

STARTERS

Mixed Olives: marinated with orange, lemon, lime & rosemary.

Antipasti Board: 2 cheeses, 2 meats, mixed olives & accompaniments.
2 ppl - 19 or 4 ppl - 30

Caprese Salad: oven-dried tomato, basil, fior di latte & prosciutto.

Caesar Salad: grilled romaine hearts, crispy prosciutto, soft poached egg, herb polenta croutons.

Arugula Salad: citrus vinaigrette, grana padano, pine nuts.

Brussels Sprouts: crispy & fried, truffled & cheesed.

Arancini: risotto balls stuffed with goat cheese, romesco purée.

Baked Camembert: confit garlic, fig jam, toasted focaccia.

Calamari: sautéed with white wine, chili, shallots, basil, preserved lemon.

Pesto Gnocchi: gluten-free crispy potato gnocchi, housemade pesto, truffle oil, arugula, grana padano, pomodoro sauce.

PIZZA (NO SUBSTITUTIONS)

(Gluten-Free Pizza Crust Available)

Margherita: tomato sauce, fior di latte, roma tomato, fresh basil, smoked maldon salt. 16

Prosciutto: caramelized onion, prosciutto, goat cheese, arugula 18

Soppressata: tomato sauce, mozzarella, spicy soppressata salami, confit garlic. 17

Pollo: pesto, grilled marinated chicken thigh, tomato, goat cheese. 17

Funghi: balsamic onion jam, mozzarella, marinated mushrooms, pecorino, pine nuts, truffle oil. 18

Pepperoni: tomato sauce, mozzarella, Two Rivers pepperoni, fresh herbs. 17

PIZZA ADD-ONS

pesto	- 2	fior di latte	- 3	prosciutto	- 4
soppressata	- 3	mushrooms	- 2	broccoli	- 2
pepperoni	- 2	arugula	- 2	poached egg	- 2
white anchovies	- 3				

PASTA (Gluten-Free Penne Available)

6 **Linguine alla Puttanesca:** nicoise olives, capers, anchovies, tomatoes, chili, garlic, xvoo. 17 

Strozzapreti con Funghi: local wild mushrooms, fire-grilled scallions, garlic scapes, sherry cream. 18

15 **Spaghetti & Meatballs:** veal & pork meatballs (4) braised in pomodoro sauce, grana padano, fresh herbs. 18

12 - add meatball - 2.75

12 **Linguine allo Scoglio:** fresh seasonal shellfish, white wine, preserved lemon, garlic, chili, xvoo. 18

9 - add squid ink - 2

13 **Ziti alla Bolognese:** spicy italian sausage & minced beef in white wine & tomato reduction, grana padano, fresh herbs. 18

15 **Pork Cheek Pappardelle:** marsala & fig braised pork cheeks, fresh pappardelle, braising jus, grana padano. 19

12 **Fettuccine Carbonara:** fresh, hand-pulled fettuccine with parmesan cream, egg yolk, prosciutto, confit garlic, basil. 19

MAINS

Pesce del Giorno: fresh fish of the day, creamy herb polenta, seasonal roasted vegetables. 21

Chicken Parmigiana: chicken thighs stuffed with pesto, oven-dried tomato, grana padano, fresh basil, served with oven dried tomato & truffle risotto. 22

Braised Short Rib: slow cooked boneless beef short rib, caramelized pearl onion with truffle risotto, crispy brussels sprouts, red wine demi. 23

Duck Breast: pan seared duck breast served with “exploding” ravioli, sautéed forest mushrooms, fresh thyme. 24

Pork Loin Chop: farmer’s cut pork chop injected with Main Street Pale Ale, served with seasonal roasted vegetables, creamy herb polenta. 18

Vegan Weekly Special: (ask server for details)

SIDES

Garlic Bread	- 4	Cheesy Garlic Bread	- 6	Seasonal Roasted Vegetables	- 6
Sautéed Broccoli	- 6	Creamy Herb Polenta	- 5		

NUT WARNING: Because nuts are an ingredient in some of our dishes, please be aware that all food prepared in our kitchen may contain nut or nut traces.

Our menu uses 100% Oceanwise seafood, and humanely raised meats.

For groups of 8 or more a 17% gratuity will be added.



Recommended by the Vancouver Aquarium as ocean-friendly.



Mealshare will provide one meal to someone in need. @MealshareTeam #Buy1Give1