

# PRANZO AL NIDO

## Primi

\$18 ~ **Carpaccio** ~

Beef carpaccio served with marinated artichokes, cherry tomatoes, olive oil and grana padano cheese

\$12 ~ **calamari** ~

S tuffed baby calamari, braised in tomato, capers, red vermouth

\$14 ~ **spiedino** ~

Skewered and grilled prawns and scallops, with bluer Blanc, mixed greens

\$12 ~ **polpettine** ~

Lamb Meatballs served with roma tomato bisque and goat cheese

\$12 ~ **Insalata Rustica** ~

Roasted beets, fennel, olives, organic arugula and goat cheese pear vinaigrette

\$10 ~ **Insalata di Spinaci** ~

Spinach, figs, candy walnuts and gorgonzola cheese, in il nido dressing

\$9 ~ **Insalata** ~

Fraser valley greens, apple with honey tarragon dressing

\$8 ~ **Zuppa** ~

daily creation



Here's a city gem as hidden as a Mafioso in the witness-protection program. This courtyard patio tucked away between the Manhattan Apartments has that la dolce vita atmosphere and Italian dishes as finely crafted and imaginative as a Fellini film.

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## Secondi

\$17 ~ **Bolognese** ~

Fettuccine with classic bolognese sauce  
And fresh herbs

\$18 ~ **Ravioli** ~

Squash Agnelotti in mushroom sage cream sauce

\$16 ~ **Spaghettoni** ~

mussels, leek in tomato sauce with a drizzle  
Of mint avocado yoghurt

\$18 ~ **Conchiglioni** ~

Shell pasta stuffed with spinach and ricotta cheese baked in a rosée sauce

\$16 ~ **Tubetti** ~

Sausage, shallot, garlic and thyme  
In a light cream sauce, topped with fontina cheese

\$25 ~ **Stufato** ~

Braised short ribs with whisky, cardamom, caramelized garlic and celeriac apple puree

\$25 ~ **VITELLO** ~

Veal Scallopine with a red wine capers sauce,  
Served with baby carrots

\$22 ~ **Salsicce** ~

roasted Italian spicy sausage, garlic, escarole, polenta and mushroom ragu

\$25 ~ **capone di mare** ~

Pan Seared red snapper with a dill spinach sauce,  
Served with assorted vegetables

## **DOLCE**

### **Chocolate mousse**

Blueberry sauce

### **Honey caramel pannacotta**

Meant leaves (sardine Speciality)

### **Crostata rustica**

Warm rustic apple, pear pie, with vanilla gelato, blueberries and caramel sauce

### **Gelato di vanilla**

Home made

### **Sorbetto di limone**

Home made

\$8 -

### **Almond Biscotti**

\$3.50

### **Formaggi**

Reggiano di Parma, asiago, Goat cheese and fruit

\$10~

## **IL NIDO Since 1988**



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