled Chicken sundried tomatoes, basil, roasted garlic, mozzarella	16 ⁹⁵
Lamb Sausage forno roasted sweet peppers, hot peppers, mushrooms, mozzarella, goat cheese topped with fresh egg	16 ⁹⁵
Extra Toppings	
anchovies, portobello mushroom, artichoke hearts, hot peppers, grilled zucchini, roasted garlic	add 1 ⁵⁰ each
italian sausage, goat cheese, capicola, fresh egg, genovese salami, forno roasted chicken, extra mozzarella cheese	add 2 ⁰⁰ each

PASTAS

Made with gluten-free Arborio rice pasta

The Classics

Alla Bolognese the classic meat sauce, roma tomato, fresh herbs	13 ²⁵ /16 ⁵⁰
Aglie e Olio extra virgin olive oil, fresh garlic, bread crumbs, cracked chilies, parmesan cheese	12 ⁵⁰ /15 ⁵⁰
Alle Vongole baby clams, extra virgin olive oil, cracked chilies and fresh herbs or marinara sauce	14 ⁷⁵ /17 ⁹⁵
Italian Sausage plum tomato, cracked red chilies, extra virgin olive oil	14 ⁰⁰ /17 ²⁵
Carbonara pancetta, scallions, egg, parmesan	13 ⁷⁵ /16 ⁹⁵
Prawns oven roasted roma tomato, basil, garlic, extra virgin olive oil	14 ⁷⁵ /17 ⁹⁵
Alfredo fresh cream, nutmeg, white wine, garlic, shallots, parmesan cheese ~Add shrimp or chicken 3.95 extra~	13 ²⁵ /16 ⁵⁰

House Features

Pesto with Chicken house made pesto, artichokes, sundried tomato, fresh chicken breast	14 ⁹⁵ /17 ⁹⁵
Lamb Sausage spicy house made sausage, broccoli, extra virgin olive oil, marinara sauce	14 ²⁵ /17 ⁵⁰

POLLO, PESCE E CARNE

All meals are served with fresh vegetables where appropriate

Veal Scaloppine thin sliced pan seared veal, lemon, caper and sage sauce with roasted fingerling potatoes	21 ⁵⁰	Lamb Osso Bucco Lamb shanks braised in tomato, red wine and fresh herbs, with Arborio rice pasta aglio e olio	23 ⁰⁰
Veal Marsala pan seared veal, sautéed mushrooms, creamy Marsala sauce, roasted fingerling potatoes	21 ⁹⁵	Peppercorn Crusted 8oz AAA Alberta New York Steak grilled to perfection, Cabernet jus, roasted fingerling potatoes	23 ⁵⁰
Veal Saltimbocca pan seared veal, prosciutto, sage, white wine pan reduction, roasted fingerling potatoes	21 ⁹⁵	West Coast Crab Cakes Dungeness crab, Rock crab, Pacific shrimp, roasted corn relish, garlic aioli, saffron risotto	22 ⁰⁰
Stuffed Pancetta Wrapped Chicken spinach, asiago, red wine demi, topped with brie, roasted fingerling potatoes	21 ⁹⁵	Fresh Fish of the Day (market price)	
Pasta and Ribs slow-cooked, garlic, herb-rubbed ribs, served on a bed of Arborio rice pasta in marinara sauce	22 ⁹⁵	Wild BC Salmon Stimpirata Style pan seared, compote of fennel, red onion, celery and capers, white wine and vinegar sauce, seasonal greens and fingerling potatoes	21 ⁵⁰
		Italian Sausage and Mushroom Risotto with roasted tomato, sundried tomato, fresh herbs and parmesan cheese	19 ⁹⁵

SIDES

Extra Virgin Olive Oil and Aged Balsamic Vinegar	1 ⁵⁰	Side Marinara Sauce (4 oz)	3 ²⁵
Mediterranean Olives baked in extra virgin olive oil, garlic and chilies	5 ⁹⁵	Side Bolognese Sauce (4 oz)	4 ⁰⁰
Skewer of Prawns (1/2 Dz)	5 ²⁵	Side Alfredo Sauce (4 oz)	4 ⁰⁰
		Fried Brussel Sprouts with parmesan and lemon	4 ⁵⁰