


Antipasto

Beef Carpaccio with soft gorgonzola polenta, asiago cheese	12
Crispy Fried Calamari with Tomato Bordetto	10
 Honey Mussels, fennel, tomato, peperoncino, pinot grigio broth	14

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	16 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 spicy tomato basil sauce, garlic confit, herbed ricotta	15
Pappardelle with Lamb Sausage cabbage, potatoes, peperoncino, olive oil	14
Linguini with Jumbo Prawns oregano, roasted tomato aglio olio	19
Penne Arrabbiata crispy pancetta, peperoncino, basil, tomatoes, burrata cheese	14
Fusilli Funghi wild mushrooms, basil pesto, porcini jus	15
Rigatoni veal cheeks, sun-dried tomatoes, spinach	15
Rigatoni Pomodoro tomatoes, garlic, fresh basil	11
Linguine Carbonara pancetta, scallions, free range egg, parmesan	13
Risotto of the day	MP

Pasta Platter *The Art of Sharing*

spaghetti and spicy meatballs with tomato fondue, agnolotti stuffed with squash and mascarpone pappardelle with lamb sausage, cabbage and potatoes, penne pomodoro	16 per person - minimum of 2
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Lunch 45

Feature Ravioli	12
Spaghetti Bolognese Anna's family recipe	12
Conchiglioni filled with spinach ricotta, herbs, balsamic tomato	12
Lasagna kobe meat, ricotta, organic greens	12



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.*