



DINE OUT VANCOUVER 2021 A LA CARTE

ANTIPASTI – APPETIZER

Piatto di Salumi 24
curated selection of house made,
local and imported salumi served with chef's accompaniments

Burrata [v] 16
Italian burrata, cauliflower, chilis, lemon, crostini

Vitello Tonnato 17
roasted shaved veal, tonnato sauce, caper, lemon

Beef Tartar 19
AAA beef tenderloin, brandy, caper,
cornichons, egg yolk

Insalata [gf] 13
organic greens, farm fresh spring vegetables,
organic honey and thyme vinaigrette, parmigiano

PRIMI – PASTA

Tagliatelle alla Bolognese 18
beef and pork ragu, parmigiana

Lumache all'Arrabiatta 15
San Marzano tomato, basil, chilis, parmigiano

Ravioli alla Ricotta con Burro e Salvia 18
sage, brown butter

SECONDI – MAIN COURSES

Tagliata di Manzo [gf] 38
30-day dry-aged beef rib-eye, arugula,
olive oil, balsamic, parmigiano

Arctic Char 26
lightly poached arctic char, aqua pazza, braised and crispy kale,
cannellini beans, parsley, preserved cherry tomatoes

Melanzane alla Parmigiana [v] 19
roasted eggplant, San Marzano tomato, basil, mozzarella,
parmigiano, bread crumbs