



PRANZO

ANTIPASTI E INSALATE

Cesare \$9

Romaine hearts, white anchovy dressing, Parmigiano cheese crostini, lemon ✓ 🌾*

Rosa e Verde \$9

Lola Rosa and Bibb lettuce, Granny Smith apples, pickled grapes, radish and white balsamic dressing ✓ 🌾

Carpaccio di Manzo \$10

Home cured Canadian Angus beef, Jerusalem artichokes, pine nuts, shaved Parmigiano cheese

Calamari Fritti \$11

Buttermilk, garlic dill aioli, lemon

Nizzarda \$14

Grilled Yellowfin tuna, fine green beans, new potatoes, eggs, artichoke, asparagus, cherry tomatoes, Cerignola olives, Italian mustard vinaigrette ✓* 🌾

Burrata di Bufala per due \$16

Bufala burrata, heirloom cherry tomatoes, sea salt, basil oil, homemade focaccia ✓ 🌾*

PASTA E RISOTTO

Casarecce con Pollo Affumicato \$14

Fresh Casarecce pasta, house smoked chicken breast, sundried tomatoes, basil pesto, pine nuts 🌾*

Crespelle con Spinaci e Ricotta \$15

Homemade ricotta and spinach stuffed crepes with tomato basil sauce ✓

Risotto con Zafferano e Gamberetti \$15

Carnaroli rice, saffron, sautéed shrimp, Parmigiano cheese ✓* 🌾

CARNE E PESCE

Scaloppine di Vitello ai funghi \$18

Sautéed veal scaloppini, Cremini mushroom jus, market vegetables and potatoes 🌾

Tagliata di Manzo \$20

Marinated flank steak, peppercorn vinaigrette and red wine reduction with frites 🌾

Salmone al Salmoriglio \$20

Wild Coho salmon, olive oil and aromatic herbs, market vegetables and potatoes 🌾

DOLCI

Torta al Limone e Ricotta \$7

Deconstructed, lemon Ricotta cheesecake, amaretto cookie crumble crust served with sour cherry compote

Tiramisu \$7



Espresso with coffee liqueur soaked ladyfingers, Mascarpone cream, cocoa





CENA

ANTIPASTI E INSALATE

Cesare \$10

Romaine hearts, white anchovy dressing, Parmigiano cheese crostini, lemon  

Rosa e Verde \$11

Lola Rosa and Bibb lettuce, Granny Smith apples, pickled grapes, radish and white balsamic dressing  

Carpaccio di Manzo \$12

Home cured Canadian Angus beef, Jerusalem artichokes, pine nuts, shaved Parmigiano cheese



Calamari Fritti \$13

Buttermilk, garlic dill aioli, lemon

Gamberoni Diavola \$15


Garlic sautéed prawns, shallots, chili, tomato sauce, grilled homemade focaccia bread

Nizzarda \$17

Grilled Yellowfin tuna, fine green beans, new potatoes, eggs, artichoke, asparagus, cherry tomatoes, Cerignola olives, Italian mustard vinaigrette  

PASTA E RISOTTO


Casarecce con Pollo Affumicato \$14

Fresh Casarecce pasta, house smoked chicken breast, sundried tomatoes, basil pesto, pine nuts 

Crespelle con Spinaci e Ricotta \$16

Homemade ricotta and spinach stuffed crepes with tomato basil sauce 

Scialatelli al Boccaccio \$18

Spinach linguine, shrimp, bay scallops, clams, mussels, calamari, white wine sauce 

Risotto con Zafferano e Gamberetti \$18

Carnaroli rice, saffron, sautéed shrimp, Parmigiano cheese  

CARNE E PESCE

Scaloppine di Vitello ai Funghi \$21

Sautéed veal scaloppini, Cremini mushroom jus, market vegetables and potatoes 

Tagliata di Manzo \$24

Marinated flank steak, peppercorn vinaigrette and red wine reduction with frites 

Salmone al Salmoriglio \$25

Wild Coho salmon, olive oil and aromatic herbs, market vegetables and potatoes 

Spigola al Forno \$28

Whole baked European sea bass, garlic, rosemary and lemon herb dressing 

DOLCI

Torta al Limone e Ricotta \$7

Deconstructed, lemon Ricotta cheesecake, amaretto cookie crumble crust served with sour cherry compote

Tiramisu \$7

Espresso with coffee liqueur soaked ladyfingers, Mascarpone cream, cocoa

Torta al Cioccolato e Mandorle \$8

Flourless chocolate almond torte served with Grand Marnier Crème Anglaise